

APPETIZERS

0% TRANS-FAT OIL USED FOR ALL FRIED FOODS

PEPPER JACK CHEESE CUBES

breaded, seasoned & fried - oh, and addicting! served with a side of marinara sauce 12.00

POTATO SKINS

topped with our melted cheese blend, bacon bits, green onion & sour cream on the side 12.00

NASHVILLE IN A BASKET

diced cpg nuggs - Nashville Style - with comeback sauce, white queso & diced dill pickles served on waffle fries 13.50

STUFFED SHROOMS

mushrooms stuffed with spinach, artichoke, parmesan cheese & bread crumbs - topped with an avocado ranch drizzle 11.50

SPINACH ARTICHOKE DIP

topped with tomatoes & served with a side of warm pita bread 12.00

HAPPY HOUR APPS

MONDAY - FRIDAY 3:00 PM - 6:00 PM \$8.00 EACH

SHROOMS / PRETZELS / POTATO SKINS / PICKLE CHIPS / SPIN DIP / T-RAVS

BOOM-BOOM SHRIMP

breaded popcorn shrimp tossed in our spicy boom-boom sauce served with red cabbage slaw and topped with fresh cilantro 13.50

TOASTED RAVIOLI

where did you go to high school? this appetizer and question are the two things that STL is known for 12.00

PRETZEL STICKS

baked pretzel sticks topped with salt & served with a side of white queso 12.00

FRIED PICKLE CHIPS

a basket of wheat-free battered crispy pickle chips served with a side of horsey sauce 12.00

CORNER NACHOS

white queso, shredded lettuce, black beans, pico de gallo & tortilla chips 11.50

+5 add blackened chicken

+6 add smoked brisket with bbq drizzle

+4 cover it in chili

CPG WINGS

+5.00 FOR ALL DRUMMIES OR ALL FLATS

ONE POUND OF TRADITIONAL DRUMMIES & FLATS TOSSED WITH YOUR CHOICE OF SAUCE AND RANCH OR BLUE CHEESE ON THE SIDE 16.00

7 SPICE BUFFALO - 'ZONA BUFFALO RANCH - GARLIC PARMESAN - THAI CHILI - SWEET BABY RAYS BBQ - CHINESE TAKEOUT

SALADS

CPG HOUSE SALAD

bibb lettuce with tomato, croutons, bacon & cheese blend small 9.00 large 12.00 add grilled chicken +5.00 add steak +6.00

MAMBA ITALIANA

mixed greens with genoa salami, pepperoni, pepperoncini, tomato, parmesan & mozzarella topped with crispy artichokes & served with our house made italian dressing 15.50

CHICKEN FIESTA

mixed greens with grilled chicken, street corn salsa, cheese blend, pico de gallo, tortilla crumbles & a sour cream drizzle served with buffalo ranch dressing 16.50

GRILLED SALMON

bibb lettuce, grilled salmon, cucumber, tomato, red onion & feta cheese served with lemon dill dressing 19.00

DRESSINGS

ranch / peppercorn ranch / 'zona ranch / blue cheese / italian / vinaigrette / basil vinaigrette / 1000 island / honey mustard / lemon dill / feta vinaigrette

CAESAR SALAD

mixed greens with our house made caesar dressing, parmesan cheese & garlic croutons small 9.00 large 12.00 add grilled chicken +5.00 add steak +6.00

CRISPY CHICKEN

mixed greens with crispy cpg chicken nuggs (buffalo or plain) cucumber, tomato, cheese blend, red onion & served with peppercorn ranch dressing 16.00

STEAK SALAD

bibb lettuce with marinated beef tenderloin, red wine reduction, crispy onion rings, blue cheese crumbles, tomato & our house vinaigrette dressing 17.00

GREEK SALAD

mixed greens, marinated feta cheese cubes, olives, pepperoncini, red onion, cucumber, feta vinaigrette, fried pita & grilled chicken 16.00

SOUP + CHILI

SERVED WITH A SIDE OF OYSTER CRACKERS

DRUNKEN POTATO

our award winning 'loaded' potato soup with shredded cheese blend, bacon & green onion 7.50

CPG CHILI

slow cooked in-house & served with our shredded cheese blend & green onion 7.50

SANDWICHES

SERVED WITH YOUR CHOICE OF INCLUDED SIDE
SUB WHEAT OR GF BUN +1.00

TURKEY MELT

house smoked turkey, bacon, swiss cheese, pickled red onion & chipotle mayonnaise served on toasted wheat berry bread 15.50

