



**BAXTER'S**

LAKESIDE GRILLE

BAR

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## MARTINIS

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**APPLETINI** a tasty treat straight from Granny Smith's tree

**CHOCOLATE** undeniably the best in town

**COSMOPOLITAN** a classic, urban blend of cranberry and citrus

**ST. GERMAINE** Hendricks gin shaken with St. Germaine with muddled cucumber

**DIRTY** made our way with bleu cheese-stuffed olives

**DRAGONFLY** fresh out of the strawberry patch with hints of dragon fruit

**LEMONTINI** with housemade limoncello, like freshly squeezed summertime lemonade, only better

**ISLAND BLUE** a tropical island delight, with flavors of coconut & pineapple

**CUCUMBER** garden-fresh cucumber shaken with cucumber vodka

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## SIGNATURE COCKTAILS

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**BAXTER'S SUNSET** mango margarita and raspberry daiquiri served side by side

**DARK N' STORMY** Myers dark rum

**LAKESIDE TEA** Baxter's long island tea

**JALAPEÑO POPPER** Rum Haven Coconut Rum shaken with pineapple juice, lime squeeze & sliced jalapeños

**SUMMERTIME SPIKED LEMONADE** Svedka Citron & house-made limoncello over ice with splash of Island Blue Pucker

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## MULES

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**MOSCOW** Svedka vodka & lime juice

**KENTUCKY BLUE GRASS** Kentucky straight bourbon whiskey & a squeeze of lime

**JALISCO** Patron Silver with fresh lime

**ORANGE BLOSSOM** Absolut Mandrin vodka with Cointreau, orange wedge & fresh basil

**STRAWBERRY** with Bacardi Dragonberry

**CUCUMBER** Cucumber vodka with sliced cucumber shaken over ice

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## MARGARITAS

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**1942 CADILLAC** a top-shelf margarita with Don Julio 1942, finished with Grand Marnier 100, on rocks

**BAXTER'S SIGNATURE** El Jimador tequila with hint of orange & Baxter's house margarita mix on rocks with squeeze of lime

**SPICY** El Jimador tequila, our house-made jalapeño lime simple syrup shaken with sliced jalapeños, served on the rocks

**LIMONCELLO** house-made limoncello shaken with tequila, served on the rocks with salt & squeeze of lime

**STRAWBERRY** with Taste of Florida Strawberry Puree blended frozen

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## MOJITOS

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**SIGNATURE** Bacardi shaken over ice with fresh mint, mint-infused simple syrup & a squeeze of lime

**LEMON** Bacardi Limon & house-made limoncello shaken over ice with fresh mint & squeeze of lemon & lime

**STRAWBERRY** Bacardi Dragonberry shaken over ice with sliced strawberries and fresh mint, mint-infused simple syrup & a pinch of lime

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## WINE BY THE GLASS

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### CHARDONNAY

Baxter's California 6/25  
Hess '17 Shirrtail Ranch 9/23  
Sonoma Cutrer 12/45

### OTHER WHITE WINES

Loosen Brothers Riesling Mosel 8/30  
Beringer White Zinfandel 5/22  
Baxter's Pinot Grigio California 6/25  
Kenwood Sauvignon Blanc California 8/30  
Rosatello '15, Moscato, Italy 6/24  
Simi Rosé 7/32

### SPARKLING WINES

Chandon Brut Classic, California 187ml 16  
La Marca Prosecco, Italy 187ml 12

### PINOT NOIR

Mark West Central Coast 8/30  
Walnut City Willamette 11/36

### MERLOT

Baxter's California 6/25  
Parducci Mendocino 8/30

### ZINFANDEL

Murphy Goode Liar's Dice 10/32

### SHIRAZ

Four Sisters '14, Australia 7/28

### CABERNET SAUVIGNON

Baxter's California 6/25  
Estancia Paso Robles 9/34  
Robert Mondavi Napa Valley 16/58

### OTHER REDS

The Dreaming Tree Crush, North Coast 9/35  
Terrazas Altos de Plata Malbec 7/27

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# BEER

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## DOMESTIC BOTTLE BEER SELECTIONS

Bud Light  
Bud Light Lime  
Bud Select  
Budweiser  
Coors Light  
Michelob Golden Light

Michelob Ultra Light  
Michelob Ultra Pure Gold  
Miller Lite  
O'Doul's Amber Ale  
Red's Apple Ale

## IMPORTED BOTTLE BEER SELECTIONS

Amstel Light – Netherlands  
Corona Extra – Mexico  
Corona Premier – Mexico  
Dos Equis – Mexico

Guinness – Ireland  
Heineken – Netherlands  
New Castle Brown Ale – England  
Samuel Smith Oatmeal Stout – England

