Starters

Tiger Balls

These rice balls are packed with cajun flavor, pork sausage and southern spice. Served with chipotle dipping sauce. 12

Hummus Maximus V

Roasted red pepper hummus served with pita bread and veggies for dipping. 13

Bavarian Pretzels V

Served with your choice of Pale Ale beer cheese, white queso cheese, or honey mustard. 12

Toasted Ravioli

St. Louis-style beef ravioli served with marinara for dipping. 12

Spicy Cheddar Cheese Curds V

White cheddar curds, breaded, spiced, and fried. Served with your choice of ranch or marinara. 13

Fried Pickles V

Battered pickle chips served with chipotle dipping sauce. 12

Potato Skins

Potato boats topped with cheese, bacon, chives, and a side of sour cream. 12 Add chili +\$1

Chicken Tenders

Served with fries and your choice of ranch, BBQ, buffalo, or honey mustard dipping sauces. 13

Chicken Wings

Chicken wings tossed in your choice of the following:

- Harpo's Signature Hot Sauce
- Smokey BBQ Lemon Pepper Garlic
- Honey Hot Thai Chili

Served with celery and ranch, or blue cheese on request. (6 pc) 11 | (12 pc) 19 | (18 pc) 29

Cauliflower Wings V

Beer battered cauliflower chunks fried and tossed in your choice of wing sauce. 12

- Harpo's Signature Hot Sauce
- Smokey BBQ Lemon Pepper Garlic
- Honey Hot Thai Chili

Quesadilla

Flour tortillas stuffed with cheese and your choice of seasoned steak or grilled chicken. Served with pico de gallo, salsa, and sour cream. 13

Chips & Salsa with Queso

Chips & salsa served with white gueso. 6

Lobster Rangoon

Lobster and cream cheese stuffed wontons fried to a golden crisp served with Spicy Thai dipping sauce. 12

Mucho Nachos

Smothered with white queso cheese, shredded lettuce, pico de gallo, sour cream, jalapeños, and your choice of seasoned steak or grilled chicken. 13

Philly Cheesesteak Rolls

Delicious philly cheese steak fried in an egg roll served with our white queso cheese for dipping. 12

Served with your choice of a side. Sub soup or side salad for \$250

The Classic

Our 8oz flame broiled burger served with lettuce, tomato, onion, and pickles. 14 Add cheese for a \$1

The Buffalo Bill

Half pound fresh bison burger served with lettuce, tomato, onion and pickles. 15 Add cheese for a \$1

Pizza Burger

Half pound burger topped with pepperoni, marinara, and mozzarella cheese. 15

Hangover Horseshoe

A half-pound burger patty served on a bed of our famous French fries topped with American cheese, then smothered with chili, onions, jalapeños, and shredded cheese. 15

Black & Blue Burger

Our half-pound burger patty with blackened seasoning, topped with bacon and blue cheese crumbles. 15

British Burger

Half pound burger topped with bacon and cheddar cheese. 15

Shroom 'n Swiss Burger

Just like it sounds. A half pound burger topped with sautéed mushrooms and Swiss. 15

The "Duke"

Half pound burger topped with monterey jack, bacon, sautéed onions and BBQ sauce. 15

The 911

If you dare... this half pound burger comes topped with fresh jalapeños, pepper jack cheese, our signature hot sauce and chipotle mayo.

Set your taste buds on fire! 15

Sweetwater 420 Pale Ale Burger

Half pound burger topped with a Sweetwater 420 Pale Ale cheddar cheese spread and an onion ring. 15

Patty Melt

Burger with American and Swiss cheese, grilled onions, and thousand island on grilled rye. 15

Grilled Portabella Mushroom Burger V

Large portobello cap grilled with our Italian marinade served with lettuce, tomato, onions and pickles. 13 Add cheese for a \$1

sides 3 each

house-made chips – French fries – cole slaw – green beans mac 'n cheese – cottage cheese – broccoli – onion rings sweet potato fries – baked potato – spanish rice

