



THE FINE ART OF CONFECTION

SPIRITS *and* SPOONS

Old school sodas meet crafted, non-alcoholic cocktails.

CHERRY CHOCOLATE COLA 5.50

Vermont pure cola syrup, tart cherry syrup, chocolate syrup, acid phosphate, soda

CAESARS CRUSH 5.00

Blood orange soda syrup, vanilla syrup, DGF wild bergamot tincture, lactart, acid phosphate, soda

UNION STATION SARSAPARILLA 5.00

House-made sarsaparilla, orgeat syrup, DGF ghost pepper tincture, soda

ONE, TEA, THREE 4.25

Big Heart chai tea concentrate, gum syrup, milk, lactart, soda

SICILIAN BREAKFAST 4.00

Lemon syrup, malt extract, turbinado syrup, DGF rose geranium tincture, milk, lactart, soda

CLASSIC EGG(LESS) CREAM 4.50

U-Bet chocolate syrup, milk, soda

COLD BREW ON NITRO 5.50

Kaldi's nitrogen-infused, cold-brewed coffee

Our products are produced and served with equipment shared with peanuts, tree nuts, milk, eggs, and wheat.



SODAS & MORE

It's sundae's time to move into the spotlight. This isn't your grandma's banana split.

One for yourself, or share with a friend.

ALL AMERICAN 8

Ice cream, hot fudge and caramel, whipped cream, cherry

NEAPOLITAN BANANA 11

Split banana, vanilla ice cream, chocolate ice cream, strawberry ice cream, hot fudge, caramel, pineapple, whipped cream, chopped nuts, cherries

HAWAIIAN 12

Coconut ice cream, pineapple chunks, pineapple syrup, chopped macadamia, toasted coconut, whipped cream, cherries

THE KING 12

Peanut butter banana ice cream, peanut butter sauce, sliced bananas, bacon, chopped peanuts, whipped cream, cherries

RISE AND SHINE 13

Cinnamon ice cream, maple glaze, caramel sauce, crumbled waffle cone, blueberries, strawberries, whipped cream

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SUNDAES

*Traditional ice cream shop treats, featuring craft scoops,
sodas & toppings.*

ICE CREAM SCOOPS

FLAVORS

Chocolate
Vanilla
Strawberry
Mint Chip
Cinnamon
Peanut Butter Banana

Coconut
Goey Butter Cake
Roman Punch Sorbet
Blackberry Buttermilk
Blue Moon
Rotating Vegan Option 

SINGLE

Cake Cone or Cup 4
Upgrade to a Waffle Cone +1.50

DOUBLE

Cake Cone or Cup 6

TOPPINGS .50

Hot Fudge
Caramel
Cherries
Marshmallow Fluff

Chopped Peanuts
Toasted Pecans
Sprinkles

FLOATS 9

Served with vanilla ice cream and your choice of soda:

Blue Sky Root Beer
Blue Sky Cola
Blue Sky Black Cherry
Blue Sky Blood Orange

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tree nuts, milk, eggs, and wheat.



We may be jerks, but we can't ignore tradition.

TRADITIONAL SHAKES 7

Topped with whipped cream, cherries.

FLAVORS

Vanilla
Chocolate
Strawberry
Creamsicle
Butterscotch
Banana

CLASSIC MALTS *add 1²⁵*

Turn any traditional shake into a classic malt.

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Freak Shake / frēk shāk / 1. noun. A very unusual and unexpected improvement to your everyday milkshake. 2. verb. The dance you'll do when this thing arrives at your table.

Served in a generous 22-oz. glass.

COTTON CANDY 17

Vanilla frosted rim topped with a lollipop, rock candy, whipped cream, blue cotton candy, gummy shark

A VERY HAPPY UN-BIRTHDAY 18

Vanilla frosted rim with rainbow sprinkles topped with a funfetti cupcake, whipped cream, rainbow sprinkles, snickerdoodle cookie, cherry, rainbow pop

CINNAMON SPICE & EVERYTHING NICE 17

Vanilla frosted rim with candied pecans, topped with a cinnamon roll, drizzled with vanilla bean glaze, Hershey's chocolate pieces, whipped cream

THE KEY TO HAPPINESS 17

Vanilla frosted rim with graham cracker crumbs, lime curd, candied lime wedge, topped with a slice of key lime pie, toasted meringue

EVERYTHING BUT... 18

Chocolate frosted rim with chocolate-covered pretzel, potato chips, chocolate dipped pretzel rod, chocolate chip cookie, caramel sauce, peanut butter cup, whipped cream

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FREAK SHAKES

For those 21 and over. These fountain drinks contain alcohol.

