

# BAIT

SAINT LOUIS

## Small Plates

### Crab Cake 22

Jumbo Lump Crab,  
Bait Spiced Remoulade,  
Black Bean & Corn Salsa

### Bourbon Shrimp 16 (v)

\*Bourbon Sauce, Ginger, Flashed  
Fried Spinach, Crispy Rice Noodles

### Mussels 17

PEI Mussels, White Wine OR Thai  
Red Curry

### Lobster Fries Mkt

\*Poached Maine Lobster, Bait Spiced  
Aioli, Herb Sauce

### Lobster Salad Mkt

Poached Maine Lobster, Spring &  
Romaine Mix, Navel Oranges, Pea  
Shoots, Shaved White Cheddar, &  
Champagne Citrus Vinaigrette

### Apple Salad 9 (v)

Candied Walnuts, Apple Chips, Spring  
Mix, Gorgonzola, Apple Vinaigrette

### Carrot Three Ways 9 (v)

Rainbow Carrots, Braised in Bait Spice,  
Charred & Gazed, Red Wine Honey  
Glaze, Carrot Ginger Puree,  
Herb Sauce

### Calamari 14

Local Harvest Vegetables,  
Thai Chili Sauce,  
Bait Spice Remoulade

### Duck Rangoon 12 (v)

Smoked Duck, Cream Cheese,  
Mango Chili Sauce

### Thai Chili Wings 13

Peanuts, Sweet Chili Sauce,  
Lemongrass, Sesame Oil

### Flash Fried Brussels 13 (v)

Balsamic Reduction, Carrot Ginger  
Puree, Candied Walnuts

## Mains

### Salmon 36

Scottish Salmon Stuffed with Spinach &  
Parmesan, Sweet Potato Mash, Brown  
Butter Sauce

### Chilean Sea Bass 44

Fingerling Potatoes, Charred Broccolini,  
Clams, Mussels, Béchamel Sauce

### Swordfish 39

Red Quinoa, Wilted Spinach, Coconut  
Rum Sauce, Mango Salsa

### Caribbean Red Snapper Mkt

Whole Fried Snapper, Caribbean Rice,  
Pickled Napa Cabbage Slaw, Bait  
Spiced Aioli, Fresh Herb Sauce, Hot  
Pepper Sauce

### Seafood Boil 46

Choose Your Sauce: Bait Spice; Orange  
Ginger; Caribbean.  
Crab Cluster, Shrimp, Turkey  
Andouille, Red Potatoes, Corn

### Steak & Lobster Mkt

Filet Medallion, Poached Lobster Tail,  
Roasted Garlic Mash, Charred  
Broccolini, Beurre Blanc, Cognac Pan  
Sauce

### Seafood Chowder 14

Crawfish, Shrimp, Corn, Potatoes,  
White Wine, Cream Sauce, Fresh Herbs,  
Cornbread Muffin

### Stuffed Lobster Linguine Mkt

Shrimp, Lump Crab, Lemon Pepper  
Linguini, White Wine Butter Sauce,  
Béchamel, Truffle Butter, Fresh Herbs

### Squid Ink Pasta 30

Scallop, Lump Crab, Prawns, Roasted  
Tomatoes, Squid Ink Pasta,  
Herb Butter & Olive Oil

### Lobster Roll Mkt

Connecticut Style  
Poached Lobster,  
Fresh Cut Bait Spiced Fries

### Bait Burger 17 (v)

Prime Beef, Aged Peppercorn White  
Cheddar, Aged Cheddar, House  
Pickles, Roasted Garlic Aioli, Brioche  
Roll, Bait Spiced Fries

### Alligator Tacos 14 (v)

Fried Alligator, Herb Sauce, Bait  
Spice Aioli, Fresh Jalapeño,  
Flour Tortilla

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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## SIGNATURES 13

### **Forbidden Passion**

Tito's Vodka, Grapefruit Liqueur, Passion Fruit Juice, Orange Juice, Vanilla Syrup