Fresh Salads and Homemade Soups

Harpo's Cobb Salad

Smoked turkey, ham, bacon, hardboiled egg, onions, tomatoes, and blue cheese crumbles atop mixed greens. 14

Chicken Caesar Salad

Grilled chicken atop mixed greens tossed with croutons, parmesan cheese, and our house caesar dressing. 14
Substitute steak or salmon +\$3

Spring Chicken Salad

Grilled chicken breast atop crisp mixed greens, strawberries, onion, and toasted almonds. Served with poppy seed dressing. 14

Cajun Shrimp Salad

A half pound of Cajun shrimp atop crisp mixed greens, with tomatoes, onions, and banana peppers tossed in our house-made creole dressing. 14

Greek Salad

Grilled chicken, kalamata olives, tomatoes, onions, and our Greek Feta dressing atop mixed greens. Served with pita bread. 14

Grilled Chicken Salad

Grilled or breaded chicken atop mixed greens with tomatoes, cucumbers, banana peppers, onions, and shredded cheddar & jack cheese blend. 14
Try it blackened or Buffalo style

Fresh Side House Salad or Caesar Salad

Mixed greens, tomatoes, onion, cucumbers, cheese, and croutons. Served with your choice of dressing. 5

Dressings:

house creole – honey mustard – ranch low-fat ranch – blue cheese – French poppy seed – lite italian – caesar thousand island – balsamic vinaigrette Greek feta

Chili

House-made beef and bean chili topped with cheese and onions. Cup 5 – Bowl 7

Soup of the Day

Please inquire about today's housemade soup. Cup 5 – Bowl 7



Sandwiches and Wraps

Served with your choice of a side. Sub soup or side salad for \$250

French Dip

Tender slices of top round piled high on our fresh French bread. Served with your choice of cheese and a side of au ius. 14

add sautéed peppers and onions +\$1

Sirloin Steak Sandwich

Eight ounce sirloin grilled to perfection, smothered with sautéed onions and mushrooms. Topped with housemade creamy horseradish. 16

Adult Grilled Cheese

American and monterey jack cheeses with sliced tomato and bacon between slices of buttery Texas toast. 13

Westport Chicken Grille

Tender grilled chicken breast topped with ham, bacon, and monterey jack cheese. Served on sourdough with a side of honey mustard 15

Screamin' Mimi

Your choice of grilled or breaded chicken breast, topped with buffalo wing sauce and pepper jack cheese. 15

Chipotle Chicken Grille

Blackened chicken with chipotle mayo, pepper jack cheese, sautéed green peppers, and onions. 15

Albuquerque Turkey

Smoked turkey, crisp bacon and Swiss cheese topped with BBQ sauce, served on a toasted French baguette. 15

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Thinly-sliced corned beef with Swiss cheese, sauerkraut and thousand island on arilled rye bread. 15

Greek Life Gyro

Traditional Greek gyro with lamb, lettuce, kalamata olives, tomatoes, onions and tzatziki sauce in pita bread. Served with a Greek salad. 15

Harpo's Club

Thinly-sliced smoked turkey and ham layered between lettuce, tomato, crisp bacon, monterey jack, and mayo on sourdough bread. 14

Harpo's BLT

Always a favorite. Crisp bacon, lettuce, and tomato with mayo. 14 Add a fried egg +\$1

Bison Wrap

8oz bison patty cooked to your liking with lettuce, tomato, onion, and cheese in our signature wrap. 16

Buffalo Chicken Wrap

Your choice of grilled or breaded chicken breast, tossed in our housemade hot sauce with mixed greens, cheese, and ranch dressing. 14

Chicken Caesar Wrap

Grilled chicken, romaine lettuce, and parmesan cheese tossed in classic caesar dressina. 14

Veggie Wrap V

Mixed greens, peppers, onions, tomato, mushrooms, olives, and balsamic vinaigrette dressing. 12



