

# Handcrafted

BY **BISSINGER'S**® | CAFÉ • CHOCOLATE • WINE BAR

32 MARYLAND PLAZA, STL, MO 63108 | 314.367.7750

MON TO THURS 7:00 AM - 11:00 PM | FRI 7:00 AM - 12:30 AM | SAT 8:00 AM - 12:30 AM | SUN 10:00 AM - 10:00 PM

## Breakfast.

### Quiche by Slice — 9

Mushroom, Leek, Spinach, Gruyere **VEG**

Cherrywood Smoked Bacon, Tomato, Cheddar

### The BELT — 9

Shirred Egg, Pecan Smoked Bacon Lattice, Marcoot's Mozzarella,  
Arugula, Tomato, Herb Roasted Garlic Mayo, House Made Sweet Bun

### Avocado Toast — 9 **VEG**

Avocado, Tomatoes, Feta, Arugula, Extra Virgin Olive Oil, Sea Salt

### French Toast — 9 **VEG**

Topped with Sweetened Crème Fraiche and Seasonal Berries

### Morning Bun — 2.5 **VEG**

Served with Sweetened Crème Fraiche

### Assorted Fruit Galettes — 4.5 **VEG**

### Mixed Berry Bowl topped with Anglaise — 4.5 **VEG**

### Fruit Salad — 3 **VEG**

# Salads & Soups Sandwiches.



## Salads.

### GARDEN VEGETABLE — 7 **GF** **VEGAN**

Cucumber, Tomato, Radish, Mixed Greens, Green Goddess Dressing

### QUINOA KALE — 9 **GF** **VEG**

Roasted Peppers, Pickled Shallots, Cucumber, Feta, Oregano Vinaigrette

### COBB — 12 **GF**

Mixed Greens, Grilled Chicken, Avocado, Egg, Tomato, Brûléed Orange Vinaigrette

## Soups.

Served with bread.

### FRENCH ONION, COMTÉ, CROUTON — 5.5

### SEASONAL SOUP — 5.5

## Drinks.

Fiji Still Water — 3

Panna Still Glass — 3

San Pellegrino Sparkling, Petite — 3

San Pellegrino Sparkling Natural Juices — 2.5

Fitz Root Beer — 2.5

Ice Tea — 2.5

Hot Tea — 6

- Hibiscus Elixir
- Indian Rose Garden
- Japanese Peasant Tea
- Himalayan Mountain
- Moroccan Jasmine Mint
- Earl Grey
- Iron Goddess of Mercy

## Sandwiches.

Includes a side of house-made chips or fruit.

### CROQUES MONSIEUR — 11.5

Country Ham, Béchamel, Comté, Dijon, Toasted Ciabatta

### ROASTED BUTTWOOD FARM'S TURKEY — 12

Arugula, Tomato, Comte, Roasted Garlic Mayonnaise, Toasted Ciabatta

### CHICKEN SALAD — 11

Wine Soaked Cherries, Pecans, Kale, Ricotta, Local Grain Project's Corn & Ciabatta

### THE REUBEN — 12

Cured and Smoked Pastrami, Fermented Cabbage, Comte, Russian Dressing, NY Style Rye

### QUINOA WRAP — 9.5 **VEGAN**

Arugula, Black Bean, Sweet Potato, Curried Citronette, Micro Cilantro, Whole Grain Wrap