### **Sole Kiss**

Hofland Sole Gin, Cranberry Juice, Honey Syrup, Angostura Bitters

### **Mockingbird**

Plantation Pineapple Rum, Banana Liqueur, Ancho Reyes Spicy Liqueur, Lime Juice

### **Amor Melon**

Milagro Silver Tequila, The Big "O" Ginger Liqueur, Watermelon Juice, Cilantro, Fresh Jalapeños

### **Don't Blame Me**

Elijah Craig Bourbon, Averna Amaro Liqueur, Hibiscus Syrup, Chocolate Bitters, Peach Bitters

### **Forty-Two Thirty-Nine**

Camus Cognac, Laird's Apple Jack Brandy, Raspberry Syrup, Lemon Juice, Ginger Beer

## CLASSICS 13

**Champagne:** Champagne Cocktail, French 75, Kir Royale

**Vodka:** Espresso Martini, Cosmopolitan, Lemon Drop Martini, Chocolate Martini

**Gin:** Aviation, Gimlet, Vesper

**Rum:** Dark & Stormy, Classic Mojito

**Tequila:** Paloma, Classic Margarita

**Whiskey:** Manhattan, Sazerac, Old Fashioned

**Cognac:** Vieux Carré

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## White Wines

	<u>Bottle</u>	<u>Glass</u>
<b>White Blend, 2019 Blanc Perelada Blanc Pescador Cava Blend, NV</b> <i>Lightly sparkling, blend 60% Macabeo, 20% Xarel-lo, 20% Parellada</i>	\$27.00	\$8.00
<b>White Blend, 2019 Badenhorst Curator Whole Blend, South Africa</b> <i>Chenin Blanc, Chardonnay, with hints of peach, apricot, citrus finish</i>	\$27.00	\$8.00
<b>Chardonnay, 2017 Hybrid, Lodi, California</b> <i>Unoaked, clean and fruity, apple and pear, crisp bright finish</i>	\$ 32.00	\$ 9.00
<b>Chardonnay, 2018 Pam's Unoaked, Alexander Valley, California</b> <i>Unoaked, refreshingly fruity with touches of apples, pears and tangerine blossoms</i>	\$ 32.00	\$ 9.00
<b>Pinot Grigio, 2017 Cabert, Friuli, Italy</b> <i>Light floral fragrance, whiff of pear, tart green apple and citrus</i>	\$ 28.00	\$ 9.00
<b>Pinot Gris, 2018 The Ned, Marlboro, New Zealand</b> <i>Lush, ripe nectarine, golden apples, delicate flowers and spiced ginger</i>	\$ 33.00	\$ 13.00
<b>Piquepoul, 2017 Saint-Peyre, Picpoul de Pinet, France</b> <i>Fresh, bright, white floral notes, citrus and minerality, hint of salinity</i>	\$ 34.00	\$ 9.00
<b>Riesling, 2017 Pierre Sparr, Alsace, France</b> <i>Bright citrus and green apples accentuated by minerality with notes of peach</i>	\$ 41.00	\$ 12.00
<b>Riesling, 2018 Golden Delicious, Columbia Valley, WA</b> <i>100% Riesling grapes, slightly sweet, floral hints</i>	\$ 28.00	\$ 8.00
<b>Riesling, 2019 St. Christopher Piesporter, Goldtropfchen, Cabinnett, Germany</b> <i>Fresh, fruity semisweet Riesling, with hints of apple blossom</i>	\$ 32.00	\$ 9.00
<b>Sauvignon Blanc, 2018 Fernlands, Marlborough, New Zealand</b> <i>Crisp and fresh, flavors of lime, grapefruit, melon and lychee</i>	\$ 29.00	\$ 8.00
<b>Sauvignon Blanc, 2017 'Le Bouquet', Loire Valley, France</b> <i>Fruity, crisp and herbal with citrus, gooseberries and hints of tropical fruits</i>	\$ 42.00	\$ 12.00
<b>Sauvignon Blanc, 2017 Spy Valley, Marlborough, New Zealand</b> <i>Bright and zesty, intense grapefruit, mango, passionfruit and green notes</i>	\$ 42.00	

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**White Blend, 2017 Pannonica, Burgenland Austria** \$ 29.00 \$ 8.00  
*Perfect blend of Grüner Veltliner, Chardonnay, Pinot Blanc*