FRENCH DIP // OUR WAY

with thinly sliced steak served on garlic cheese bread with horsey sauce & a side of au jus 16.00

RUDY

the CPG reuben with house braised corned beef, sauerkraut, swiss cheese & 1000 island served on rye bread 16.00

HOT & SPICY CHICKEN 2.0

breaded chicken drenched in our 7 spice wing sauce with bacon, pepper jack cheese, lettuce & ranch drizzle served on brioche 16.00

CHINESE TAKE-OUT SAM-ICH

breaded chicken, chinese take-out sauce, cucumber, pickled onion, sriracha mayo red cabbage slaw on a hoagie 16.00

NASHVILLE HOT CHICKEN

breaded chicken breast - nashville style - with sliced dill pickles, comeback sauce & coleslaw served on brioche 16.00

CPG CHICKEN CLUB

grilled chicken breast, bacon, mayonnaise, lettuce, tomato & swiss cheese served on brioche 16.00

SALMON BLT

grilled salmon with tomato, bacon, lettuce & lemon dill dressing served on a wheat roll 17.00

FAJITA CHICKEN

blackened chicken breast topped with provolone cheese, bell peppers, onion & poblano aioli served on brioche 16.00

OG PHILLY

choice of thinly sliced steak or chicken topped with grilled onions, green pepper & provolone cheese on a hoagie 15.50

BRISKET SAMMIE

house smoked brisket, cheddar cheese, coleslaw, sliced dill pickles & BBQ sauce served on brioche 16.00

CHICKEN SPIEDINI

lightly breaded chicken breast with mushrooms, bacon, provolone cheese & lemon butter sauce on a hoagie 16.00

1/2 LB. BURGERS

SEASONED PROPRIETARY BLEND OF CHUCK, BRISKET & SHORT RIB.
SERVED WITH YOUR CHOICE OF SIDE // MAKE IT A BISON BURGER +5.00

THE CORNER BURGER

served on brioche 13.50
lettuce, tomato, pickle & onion upon request
add cheese +1.00
add bacon or egg +1.50 each

CPG SLIDERS

three black angus mini burgers seared with grilled onions & cheddar cheese 15.50

PRETZEL BACON CHEESEBURGER

pub cheese, grilled onions & bacon served on a pretzel roll 16.00

FRISCO DISCO

american & swiss cheese, fried pickle chips, bacon & 1000 island dressing served on texas toast 16.00

THREE CHEESEBURGER

american, swiss & cheddar cheese with a dab of comeback sauce served on brioche 16.00 *add bacon +1.50*

THE BACKYARD 'Q

BBQ sauce, bacon, cheddar cheese and a crispy onion ring served on brioche 16.00

TOT & THE EGG

bacon, fried egg, crushed tater tots, cheddar cheese & buffalo ranch served on brioche 16.50

QUESO BURGER

taco seasoning, queso blanco, bacon, fried jalapenos, crumbled cool ranch doritos 16.00

BEYOND VEGGIE

swiss cheese, lettuce, tomato, onion, pickle & comeback sauce on a wheat roll 15.50

CPG SIDES

CHOOSE YOUR INCLUDED SIDE OR
SELECT FROM OUR PREMIUM UPGRADES
(ADDITIONAL CHARGES APPLY)

INCLUDED

FRENCH FRIES
PUB CHIPS
TATER TOTS
VEGETABLE MEDLEY
COLESLAW

UPGRADE

SWEET POTATO FRIES +4
ONION RINGS +4
SIDE SALAD +4.5
SIDE SOUP +4
WAFFLE FRIES +2

MORE GOOD STUFF

WRAPS

MAKE IT A WHEAT WRAP +.50

BAYOU BIRDIE

blackened chicken, pepper jack cheese, shredded lettuce & buffalo ranch served with your choice of side 15.00

BIG PAPI STEAK

thinly sliced steak, street corn salsa, pico de gallo, jalapenos, shredded lettuce, guacamole, cheese blend, sour cream, tortilla crumbles & salsa verde with your choice of side 16.00

THE CLUB

grilled chicken, honey mustard, shredded lettuce, diced tomatoes, bacon & cheese blend served with your choice of side 15.00

TACOS

SERVED WITH YOUR CHOICE OF INCLUDED SIDE
NO SUBSTITUTIONS OR MIXING

BRISKET TACOS

two smoked brisket, white queso, fried onion straws, poblano aioli & pickled jalapenos on a flour tortilla 15.50