## MISSOURI CRAFT BEER SELECTIONS

Crown Valley Blackberry Cider ABV 5%  
Crown Valley Pink Lemonade Cider ABV 5%  
Mother's Towhead American Blonde Ale  
ABV 5.2% IBUs 21  
Mother's Three Blind Mice Brown Beer  
ABV 5.5% IBUs 24  
Mother's Lil Helper Midwest Coast IPA  
ABV 7% IBUs 70

Schlafly Pale Ale ABV 4.4% IBUs 25  
SBC Hop Lobster Red Ale ABV 5.9% IBUs 50  
SBC Walnut Street Wheat ABV 5% IBUs 14  
Urban Chestnut Zwickel Bavarian-Style  
Lager ABV 5.2% IBUs  
Urban Chestnut Fantasy Land Midwest  
Coast IPA ABV 6.5% IBUs 60

## PREMIUM DOMESTIC & CRAFT BOTTLE BEER SELECTIONS

Blue Moon ABV 4.5% IBU 19  
Boulevard Wheat ABV 4.4% IBUs 14  
Breckenridge Vanilla Porter ABV 4.7% IBUs 16  
Deschutes Inversion IPA ABV 6.8% IBUs 80

Lost Coast Great White Beer ABV 4.8% IBUs 15  
Odell Brewing Co. Drumroll APA ABV 5.3% IBU 47  
Sam Adams Boston Lager ABV 4.9% IBUs 30  
Sierra Nevada Pale Ale ABV 5.6% IBUs 38

## DRAFT BEER

Bud Light ABV 4.2%  
Budweiser ABV 5% IBUs 8  
Deschutes Black Butte Porter  
ABV 5.2% IBUs 30  
Deschutes Fresh-Squeezed IPA  
ABV 6.4% IBUs 60

Goose Island 312 Urban Wheat  
ABV 4.2% IBUs 18  
SBC Paul's Pale Ale ABV 5.6% IBUs 30  
Shock Top ABV 5.2% IBU 10  
Stella Artois ABV 5.2% IBUs 20

*Other seasonal selections available.*

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## STARTERS

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**SPINACH AND ARTICHOKE DIP** our award-winning version  
of an all-time favorite **10.99**

**LOADED POTATO SKINS** filled with pepper jack cheese and bacon,  
topped with sour cream and chives **12.99**

**CALAMARI** hand-breaded in a spicy Cajun batter and  
served with chipotle aioli dipping sauce **13.99**

**BAXTER'S GRILLED SHRIMP** skewers of shrimp grilled with Baxter's signature rub  
and served with our apple jalapeño jelly **14.99**

**BAXTER'S CHIPOTLE SHRIMP** hand-breaded fried shrimp served  
with jalapeño jelly and chipotle aioli **13.99**

**PROSCIUTTO PARMA** thinly sliced Parma prosciutto with shaved asiago cheese,  
extra-virgin olive oil and balsamic reduction **15.99**

**SHRIMP COCKTAIL** 5 jumbo shrimp served with our special cocktail sauce  
made daily with fresh horseradish **17.99**

**SEARED AHI TUNA** sashimi-grade Ahi tuna flown in fresh from The Hawaiian Fresh Fish  
Company peppered then seared rare and served chilled with sweet soy vinaigrette,  
wasabi and pickled ginger **15.99**

**MARYLAND CRAB CAKES** house-made with fresh crab and served with roasted corn/  
black bean salsa, feta cheese and red pepper sour cream **14.99**

**PRINCE EDWARD ISLAND MUSSELS** the finest mussels available,  
steamed and served in a garlic butter sauce **13.99**

**ROASTED PORTABELLA CARPACCIO** served with roasted sweet peppers,  
shaved asiago cheese and balsamic vinaigrette **12.99**

**BUFFALO CHICKEN FINGERS** fried chicken strips tossed in a spicy buffalo sauced  
and served with bleu cheese dressing and celery sticks **11.99**

**CHICKEN WINGS** freshly fried and tossed in our honey chipotle sauce  
and served with ranch dressing **12.99**

**BAXTER'S CHARCUTERIE** chef's selection of cured meats and  
artisan cheese for sharing **18.99**



## TASTE & QUALITY MATTER

Hand-cut, premium steaks, fresh cream and butter,  
cheese grated by hand.

Soups made in-house, daily, by our culinary team.

Seafood flown in, from sushi-grade  
Viking sea scallops to fresh Canadian salmon.

Salads made with carefully selected ingredients for flavor that  
delights the senses – ripe tomatoes and sweet peppers,  
the sweetest mangoes and pineapple, crisp apples, and more.

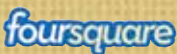
*We promise to deliver the finest, freshest  
food at your table, served by professional  
wait staff known for their warmth  
and professional service.*

## PLANNING A PARTY?

Reserve our private room for meetings, family gatherings,  
parties, and more – There's no charge.

Order from the menu, or we'll customize a menu to suit your tastes.

Baxter's will cater your event at your home or the  
location of your choice. Ask about our catering service today.



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

*Automatic gratuity of 20% is added to all tables or groups of 12 or more.*