**Verdejo, 2017 Shaya, Rueda, Spain** \$ 40.00  
*Nose of toasty baking spices, nutmeg, spring flowers with a distinct minerality*

## Champagne, Sparkling, and Dessert Wines

	<u>Bottle</u>	<u>Glass</u>
<b>Moscato, Moschetto, Piedmont, Italy</b> <i>Breezy orange blossoms, fresh pear, honeydew melon and honey</i>	\$ 28.00	\$ 8.00
<b>Moscato, 2017 'Strev', Piedmont, Italy</b> <i>Sweet, peachy, floral flavors lend to an exotic edge to fruit</i>	\$ 36.00	\$ 10.00
<b>Prosecco, NV Enrico, Veneto, Italy</b> <i>Dry sparkling with apple, pear and a hint of citrus</i>	\$ 32.00	\$ 9.00
<b>Blanc de Blancs, NV Louis Picamelot, Cremant de Bourgogne, France</b> <i>Lovely, fruit-driven sparkling wine with lightness and freshness</i>	\$ 32.00	\$ 9.00
<b>Blanquette de Limoux, 2016 St. Hilaire Brut, France</b> <i>Fruity sparkling with green apple, lemon and light floral notes</i>	\$ 32.00	\$ 9.00
<b>Blanquette de Limoux, 2017 St. Hilaire Semi sweet, France</b> <i>Sparkling wine, sweet, soft with green apple</i>	\$ 32.00	\$ 9.00
<b>Brut Reserva Cava, NV Castillo Peralada, Penedes Spain</b> <i>The Cava of Kings, Spain's version of champagne, bright, fruity, fresh</i>	\$ 33.00	\$ 9.00
<b>Champagne, Veuve Clicquot Brut Yellow, France</b> <i>Yellow and white fruits, vanilla and brioche</i>	\$ 90.00	

## Rosé Wines

	<u>Bottle</u>	<u>Glass</u>
<b>Rosé, Breca, Aragon, Spain</b> <i>Perfumed aromatics of white flowers and bright red berry fruit</i>	\$ 26.00	\$ 8.00
<b>Rosé, Renegade, Columbia Valley, Washington</b> <i>Intense fruit of strawberry, red raspberry, watermelon and spice</i>	\$ 28.00	\$ 9.00
<b>Rosé, Love Drunk, Willamette Valley, Oregon</b> <i>Provocative aromas of strawberry and raspberry with hints of watermelon rind and kiwi</i>	\$ 33.00	\$ 11.00
<b>Rosé, Commanderie del la Bargemone, Provence, France</b> <i>Crisp and zesty, elegant red-currant and strawberry flavors</i>	\$ 42.00	