**GO HAVSIES (PICK TWO): CUP OF SOUP,  
½ SANDWICH, ½ SALAD — 12**

## Café.

Double Espresso — 3.5

Cappuccino — 4

Latte — 4.5

Caffè Americano — 3.5

Chai Latte — 4.5

Bissinger's Select Roast Kaldi's

Coffee — 2.5

French Press — 12

Extra Shot / Flavor — 1

Almond / Soy Milk — 1

### ON TAP

Nitrogen Infused Cold Brew — 5

### SIGNATURE LATTE'S — 5

Bissinger's Latte de Chocolat

Salted Caramel Latte

Mayan Mocha Latte

Banana Pecan Caramel Latte

Seasonal Latte

### DRINK BISSINGER'S

Drinking Chocolate — 5

Bissinger's Hot Cocoa with House Made Marshmallows — 5



# Sharables.

AVAILABLE AFTER 4PM

## Cheese & Charcuterie.

### HOUSE AND LOCALLY MADE CHARCUTERIE — 14.5

Country Pâté, Cured Meat,  
Smoked Sausage, Mustard,  
Toasted Breads, Pickles

### CHEESE & JAM — 12.5 **VEG**

Cheese, Roasted Nuts,  
Dried Fruits,  
Toasted Breads,  
House Made Jam

### AVOCADO TOAST — 9 **VEG**

Avocado, Tomatoes, Feta,  
Arugula, EVOO, Sea Salt

### THREE CHEESE SPINACH DIP — 9.5 **VEG**

Carrots, Celery, Toasted Bread

### FONDUE — 16 **VEG**

Comté Cheese, Vegetable and Fruit Crudité  
(Serves 2 to 4 guests)  
*Please allow a little extra time!*

## Salty.

### HOUSE MADE CHIPS — 4.5 **VEG**

Handcrafted Potato Chips

### TRAIL MIX BAG — 4.5 **VEG**

Craisins, Raisins, Apricots, Pistachios,  
Peanuts, Walnuts, Pecans and Hazelnuts

**READY FOR SOME SWEETS TO GO?  
ASK YOUR SERVER FOR THE "SUSHI MENU"**

# Desserts.

### BISSINGER'S CHOCOLATE BROWNIE — 9

Malted Toffee Ice Cream, Red Wine Chocolate Sauce

### DOUBLE CHOCOLATE BREAD PUDDING — 9

Peanut Butter Ice Cream

*Chef's Signature Item*

### CLASSIC COCOCCINO — 9 **GF**

Molten Flourless Chocolate Cake, Vanilla Bean Crème Anglaise  
(Serves 2 guests)

### MINI CLASSIC COCOCCINO — 5 **GF**

Molten Flourless Chocolate Cake, Vanilla Bean Crème Anglaise  
(Served in a Mini Espresso Cup for One)

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## Bissinger's Chocolate Delights.

Chocolate Overdose Cookie — 2

Chocolate Chunk Cookie — 2.5

Chocolate Dipped Crispy Treat — 3

Chocolate Biss-cotti — 1.5

### BISSINGER'S CHOCOLATE FONDUE — 16

Milk or Dark Chocolate, Seasonal Fruit  
House Made Graham Crackers + Marshmallows  
(Serves 2 to 4 guests)

# Cocktails & Mocktails.

## Cocktails.

### **BISSINGER'S BARREL AGED MANHATTAN — 12**

Bissinger's Private Selection Four Roses Single Barrel Bourbon, House Made Chocolate Bitters, Orange Bitters, Dolin Sweet Vermouth

### **HAWAIIAN 75 — 11**

Pinckney Bend Hibiscus Gin, House Made Grapefruit Syrup, Lemon Juice, Sparkling Rosé

### **A SHRUB IS A GUY WHO THINKS HE'S FLY — 11**

Tito's Vodka, Big O Ginger, Raspberry Mint Shrub, Lime Juice, Topped with Ginger Beer

### **SIDEWALK SANGRIA — 10**

Brandy, Vino Verde White Wine, House Made Peach and Lemon Rind Syrup, Served on Ice with Seasonal Fruit.

### **MARYLAND MARGARITA — 10**

Bozal Ensemble Mezcal, Grand Mariner and Lime Juice, Ghost Pepper Salt Rim. Try it with our Jalapeño Simple Syrup for a Sweet and Spicy Twist!

