

SMOKED OLD FASHIONED \$15

Buffalo Trace Bourbon with Maple, Vanilla & Brown Sugar simple syrup. Amaretto cherries. Black Walnut Bitters. Cedar Smoke finish.

ESPRESSO MARTINI \$14

For When You Need A Little Pick-Me-Up ... Our House Robust Vanilla Cold Brew Blend. Tito's Vodka & Kahlua. Dark Roast Baileys Latte'

FELIZ NAVIDAD MULE \$16

Our exclusive barrel of Mastero Dobel's aged Anejo tequila, Fresh Apple Cider, Lemon Squeeze and Ginger Beer Finish.

CINNAMON & CLOVE OLD FASHIONED \$18

Our 9yr barrel select, Knob Creek. Clove and Cinnamon Simple. Flamed Orange. Luxardo Cherry.

YUZU WINTER SPRITZ \$13

Hendricks Gin, Aperol, Soda, Yuzu Puree, Lime Squeeze, and Rock Salt Finish

APPLE PIE MARTINI \$13

Titos Vodka, Cinnamon simple, Pommeau Liqueur, St. Germaine, House Sour. Touch of Magic

NON ALCOHOLIC BEER

Bud Zero
"Heavenly Body" Wheat

MOCKTAILS \$8

Margarita
Yuzu Citrus & Tonic

NON ALCOHOLIC WINE \$9

Giesen Sauv Blanc
Giesen Rose
Giesen Red Blend

Our House Wine Selections from EOS Wines:

Cabernet, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Sauv Blanc

Whites

- 21 Crossbarn Chardonnay by Paul Hobbs 16/64
- 21 Bloodroot Chardonnay 12/48
- 18 Iconoclast Chardonnay 12/48
- 22 Zemmer Pinot Grigio 10/40
- 22 Oberon Sauvignon Blanc 11/44
- 22 Savee Sea Sauvignon Blanc 10/40
- 20 Dr Loosen 'Red Slate' Riesling 11/44
- NV Gruet Sparkling Rose' 9/45
- NV Gruet Sparkling Brut 9/45
- 22 Hampton Water Rose 10/40
- 21 32 Winds Rose 10/40
- 22 Strevi Moscato 9/36

Red wine

- 21 Conundrum Blend 12/48
- 20 Juan Gil Blend 10/40
- 21 Quilt Cabernet 17/68
- 22 Routestock Cabernet 15/60
- 21 Hess Maverick Ranches Cabernet 13/52
- 21 Hayes Valley Merlot 10/40
- 21 Bloodroot Pinot Noir 12/48
- 22 Commuter Cuvée Pinot Noir 11/44
- 21 Gen 5 Pinot Noir 10/40
- 18 Crooked Path Zinfandel 11/44
- 18 Vina Alberdi Tempranillo 11/44
- 20 Ben Marco Malbec 12/48

Barry's Closet Picks!

- 21 Caymus Cab 37/148
- 21 Faust Cabernet 22/88
- 22 8 Years in the Desert Blend 22/88
- 21 Reeve Thorn Ridge Pinot Noir 28/112
- 22 Reeve Ya Moon Pinot Noir 18/72



BOURBON/WHISKEY/RYE



1792	Jack Daniels
Angels Envy	Jack Daniels Bonded
Angels Envy Rye	Jack Daniels Single Barrel
Bookers	Jefferson's Ocean
Basil Hayden	Knob Creek
Basil Hayden Dark Rye	Knob Creek Rye
Bulleit	Knob Creek 12yr
Bulleit Rye	Little Book
Calumet 10yr	Maker's Mark
Calumet 16yr	Maker's Mark 46
Calumet Farm	Michter's
Crown Royal	Michter's Rye
Crown Reserve	New Riff
Crown Apple	New Riff Rye
Canadian Club	Old Forester 1870
Elijah Craig	Old Forester 1920
Four Roses Single Barrel	Seagrams 7
High West Double Rye	Seagrams VO
High West American Prarie	Templeton Rye
Jim Beam	Weller Special Reserve
Woodford Reserve	Whistle Pig 12yr
Woodford DBL OAK	

RUM



Bacardi
Bacardi Limitada
Captain Morgan
Malibu
Mount Gay
Myer's Dark Rum
Plantation XO
Sailor Jerry