CHICKEN TACOS

two blackened chicken, shredded lettuce, pico de gallo, cool ranch doritos & avocado ranch served on a flour tortilla 15.50

OG FAVS

CPG NUGGS MEAL

all white meat breaded chicken nuggs served with your choice of sauce and side 15.50

FISH 'N CHIPS

beer battered cod fried to golden brown and served with pub chips and a side of coleslaw 16.00

PROUDLY SUPPORTS



HEALTHY BOWLS

SERVED WITH YOUR CHOICE OF BROWN RICE OR CAULIFLOWER RICE +1.00

FAJITA

choice of steak, chicken or beyond meat served with guacamole, bell peppers, corn salsa & shredded cheese blend 16.50

TERIYAKI CHICKEN

marinated grilled chicken breast served with stir-fry vegetables & teriyaki sauce 16.50

MAHI THAI

grilled mahi mahi with red pepper, pickled red onion, red cabbage slaw and green coconut curry topped with cilantro 18.00

GRILLED SALMON

grilled salmon served with a vegetable medley and topped with lemon dill sauce 18.00

HAND TOSSED // BRICK OVEN

PIZZA

NO HOLDS BARRED

pepperoni, sausage, green pepper, mushroom & onion 16.00

BUFFALO CHICKEN

our 'zona wing sauce with grilled chicken & our cheese blend 15.00

THE CARNIVORE

pepperoni, sausage & bacon 15.00

VEGETARIANS DREAM

mushrooms, green pepper, onion & tomato 15.00

MARGHERITA

tomato, basil, garlic & our cheese blend 13.00

CHEESE

nothing wrong with being simple! 12.00

CREATE YOUR OWN 12.00 TOPPINGS 1.00

- pepperoni
- tomato
- mushroom
- sausage
- green pepper
- white onion
- bacon
- jalapeno
- red onion

OGcares

SHACK BREAKFAST & LUNCH + THE CORNER PUB & GRILL + THE TAVERN KITCHEN & BAR
THE OG HOSPITALITY GROUP FOUNDATION CARING FOR OUR COMMUNITIES

THANK YOU TO ALL OF OUR GUESTS, FRIENDS NEIGHBORS & THE OGHG FAMILY OF RESTAURANTS FOR DONATING TO THE BACKSTOPPERS INC. DURING THE MONTH OF FEBRUARY.

Since 2008, OG Hospitality Group has raised over \$1.8 million for The Backstoppers Inc.

DAILY SPECIALS

QUANTITIES ARE LIMITED FULL GLUTEN FREE MENU AVAILABLE UPON REQUEST

MONDAY & TUESDAY

CHICKEN SPIEDINI BOWL

lightly breaded chicken breast with mushrooms, bacon, provolone cheese & lemon butter sauce served with brown rice 16.50 sub cauliflower rice +1

WEDNESDAY & THURSDAY

FRIED CHICKEN

breast, wing, drummie & thigh (no substitutions) fried to golden brown using our wheat-free flour & served with mashed potatoes and coleslaw 18.00

FRIDAY & SATURDAY

BLACKENED MAHI TACOS

blackened mahi mahi, red cabbage slaw, pickled red onion, jalapeno & boom boom sauce served with your choice of side 16.00

STEAK KABOBS

two marinated tenderloin skewers with mushrooms, red onions & green peppers served with your choice of side and house salad 25.00

KIDS CORNER

SERVED WITH YOUR CHOICE OF SIDE

CHICKEN RINGS

all white meat breaded chicken rings 8.00

KIDS BURGER

our delicious mini burger 8.00 add cheese +.50

GRILLED CHEESE

just like mom makes 8.00

MAC 'N CHEESE BITES

fried kraft mac 'n cheese bites 8.00

FISH STICKS

2 pieces of flaky golden brown fish sticks 8.00

BASKET OF SIDES

SERVED A LA CARTE

FRENCH FRIES	6.00
WAFFLE FRIES	8.00
PUB CHIPS	6.00
SWEET POTATO FRIES	8.00
TATER TOTS	6.00
ONION RINGS	8.00
COLESLAW	4.00
VEGETABLE MEDLEY	5.00

DESSERT

FUNNEL FRIES & DONUTS

a basket of funnel cake fries & donut holes topped with powdered sugar & served with chocolate sauce 10.00