### **OUR SIGNATURE — 10**

Bissinger's Handcrafted Crème de Cacao, Chambord, Homemade Vanilla Infused Vodka, Cioccolato Liqueur, Amarula Cream Liqueur

### **BOURBON COCOA BEAN — 10**

Bissinger's Crème de Cocoa, Four Roses Yellow Label Bourbon, Cioccolato Liqueur

### **FLEUR DE SEL CARAMEL ALEXANDER — 10**

Metaxa 7 Star, Housemade Salted Caramel, Bissinger's Crème de Cacao, Crème, Pinch of Salt

## Mocktails.

### **FRESH 75 — 5**

Simple Syrup, Elderflower Syrup, Lemon Juice, Sparkling Water

### **GRAPEFRUIT FIZZ — 6**

House Made Grapefruit Simple Syrup Topped with San Pellegrino Garnished with Bissinger's Gummy Pandas

## Café Cocktails.

Add your favorite liquor to your coffee or hot cocoa

### **ESPRESSO — 8**

### **CAPPUCCINO ROYAL — 10**

### **BISSINGER'S HOT COCOA — 10**

### **GRANDE DRINKING CHOCOLATE — 9**

Bissinger's Signature Drinking Chocolate with Your Choice of Grand Marnier, Baileys or Kaluha



# Wine & Beer & Spirits.

## Champagne & Sparkling Wine.



### ROSÉ:

Moët & Chandon Nectar Imperial Rosé (375ml) — 84

Gruet Blanc de Noirs (375ml) — 28

Segura Viudas Cava Rosé (187ml) — 12

### BRUT:

Mumm Napa (187ml) — 18

Segura Viudas Cava Brut (187ml) — 12

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## Aperitif & Digestif. *Drinks on Rocks, Neat, or Up add 2.*

### SINGLE MALT SCOTCH

Laphroig 10yr — 12

Balvenie Doublewood 12yr — 14

Oban 14yr — 20

Highland Park 12yr — 12

Asyla Blended Scotch — 12

### TEQUILA

Camarena Reposado — 6

Hussong Reposado — 9

### RUM

Angostura Gold 5yr — 6

Angostura Gold 7yr — 9

Clement Rum Premiere Canne — 8

### BOURBON / RYE

Four Roses Yellow Label — 6

Rittenhouse Rye — 6

Bullitt — 7

J Rieger and Co. — 9

Old Scout Smooth Ambler — 15

Bissinger's Private Selection

Four Roses Single Barrel — 10

### COGNAC / ARMAGNAC

Chateau du Tariquet VSOP

Bas Armagnac — 10

Remy Martin VSOP — 10

Martell Cordon Blue — 20

### GIN

Fords London Dry — 6

Hendrix — 9

### VODKA

Tito's — 6

Grey Goose — 9

### BRANDY

Metaxa 7 — 7

### PORT

Quinta do Noval — 8

Madeira New York Malmsey — 16

Taylor Fladgate 10yr — 10

### HANDCRAFTED HOUSE MADE LIQUORS:

Bissinger's Chocolate Liqueur, Crème de Cocoa, Coffee Liqueur

**CORDIALS:** Grand Marnier, Cointreau, Campari, Big O, Bailey's, Chambord, Luxardo, Amaretto Disaronno, Kahlua, Frangelico, Pernod, Dolin Sweet and Dry Vermouth

## Beer.

Public House Revelation Stout 12oz — 6

UCBC Schnickelfritz 16.9oz — 7

UCBC KU'DAMM Berliner Weisse 16.9oz — 7

4 Hand City Wide Pils 16oz — 7

4 Hands Divided Sky Rye IPA 16oz (*Draught*) — 8

THE WINE WALL

# WhiteWine.



**#1 VIGNETO MOSCATO D'ASTI** 2 OZ — 3 4 OZ — 6 6 OZ — 9

Straw yellow with greenish reflections. Effervescent, pleasantly sweet, fresh and intense. Thrilling and utterly flattering on the palate.