AROMATIC PHOSPHATE 9

Angostura bitters, allspice dram, rye, grenadine, lemon, acid phosphate, soda

HANOI TO OAXACA (MEXICO) 12

Dulce de leche, coffee extract, anejo tequila, milk, soda

PURPLE STARS 10

Clementine's Roman Punch Sorbet, Manicardi Lambrusco Vigna Ca' del Fiore, Dirty Girl Farm wild shiso tincture

ST. LOUIS STANDARD 9

Clementine's Goey Butter Cake ice cream, Still 630 Expedition Rum, Golden Road Brown

ROSADO, ROSA, ROSE 9

Brick River Firehouse Rosé Cider over Clementine's Blackberry Buttermilk ice cream, Blue Moon ice cream, Noval 10 yr Tawny Port float

THE WAY WE WERE 12

Effen Blood Orange Vodka, blood orange soda syrup, vanilla syrup, milk, lactart, soda

BEER

Breckenridge Nitro Stout 5

Monk's Café Flemish Sour 7

Golden Road Brown 5

Elysian Spacedust 7

Brick River Firehouse
Rose Cider 6

WINE

Manicardi Vigna Ca' del
Fiore Lambrusco 8

Ron Rubin Chardonnay 10

Smith and Perry Pinot Noir 9

Liberty School Cabernet
Sauvignon 9

Alvear PX Sherry 8

Naval 10yr Tawny Port 7

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*Classic diner and grill options with our own spin.
Everything is served a la carte.*

GRIDDLED CHEESEBURGER *Single 8 / Double 10*
American cheese, lettuce, tomato, onions, pickle, sport peppers

FRIED CHICKEN SANDWICH *10*
Lettuce, tomato, mayo on brioche

G&W HOT DOG *8*
Chili dog with onions, cheese

Or

Chicago-style, with yellow mustard, onions, relish, dill pickle, tomato, sport peppers, celery salt

BLT *9*
Applewood smoked bacon, iceberg, tomato, mayo

TUNA MELT *9*
Jack cheese, greens

FRIED CHICKEN STRIPS *9*
Choice of buttermilk ranch, hot sauce or BBQ

EGG SALAD SANDWICH *8*
Our version of a classic

GRILLED CHEESE *8*
Cheddar, jack cheese

PB&J *7*
Creamy peanut butter, grape jelly, served with chips

SIDES

Crinkle fries *4*

Onion Rings *5*

Classic Chili *5*
Cheese, onion

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.



Glossary of Terms

ACID PHOSPHATE

A solution of phosphoric acid and mineral salts formulated to balance a soda or cocktail by providing tartness without adding an additional flavor.

BITTERS

Alcoholic preparation flavored with botanical matter. Can be sour, bitter or bittersweet.

BLUE SKY®

Beverage company founded in 1971 in Santa Fe, NM specializing in caffeine-free sodas made with real sugar.

CLEMENTINE'S

Local creamery that hand-crafts its ice cream using all-natural ingredients. Some boozy, some not.

DGF

Dirty Girl Farm. Urban farm growing culinary herbs, edible flowers, leaves and roots.

GUM SYRUP

Drink sweetener containing gum arabic which is a natural thickener.

LACTART

A solution of lactic acid. It provides a smooth dry sourness which works well in cocktails that are less sweet, and drinks containing dairy.

MALTED MILK

Powdered gruel made from malted barley, wheat flour and evaporated whole milk.

ORGEAT

Syrup made from almonds, sugar and rose/orange flower water.

SODAS

Unflavored carbonated water to which various syrups are added.

TINCTURE

Extract of plant material dissolved in alcohol.