

APPETIZERS

BAKED SPINACH ARTICHOKE DIP \$10
herbed flatbread

SMOKED CRISPY CHICKEN WINGS \$11
traditional buffalo hot sauce, peppered ranch

LAKESIDE MEZZE PLATTER \$11
spiced hummus, baba ganoush, quinoa tabbouleh, roasted garlic tandoori naan

SMOKED BRISKET & PROVEL TOASTED RAVIOLI \$12
memphis marinara

ALMOND-ENCRUSTED & FLASH-FRIED SHRIMP \$11
citrus thai sweet chili sauce

SZECHUAN STICKY PORK SPARE RIBS \$12
chilled house sriracha granada noodles

LOCAL CHARCUTERIE, SPICED PICKLES & VEGETABLES \$15
cranberry dijon chutney, garlic crostini

ARTISANAL CHEESE PLATE \$14
grapes, dried fruits, toasted nuts, spiced fig jam, herbed flatbread

HOUSE SALMON GRAVLAX \$11
citrus crème fraiche, egg, fried shallots, capers, bagel chips

SALADS

THE BOATHOUSE \$7 HALF \$10 WHOLE
harvest blended greens, radish, pear, goat cheese, candied pecans, maple raspberry herb vinaigrette

THE HILL \$7 HALF \$10 WHOLE
iceberg, romaine, pimentos, black olives, salami, shaved red onion, provel, parmesan, red wine dressing

CAESAR \$7 HALF \$10 WHOLE
garlic herb croutons, lemon anchovy dressing

LITTLE GEM COBB \$11 WHOLE
smoked turkey, bacon, blue cheese, tomato, egg, avocado, sweet red onion, roasted garlic balsamic dressing

ENTREÉS

ENTREÉS ARE SERVED AFTER 5 PM ONLY	BACON-WRAPPED PORK TENDERLOIN \$18 sweet potato asparagus hash, spiced cherry glaze	GRILLED NEW YORK STRIP \$24 meritage demi-glaze, roasted red potatoes
	SMOKED CHICKEN & SHRIMP PENNE SAUTÉ \$17 andouille sausage, tomato, spinach, cajun alfredo	LEMON CHICKEN ZA'ATAR \$16 fig & saffron couscous, pickled apple, harissa butter broth
	ARRABIATA SPAGHETTI POMODORO \$13 add Nonna's meatballs: \$4 fresh basil, marzano roma tomato, slivered garlic, parmesan cheese	BARBECUE GRILLED SALMON FILET \$18 maple mustard glaze, hominy greens

SANDWICHES

ROASTED PORTOBELLO RUEBEN \$11
gruyere, juniper sauerkraut, 1000 island dressing, rye toast

CHAR-BROILED ½LB. BURGER \$13
hi-pointe drive-in beef blend
butter lettuce, tomato, white onion, seeded bun

SMOKED PRIME RIB: PHILLY SPECIAL \$14
bell peppers, onions, provolone, bada-bing ciabatta roll

SEARED FISH TACOS \$11
seasoned cod, chipotle ranch, cabbage, pico de gallo

SUGARFIRE BARBECUE PULLED PORK \$12
pineapple jalapeño honey slaw, potato everything bun

BARBECUE SALMON CROISSANT \$11
boursin cheese, butter lettuce, tomato, crispy onion straws

GRILLED CHICKEN BREAST CORDON BLEU \$11
chicken breast, sugarcane ham, dijonaise, danish blue cheese

MAC DADDY BLT \$11
avocado, vine-ripened tomato, butter lettuce, toasted sourdough, chipotle aioli

FLATBREADS

PROVEL OR MOZZERELLA CHEESE \$9
basil marinara

SMOKED SALMON \$12
boursin, banana peppers, sweet red onion, crispy capers

BARBECUE PORK OR CHICKEN \$12
bacon, ranch, house-pickled jalapeños, caramelized onions

VOLPI MEATS \$13
san marzano basil marinara, fontina, grana padano

HUMMUS & ROASTED VEGETABLES \$11
vegan cheese

SOUPS

GINGERED CHICKEN & RAMEN BOWL \$6

ROASTED BUTTERNUT SQUASH BISQUE CUP \$4 BOWL \$6

SIDES

ASPARAGUS \$4

GREEN BEANS \$3

ROASTED POTATOES \$3

FRENCH FRIES \$3

WILD RICE PILAF \$3

MENU DON'T DUCK THE DESSERT

save room, please

MAKE IT À LA MODE: \$1.50

WORLD'S FAIR ÉCLAIR \$6

RED VELVET CAKE \$5

APPLE PIE \$5

PECAN PIE \$5


RONNIE'S ICE CREAM \$3

BHFP RE18



JACK W. MACMURRAY III
EXECUTIVE CHEF

Alice Watkins
GENERAL MANAGER



Boathouse
AT FOREST PARK

DINING ON THE BANKS OF POST-DISPATCH LAKE IS A PART OF ST. LOUIS HISTORY. FOOD AND BOATING ARE NATURAL COMPANIONS. AND THE BOATHOUSE AT FOREST PARK HAS FED INTREPID NAVIGATORS SINCE ITS CONSTRUCTION ALMOST TWENTY YEARS AGO.