CHEESECAKE

classic cheesecake with blueberry cobbler & white chocolate 9.00

FLOUR-LESS TORTE

raspberry sauce & scoop of vanilla ice cream 9.00

-DRINKS 3.85

COKE
DIET COKE
DR. PEPPER
DIET DR. PEPPER
SPRITE
FANTA ORANGE

BLUE POWERADE
SWEET TEA
UNSWEETENED ICED TEA
COFFEE/DECAF
MINUTE MAID LEMONADE
BARQ'S ROOT BEER

MILK
CHOCOLATE MILK
HOT TEA
HOT CHOCOLATE
ORANGE JUICE

HAPPY HOUR MONDAY - FRIDAY
3:00 PM - 6:00 PM

\$4 BUD FAMILY BOTTLES
HOUSE WINE
WELL DRINKS

\$5 ALL DRAFT BEER

\$6 OG CLASSIC

ON TAP

INQUIRE ABOUT OUR ROTATING SEASONALS

YUENGLING LAGER	5.50
YUENGLING FLIGHT	6.00
BUD LIGHT	5.00
MICHELOB ULTRA	5.50
MICHELOB GOLDEN LIGHT	5.50
BUSCH LIGHT	5.50
STELLA ARTOIS	7.00
UCBC ZWICKEL LAGER	6.50
4 HANDS FULL LIFE LAGER	6.00
KONA BIG WAVE GOLDEN ALE	6.50
LOGBOAT LOOKOUT PALE ALE	7.00
SHOCKTOP BELGIAN WHITE	6.00
GOLDEN ROAD MANGO CART WHEAT	6.50
UCBC SCHNICKELFRITZ HEFEWEIZEN	7.00
CIVIL LIFE AMERICAN BROWN	7.00
MODERN BREWERY CITRAPOLIS IPA	7.00
4 HANDS INCARNATION IPA	7.00
ELYSIAN SPACEDUST IPA	7.00

CPG COCKTAILS

CPG TIKI

pineapple infused vodka, malibu coconut rum, pineapple juice & cherry 10

BERRY MULE

blueberry & basil infused vodka, lime juice & goslings ginger beer 10

OG CLASSIC

house-made strawberry infused vodka, triple sec, lemonade & lime 10

BRAMBLE

Roku Gin, blackberry liqueur, lemon juice, simple syrup, club soda 11

SIPPIN' ON A SPRITZERR

Aperol, lemon juice, strawberry simple syrup, champagne 11

'82 CADDY

the CPG cadillac margarita - Hornitos reposado tequila, naranja orange liqueur, lime, agave nectar 11

KEYSER SOZE'S CANADIAN EXIT

Codigo rosa, hibiscus syrup, triple sec, lime juice 12



¡MUY MAC CALIENTE!

Una vida blanco, anchos reyes verde, mango puree, agave, lime juice 12

ESPRESSO MARTINI

Three Olives triple shot espresso vodka, vanilla cold brew 11

CPG OLD FASHIONED

Maker's Mark Bourbon, blood orange puree, simple syrup, orange bitters, cherry, orange 12

BOTTLES + CANS

BUDWEISER	5.00
BUD LIGHT	5.00
BUD LIGHT LIME	5.00
BUD SELECT	5.00
HIGH NOON HARD SELTZER	8.50
NUTRL VODKA SELTZER	9.00
MICHELOB ULTRA	6.00
BUSCH	5.00
BUSCH LIGHT	5.00
MILLER LIGHT	5.00
CORONA	6.00
CORONA PREMIERE	6.00
STELLA CIDRE (GF)	7.00
REDBRIDGE AMBER (GF)	7.00
ACE PEAR CIDER (GF)	6.00
GLUTENBERG BLONDE ALE (GF) 16 OZ.	9.50
4 HANDS CITY WIDE APA 16 OZ.	8.00
MURPHY'S IRISH STOUT 14.9 OZ.	7.00
O'DOULS N/A	5.50
HEINEKEN 0 N/A	5.50

WHITE WINE

HOUSE PINOT GRIGIO	7.00
HOUSE CHARDONNAY	7.00
HOUSE MOSCATO	7.00
KIM CRAWFOR SAUVIGNON BLANC	11.00
RUFFINO LUMINA PINOT GRIGIO	8.00
KENDALL JACKSON CHARDONNAY	11.00
BAND OF ROSES ROSE	9.00
FREIXENET SPARKLING BRUT CAVA	10.00

RED WINE

HOUSE MERLOT	7.00
HOUSE CABERNET	7.00
WOODBIDGE PINOT NOIR	8.00
ANGELINE PINOT NOIR	9.00
CONUNDRUM RED BLEND	9.00
ELSA BIANCHI MALBEC	8.00
GNARLEY HEAD CABERNET	10.00