Juan's Fish Tacos

Your choice of fried cod, blackened grouper, or shrimp with pico de gallo, cole slaw, and provolone cheese. Served with chipotle mayo. 14

The Hans Grouper

Baked grouper fillet with lemon pepper or blackened seasoning and Spanish rice. 15 add bread upon request

Skinny Guy Grilled Salmon

Eight ounce grilled salmon fillet. Your choice of blackened or lemon pepper. Served with Spanish rice. 16

Taylor's Chili-Cheese Mac

Macaroni tossed in our signature creamy cheese sauce topped with our homemade chili and onions. 13

The Columns Pasta

Bow-tie pasta with andouille sausage, shrimp, chicken, mushrooms, onions, and peppers tossed in a cajun cream sauce. You won't have any leftovers! 16



Make Your Own

Start with cheese pizza and add your favorite toppings. 14 / 9

Toppings:

ham - pepperoni - sausage chicken - bacon - hamburger bell peppers - banana peppers mushrooms - onions - jalapeños blue cheese - olives 14" \$2 per topping / 9" \$1 per topping

Harpo's Classic

Crispy bacon, sausage, onions, mushrooms, and green peppers. 18 / 14

Meat Lovers

Sausage, pepperoni, crispy bacon, ham, and hamburger. No veggies, please. 20 / 15

Buffalo Chicken Pizza

Boneless chicken, red onions and our signature hot wing sauce and jack cheddar cheese. 19 / 14



Vegetarian Choice V





Ted Drewes Frozen Custard 5

An 8oz. cup of the St. Louis local favorite. Vanilla – Chocolate – Flavor of the Month

drinks 2.50 each Coke Diet Coke Sprite Dr. Pepper Diet Dr. Pepper Fitz's Root Beer Powerade Lemonade Cranberry Juice Orange Juice

Blumania Energy Drink 4 Sugar Free Blumania 4

Been

Bee	rs on Tap	ABV	16oz	22oz	Pitcher
	Budweiser Bud Light Bud Select Michelob Golden Light Busch Light Blue Moon Sweetwater 420 Pale Ale Elysian Space Dust IPA Urban Chestnut Schnickelfritz	4.2% 4.2% 4.1% 4.1% 5.4% 5.4% 8.2% 4.8%	4.50 4.50 4.50 4.50 4.50 6.50 6.50 6.50 6.50	6.00 6.00 6.00 6.00 6.00 7.50 7.50 7.50	15.00 15.00 15.00 15.00 15.00 17.00 17.00 17.00 17.00
	Yuengling Traditional Lager Stella Artois	4.5% 5.2%	4.50 6.50	6.00	15.00
	Guinness	4.5%	6.50		

— Ask about our Seasonals —

Beers

y the Bottle/Can	ABV			ABV	
Michelob Ultra	3.2% 0.0% 4.2% 4.1%	4.50 4.50 4.50 4.50 4.50 5.00 5.00 4.50 4.5	Yuengling Traditional Lager Yuengling Flight Bells Two Hearted IPA 4 Hands City Wide Pale Ale Heineken Boulevard Unfiltered Boulevard Tank 7 Corona Corona Light Modelo Especial Angry Orchard Hard Cider Stella Cidre High Noon Vodka Soda Lemon, Grapefruit, Watermel or Black Cherry NUTRL Vodka Seltzer Orange, Cranberry	4.5% 4.5% on, Pine	4.50 4.50 5.50 6.50 5.50 5.50 5.50 5.50 5.50 6.25 eapple,



Prophecy Sauvignon Blanc (New Zealand) Glass 6 | Bottle 20 Flavors of grapefruit, lychee and Meyer lemon offer crisp, citrus refreshment, complemented by aromas of fresh cut grass and cool sea air in this traditional and refreshing New Zealand Sauvignon Blanc.

Kendall Jackson Chardonnay (California) Glass 8 | Bottle 28 Integrated tropical flavors such as pineapple, mango and papaya with citrus. These flavors delicately intertwine with aromas of vanilla and honey.