THIS YEAR, THE BOATHOUSE HAS BEEN REESTABLISHED AS A PLACE TO FUEL UP AND THEN CAST OFF. EXPLORE THE 22 ACRES OF WATERWAYS THAT WIND AROUND TWO ISLANDS AND ARE HOME TO FISH, FROGS, DRAGONFLIES, EGRETS, KINGFISHERS, AND OF COURSE, OUR DUCKS.

BRUNCH

HUEVOS RANCHEROS crisp tortillas, breakfast potatoes, cheddar cheese, rancheros sauce, three fried eggs, avocado puree, lime créma, salsa	\$12	BREAKFAST BURRITO breakfast sausage, scrambled eggs, three-cheese blend, salsa, monterey jack cheese sauce, scallions	\$11
QUICHE FLORENTINE spinach custard in a roasted sweet potato crust	\$10	CHAR-BROILED ½LB. BURGER hi-pointe drive-in beef blend butter lettuce, tomato, white onion, seeded bun	\$13
SUGARFIRE SMOKED BRISKET HASH served with three eggs over easy	\$11	SUGARFIRE BARBECUE PULLED PORK pineapple jalapeno honey slaw, sugarfire sweet barbecue sauce, sweet potato bun	\$11
LAKESIDE BREAKFAST three eggs, breakfast potatoes and choice of meat	\$9	LAKESIDE MEZZE PLATTER spiced hummus, baba ganoush, quinoa tabbouleh, herbed flatbread	\$11
BOATHOUSE SLINGER breakfast potatoes, griddled burger, three-cheese blend, fried eggs, red chili colorado, tomato relish	\$12	CREAMY BAKED SPINACH DIP garlic crostini	\$11
BRIOCHE FRENCH VANILLA TOAST granny smith apple compote, maple-whipped butter, syrup	\$11	SALMON LOX & BAGEL horseradish cream cheese, red onion, tomato, capers	\$11
BREAKFAST CROISSANT SANDWICH scrambled eggs, bacon, american cheese, fried onion straws and sriracha aioli	\$10	BUTTERMILK-BRINED CHICKEN WINGS byrd & barrel hot sauce	\$11

SALADS

THE HILL iceberg, romaine, pimentos, black olives, salami, shaved red onion, provel, parmesan, red wine dressing	<div><div>\$7HALF</div><div>\$10WHOLE</div></div>	LITTLE GEM COBB smoked turkey, bacon, blue cheese, tomato, egg, avocado, sweet red onion, roasted garlic balsamic dressing	<div><div>\$12WHOLE</div></div>
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DRINKS

WAKE UP	TURN UP
COFFEE \$3	MIMOSA \$8
SODA OR ICED TEA \$2	SEASONAL BATCH DRINKS \$8
HOT TEA \$3	SEASONAL DRAFT BEER \$6

SIDES

BUTTERMILK BISCUITS & SAUSAGE GRAVY	\$5
FRESH FRUIT SALAD	\$2.5
COTTAGE CHEESE	\$2.5
SMOKED BACON, SAUSAGE, OR HAM	\$3.5
BREAKFAST POTATOES	\$2.5

KIDS

<i>for the little ducklings</i>	
HERE, DUCKY	\$8
scrambled eggs, potatoes, choice of bacon or sausage	
HEY, SMALL FRY	\$8
mini cheeseburgers & fries	
BUT, BUT, SHE STARTED IT	\$6
buttered noodles, broccoli	
RED ROVER, RED ROVER	\$7
toasted ravioli, marinara	

<div>DESSERT IS DEFINITELY A BRUNCH FOOD save room, please</div>
WORLD'S FAIR ÉCLAIR
RED VELVET CAKE
APPLE PIE
PECAN PIE
RONNIE'S ICE CREAM



Boathouse

AT FOREST PARK

IF THIS MENU WERE CREATED CIRCA 1894, YOU'D PROBABLY BE EATING THE FOLLOWING OPTIONS: TOAST WITH LARD, WHOLE BROILED BONES WITH DEVEILED KIDNEYS, OR THE CLASSIC "BREAD STEAK" — A SAVORY DISH WHERE YOU DUNKED A PIECE OF BREAD IN MILK, EGGS, SALT, AND PEPPER TO CREATE THE WORLD'S SADDEST VERSION OF FRENCH TOAST. WE WENT WITH BRIOCHE FRENCH VANILLA TOAST PAIRED WITH APPLE COMPOTE AND MAPLE WHIPPED BUTTER INSTEAD. YOU'RE WELCOME.