**#2 ROSÉ ALL DAY** 2 OZ — 3 4 OZ — 6 6 OZ — 9

Light and refreshing and is perfect for all occasions. Dry, light and perfectly crisp, with notes of strawberry, pink grapefruit and white peach.

**#3 PETER BRUM RIESLING** 2 OZ — 3 4 OZ — 6 6 OZ — 9

This medium-bodied, off-dry Riesling starts well with its zesty citrus aromas. Highly aromatic with a distinct nose of floral, citrus and mineral. Fresh and fruity on the palate with noticeable sweetness that is perfectly balanced by firm acidity.

**#4 VINHO VERDE ENCOSTAS DO LIMA** 2 OZ — 3 4 OZ — 6 6 OZ — 9

The wine is fresh, crisp, lively with a touch of effervescence. It has some very interesting aromas of stone fruit, lime, juicy green apple and crisp pear.

**#5 ADRIEN GAUDIAT LE ROI DES PIERRES SANCERRE** 2 OZ — 6 4 OZ — 12 6 OZ — 18

This Sancerre is pale gold yellow with green hints. Concentrated aromas of exotic fruits, grapefruit, passion fruit, mango and blood orange melt into a mineral-driven palate finishing with a dash of saline.

**#6 TRIONE SAUVIGNON BLANC** 2 OZ — 5 4 OZ — 10 6 OZ — 15

A briny sea breeze is what comes to mind on the first impression. Crisp, floral hints of hibiscus and tangerine; cool, tropical aromas of guava and mango are also present.

**#7 HESS CUVÉE CHARDONNAY** 2 OZ — 4 4 OZ — 7 6 OZ — 11

Crisp and clean with aromas of white peach and lychee with notes of jasmine and honeysuckle, opulent with distinct minerality and flavors of peach laced with jasmine.

**#8 ROMBAUER CHARDONNAY** 2 OZ — 6 4 OZ — 12 6 OZ — 18

Enticing aromas of ripe apple, bright citrus and melon are layered with creme brulee, baking spices and a touch of butter. The finish is juicy with mouthwatering acidity.

THE WINE WALL

# Old World Red.



**#9 CELLER CAL PLAN BLACK SLATE PORRERRA** 2 OZ — 5 4 OZ — 10 6 OZ — 15

Beautiful in complexity it tastes of ripe red and black fruits and dried flowers. It possesses a medium to full-bodied richness with a layered, ripe, yet fresh profile.

**#10 CHÂTEAU HAUT-LA PÉREYRE BORDEAUX** 2 OZ — 4.5 4 OZ — 9 6 OZ — 13.5

Loads of graphite and dark fruits emerge from the glass, developing some cocoa and slightly sweeter red fruit notes as it opens up. On the palate the fruit is still dark and primary but the texture is surprisingly ready to go without much in the way of hard tannins usually found in younger Bordeaux.

**#11 ALAIN GRANGEON CHATEAUNEUF-DU-PAPE** 2 OZ — 7 4 OZ — 11 6 OZ — 18

Fennel, incense and cherries, with a soft, forward, supple, fruit filled, cherry charm. The silky tannins and a long, spicy, black and blue fruit ending make this a treat.

**#12 BOURGOGNE HAUTES-COTES DE BEAUNE PINOT NOIR** 2 OZ — 6 4 OZ — 12 6 OZ — 18

The fruit-laden nose evokes at first Morello cherry and strawberry then develops towards blackcurrant, licorice and often a touch of spice.

**#13 DOMAINE COURTOIS LA SOURCE** 2 OZ — 4 4 OZ — 8 6 OZ — 12

Juicy ripe black cherry and plum flavours galore upfront, with hints of lavender and violets. Medium-bodied and really well-balanced, more cherry fruits with red currants on the palate, with notes of herbs and stony minerals.