Ecco Domani Pinot Grigio (Italy) Glass 6 | Bottle 20 The wine possesses pleasant floral and tropical fruit aromas, and has a light, crisp, clean, refreshing flavor.

Chateau Ste. Michelle Riesling (Washington) Glass 6 | Bottle 20 This wine exudes mandarin orange and sweet lime aromas with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit.

Whispering Angel Vineyard The Beach Rosé (California) Glass 8 | Bottle 28 Crisp, fruity, yet dry, this rosé celebrates summer all year long.

Mark West Pinot Noir (California) Glass 6 | Bottle 20
The grapes are fermented in small tanks with daily punch downs to extract color and flavors. Pressed lightly, the wine is then aged in French oak for approximately six months before bottling. Red and black cherry flavors abound with a note of spice from oak aging.

Sterling Cabernet Sauvignon (California) Glass 6 | Bottle 20 This great expression of Central Coast Cabernet offers rich black fruit flavors with hints of toffee and chocolate from the toasty oak. The finish if full and soft.

Seven Falls Rapids Red Blend (Washington) Glass 6 | Bottle 20 This is a beautiful blend that shows boldness and depth but at the same time restraint and finesse. A mix of both dark fruit and softer red fruit. Hints of dried fruit and anise. This blend is mouth-coating with a spicy, smooth, elegant finish.

House Wine

Merlot Glass 5 | Bottle 18

Cabernet Sauvignon Glass 5 | Bottle 18

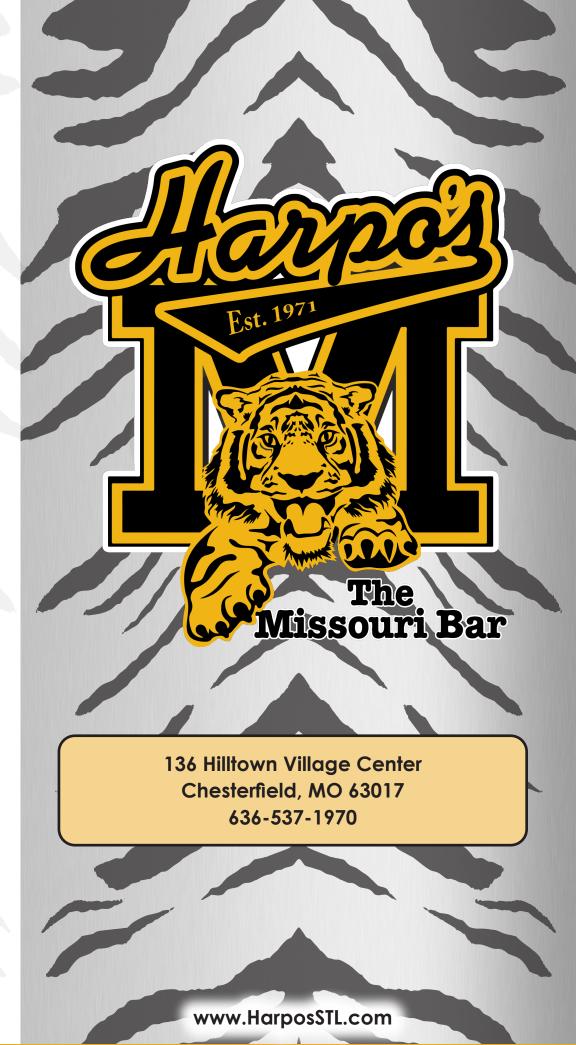
Chardonnay Glass 5 | Bottle 18

White Zinfandel Glass 5 | Bottle 18

Champagne Glass 5 | Bottle 18



Gift cards are available in any amount. Dine-in, carry-out, and catering are also available! We gladly accept most major credit cards. A 20% gratuity may be added to parties of six or more. Graduation parties, wedding parties, birthdays, office parties, class reunions ... from 10-200 guests.



Consumer Warning: Consuming raw or undercooked products may increase your risk of food-borne illness.