WINE

RED

PINOT NOIR

FORIS
ROGUE VALLEY, OR\$9 GLS
\$36 BTL

MALBEC

LA FLOR
MENDOZA, ARGENTINA\$9 GLS
\$36 BTL

CABERNET SAUV.

CANNONBALL
HEALDSBURG, CA\$9 GLS
\$36 BTL

SHIRAZ

FLEGENHEIMER
AUSTRALIA\$9 GLS
\$36 BTL

ZINFANDEL

SHOOTING STAR
LAKE COUNTY, CA\$9 GLS
\$36 BTL

ROSE & BUBBLES

ROSÉ

VINO
COLUMBIA VALLEY, WA\$9 GLS
\$36 BTL

ROSÉ

GERARD BETRAND
LANGUEDOC, FRANCE\$9 GLS
\$36 BTL

PROSECCO

CANELLA
ITALY

\$9 GLS

GRAPEFRUIT
WINE SPRITZERRAMONA
NEW YORK, NY

\$9 CAN

PINOT GRIGIO

FORIS
ROGUE VALLEY, OR\$8 GLS
\$32 BTL

SAUVIGNON BLANC

WITHER HILLS
MARLBOROUGH, NEW ZEALAND\$8 GLS
\$32 BTL

CHARDONNAY

CANNONBALL
HEALDSBURG, CA\$9 GLS
\$36 BTL

UNOAKED CHARD.

A TO Z
NEWBERG, OR\$9 GLS
\$36 BTL

REISLING

GRYPHON CREST
MOSEL, GERMANY\$9 GLS
\$36 BTL

COCKTAILS FROM THE TAP



FOREST PARK FRESH PICK

our take on the traditional ice pick cocktail, with juicy peach and mango

\$8 \$22 \$36

WELLS DRIVE WHISKEY

a classic whiskey lemonade, just the right mix of strong and sweet

\$8 \$22 \$36

MUNICIPAL MARGARITA

tequila and fresh juice share top billing in this refreshing libation

\$8 \$22 \$36

FINELY
CRAFTED
SEASONAL
BATCH
COCKTAILS

BEER



CAN/BKT	CAN/BKT	CAN/BKT	CAN/BKT
JAVA STOUT SANTE FE	5/25	STAG LAGER PABST BREWING	3/15
HAPPY CAMPER IPA SANTE FE	5/25	PABST BLUE RIBBON PABST BREWING	3/15
GINGER WHEAT LOGBOAT	5/25	BUD LIGHT ANHEUSER-BUSCH	4/20
CHOCOLATE MILK STOUT 4 HANDS	5/25	BUDWEISER ANHEUSER-BUSCH	4/20
CONTACT HIGH 4 HANDS	5/25	BUSCH ANHEUSER-BUSCH	4/20
		MICHELOB ULTRA ANHEUSER-BUSCH	4/20
		MILLER LITE MILLERCOORS	4/20
		CORONA EXTRA CERVEZERIA MODELO	5/25
		GUINNESS DRAUGHT GUINNESS	6/30
		RADLER STEIGL	6/30
		LONGBOARD LAGER KONA	6/30
		CORNERSTONE CIDER BRICK RIVER	6/30
		URBAN UNDERDOG URBAN CHESTNUT	6/30
		ZWICKEL URBAN CHESTNUT	6/30
		LEVADURA GOSE STILLWATER	8/40
		CITY WIDE APA 4 HANDS	6/30
		CITY WIDE PILSNER 4 HANDS	6/30
		SINGLE SPEED BLONDE 4 HANDS	6/30
		WHITE LAGER SCHLAFLY	6/30
		KÖLSCH SCHLAFLY	6/30

SOFT DRINKS, ETC...

SODA

coca-cola products

\$2

ICED TEA

\$2

GINGER ALE

\$2

ROOT BEER

\$2

LEMONADE

\$3

JUICE

orange, cranberry, pineapple, grapefruit

\$3

TOPO CHICO

regular, grapefruit or lemon-lime

\$3

SAN PELLEGRINO

limonata or blood orange

\$3

N/A WHEAT BEER

wellbeing heavenly body

\$5

N/A AMBER BEER

wellbeing hell-raiser

\$5

COFFEE

\$3

ICED COFFEE

\$5



PLEASE ASK YOUR SERVER OR BARTENDER FOR OUR CURRENT DRAFT BEER SELECTION. BUCKETS ARE SIX CANS OF BEER.

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DAN JAMESON
BAR MANAGERALICE WATKINS
GENERAL MANAGER

**HEY,
SMALL FRY** **\$8**

mini cheeseburgers & fries

**BUT, BUT, SHE
STARTED IT** **\$6**

buttered noodles

**RED ROVER,
RED ROVER** **\$7**

toasted ravioli

**THREE MORE
BIG BITES** **\$7**

turkey & american cheese
sandwich on a bun