**#14 POGGIO AL TUFO ROMPICOLLO** 2 OZ — 4 4 OZ — 8 6 OZ — 12

This sangiovese and cabernet blend is a rich red with chocolate, berry, and walnut character. Medium to full body, soft tannins and a flavorful finish.

**#15 CABURNIO SUPER TUSCAN** 2 OZ — 5.5 4 OZ — 11 6 OZ — 16.5

Supple and structured, this delicious red offers scents of Mediterranean scrub, mint, blue flowers and ripe berries. Made with 55% Cabernet Sauvignon, 25% Merlot and 20% Alicante, the juicy palate delivers Morello cherry, cassis, mocha and wild aromatic herb notes. Supple tannins carry the savory flavors.

**#16 FATTORIA RODANO POGGIALUPI** 2 OZ — 4.5 4 OZ — 9 6 OZ — 13.5

Bright aromas and flavors of raspberries and strawberries with racy and lean acidity.



THE WINE WALL

# NewWorldRed.

**#17 RYDER PINOT NOIR** 2 OZ — 3.5 4 OZ — 7 6 OZ — 11.5

Medium-bodied wine with enticing cherry, blackberry and plum aromas with vanilla nuances. Lush and silky, it bursts with red fruit on the palate that leads into a supple, lingering finish.

**#18 BELLE GLOS LAS ALTURAS PINOT NOIR** 2 OZ — 6 4 OZ — 12 6 OZ — 18

Deep ruby red in color with intriguing aromas of sun-warmed blackberries, ripe plums, with hints of black licorice. A complexity of dark berry fruits unfold on the palate; blackberries and Bing cherries along with dark chocolate flavors. Vanilla and cedar oak undertones on the mid-palate further enhance the wine.

**#19 EMMOLO MERLOT** 2 OZ — 6 4 OZ — 12 6 OZ — 18

Inky purplish red. Nose of dark ripe plum, dark cherries, blackberries and baking chocolate. Taste is sweet, fruit forward and similar to aroma but with notes of licorice/anise on the finish. Full bodied. Medium to low acidity and tannins. Nice silky mouthfeel.

**#20 GUNDLACH BUNDSCHU MOUNTAIN CUVÉE RED BLEND** 2 OZ — 7 4 OZ — 14 6 OZ — 21

A Merlot heavy Bordeaux-inspired blend that is soft, lush and smooth but never sweet. Loaded with blackberry, dark cherry, dark plum, and black raspberry mingled with creamy cocoa, clove, tea, and spices.

**#21 PALHMEYER JAYSON NAPA RED BLEND** 2 OZ — 12 4 OZ — 24 6 OZ — 36

This cabernet heavy blend is elegant and heavily aromatic wine opens with intense and inviting bright red fruit, blackberry, and subtle licorice aromas that lead into a weighty, enjoyable mid-palate. Bright acidity coupled with soft tannins promise a satisfyingly long finish. This is a must try!

**#22 SHERIDAN VINEYARDS MYSTIQUE RED BLEND** 2 OZ — 6 4 OZ — 12 6 OZ — 18

This Cabernet heavy blend has a deep ruby/purplish color is followed by notes of blackcurrants, white chocolate, wood smoke and tobacco. Deep, plush and opulent on the palate, with a silky texture.

**#23 FOUR VINES THE BIKER ZINFANDEL** 2 OZ — 5 4 OZ — 10 6 OZ — 15

A full-bodied wine filled with dark berry and spicy notes aromas lead to a palate rich with jammy, ripe plum and blackberry flavors bolstered by a touch of black pepper and sweet, toasted oak.

**#24 CAYMUS' RED SCHOONER VOYAGE 4 MALBEC** 2 OZ — 6 4 OZ — 12 6 OZ — 18

A dense, dark red, this wine opens up with the scent of ripe plums and cherries, layered with hints of dark chocolate. On the palate, it is powerful, concentrated, supple and persistent, with generous flavors of French oak.