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## Red Wines

<b>Red Blend, 2019 Schlink Haus Sweet Red, Nahe, Germany</b> <i>Sweet, dessert wine</i>	<b>\$ 26.00</b>	<b>\$ 8.00</b>
<b>Red Bend, 2015 Elqui, Elqui Valley, Chile</b> <i>Delicious Syrah, Carmenere, Malbec blend, rich dark fruit, herbs and oat</i>	<b>\$ 38.00</b>	<b>\$ 11.00</b>
<b>Barbera d'Asti, 2017 Valmorena, Rocchetta Tanaro, Italy</b> <i>Notes of maraschino cherries, violets and plums</i>	<b>\$ 32.00</b>	<b>\$ 9.00</b>
<b>Pinot Noir, 2017 Cardwell Fender's Blue, Willamette Valley OR</b> <i>Smooth and silky with tart cherry and raspberry fruit</i>	<b>\$ 32.00</b>	<b>\$ 9.00</b>
<b>Pinot Noir, 2017 Poppy Monterey, Monterey CA</b> <i>Smooth and silky with tart cherry and raspberry fruit</i>	<b>\$ 34.00</b>	<b>\$ 10.00</b>
<b>Pinot Noir, 2015 J.L. Bonacorrsi, Santa Barbara, California</b> <i>Floral, raspberry and cranberry, earthy notes and touch of baking spice</i>	<b>\$ 48.00</b>	
<b>Merlot, 2016 Peirano Six Clones, Lodi, California</b> <i>Ripe blackberries, boysenberries and dried cherries, touch of oak</i>	<b>\$ 32.00</b>	<b>\$ 9.00</b>
<b>Zinfandel, 2014 Immortal Zin, Lodi, California</b> <i>Rich and jammy from ancient vines, blackberry, current, baking spices</i>	<b>\$ 32.00</b>	<b>\$ 9.00</b>
<b>Syrah, 2017 Corvidae Lenore, Columbia Valley, Washington</b> <i>Lush blueberry, boysenberry, and plum, hints of vanilla and smokiness</i>	<b>\$ 36.00</b>	<b>\$ 10.00</b>
<b>Malbec, 2016 Durigutti, Mendoza, Argentina</b> <i>Black fruits, dense and powerful with sweet spices and touch of smoke</i>	<b>\$ 33.00</b>	<b>\$ 10.00</b>
<b>Malbec, 2014 San Pedro de Yachochuya, Salta, Argentina</b> <i>Lush, concentrated, black cherry, black currant, licorice and smoky oak</i>	<b>\$ 57.00</b>	
<b>Cabernet Sauvignon, 2016 Hybrid, Lodi, California</b> <i>Black currant, blackberry, cherry, cedar and cigar box</i>	<b>\$ 29.00</b>	<b>\$ 8.00</b>
<b>Cabernet Sauvignon, 2018 Poppy, Paso Robles, CA</b> <i>Rich and aromatic, with hints of blackberry, cassis, black cherry, toasted oak, vanilla, spice</i>	<b>\$ 34.00</b>	<b>\$ 10.00</b>

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## BEVERAGE MENU

### Bourbon

Barrel Bourbon	12
Basil Hayden	12
Booker's	12
Elijah Craig Small Batch	12
Knob Creek Smoked Maple	12
Maker's Mark	9
Woodford Reserve	11

### Cognac

Camus	9
Hennessy VS	10

### Gin

The Botanist	10
Drumshanbo Gun Powder Gin	10
Hendrick's	10
Sipsmith Lemon Drizzle	9
St. Georg Rye Gin	10
Suntory Roku Japanese Gin	9
Tanqueray 10	10

### Ports

Taylor Fladgate 10 Yr Tawny	10
Taylor Fladgate 20 Yr Tawny	20

### Sherry

Alvear Cream	5
Alvear Fino	7

### Rum

Bumbu Original Rum	11
Eldorado 3 Year Aged	9
Gosling's Black Rum	8
Papa's Pilar 7 Yr Blonde	10
Pyrat XO Reserve	10
Sugar Island Coconut Rum	9

### Scotch

Balvenie 14 Yr Caribbean Cask	14
Glenlivet 12 Yr	12
Glenmorangie Nectar D'Or	12
Laphroaig 10 Yr	12
Macallan 12 Yr	12

### Tequila

Don Julio	10
Espolòn Anejo	9
Espolòn Blanco	9
Milagro Reposado	9
Patron Silver	10
Tres Generation Anejo	10

### Vodka

Chopin	11
Grey Goose	11
Ketel One	10
Ketel One Cucumber & Mint	10
Nikka Japanese Vodka	11
Purus Organic Vodka	10
Snow Leopard	9
Tito's	9

### Whiskey

Gentleman Jack	11
Jameson Caskmates	10
Knob Creek Rye	10
Woodford Reserve Rye	11

### Beer

4 Hands Cast Iron Oatmeal Brown	7
4 Hands City Wide	8
4 Hands Ripple White Ale	7
Urban Chestnut Zwickel	8

### Non-Alcoholic

\*\*\*Refills not provided\*\*\*

Seasonal Selection of Q Sodas	3
Perrier Sparkling Water	3
Bartender's Special Mocktail	5

### INSIDER'S CLUB

\*\*\* We cannot guarantee availability\*\*\*

Blanton's	16
Don Julio 1942	40
Hennessey Master Blender	25
Johnny Drum Private Stock	10
Johnnie Walker Blue	60
Remy XO	30
Old Bardstown Estate	10
Old Bardstown Tan Label	10
Willett Pot Still Reserve	12