SCOTCH

Oban 14yr	Dewars
Glenfiddich 12yr	Dewars 12yr
Glenfiddich 15yr	Chivas 12yr
Glenfiddich 18yr	Johnnie Walker Red
Glenfiddich 21yr	Johnnie Walker Black
Glenlivet 12yr	Johnnie Walker Gold
Glenlivet 14yr	Johnnie Walker Blue
Balvenie 12yr Doublewood	Macallan 12yr
Balvenie 14yr Caribbean Cask	Macallan 15yr
Balvenie Tun 1509	Laphroaig 10yr
The Dalmore 12yr	Laphroaig 25yr
	Laphroaig 32yr

BOTTLED BEER

Bud, Bud Light, Ultra, Ultra Gold, Bud Select, Miller Lite, Coors Light, Mother's Lil Helper IPA, Tank 7, Founders Porter, Heineken, Stella Artois, Corona, Corona Premier, Blue Moon, New Belgium Voodoo Ranger IPA, Angry Orchard, Guinness, Yuengling

DRAFT BEER

Ultra Miller Lite
Elysian "Contact Haze" Hazy IPA
Winter Grind Coffee Stout
Boulevard Brewing Unfiltered Wheat
Ozark Beer Co Lager



GIN

Beefeaters
Bombay
Bombay Sapphire
Hayman's
Hendrick'S
Pinckney Bend
Tanqueray
Tanqueray 10.



IRISH WHISKEY

Jameson
Jameson Caskmates
Jameson Black Barrel
Bushmills
Bushmills Black Bush
Green Spot
Redbreast 12yr
Sexton
Slane



TEQUILA

Alipús Mezcal
Casamigos Blanco, Reposado, Añejo
Cincoro Reposado, Añejo
Codigo Reposado, Añejo, Rosa
Don Julio Blanco, Reposado, Añejo, 1942
Marqués De Casa Noble

Milagro Silver, Reposado, Añejo
Patrón Silver
Patrón Reposado
Riazul
Tears of Llorona
Clase Azul Reposado, Anjeo

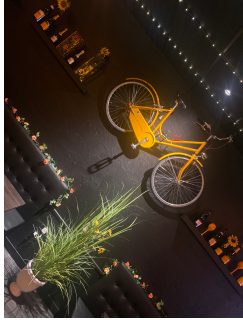
VODKA



Absolut	
Absolut Citron	
Absolut Mandarin	Grey Goose Pear
Belvedere	Ketel One
Chopin	Ketel One Grapefruit & Rose
Ciroc	Ketel One Peach / Orng Blossom
Deep Eddy Grapefruit	Ketel One Cucumber & Mint
Effen Black Cherry	Stoli
Grey Goose	Stoli Blueberry Stoli Raspberry
	Stoli Strawberry Stoli Vanilla
	Tito's
	3 Olives Cherry
	3 Olives Grape



Cheri's Happy Place



Metro Grill's Up Coming Events.....

February 2024

February 7th Chef Austins Wine Dinner

Italian Wines & Wood fired Pizza "The Perfect Marriage" \$85 per person

February 14th Singles Game Night

6-8 person Teams x 6 Teams. \$25 per person (Minimum 6 ppl per team)

The cost includes Pizza and other treats from our Wood fired oven.

6 Teams will battle in 3 Surprise Games and one Bonus Challenge

FOR ALL THE SINGLE PEOPLE ON VALENTINES

February 21st Chef Trinas Girls Night Bubbles & Martini Dinner

Crafted Champagne, Cosmos & Espresso Martini's \$85 per person

February 28th Metro Bingo

Cost \$25 per person

The cost includes Pizza and Appetizers from our Wood fired oven and

3 bingo cards - additional cards \$10ea

Prizes and Fun

Chef Hansel's Small Eats & Appetizers

*The Original Shannon: Grilled Lemon tossed Chilled Tiger Prawns with our roasted horseradish and brown sugar cocktail sauce. (1/4 lb - 12.75)

Kent & Jan: Baby squid dredged in corn flour, tossed in sea salt & Sesame oil. Served with a Sorghum & Bourbon General sauce and grilled pineapple remoulade. (16)

*Freddy C. Spinach: Crispy baby spinach, garlic, lemon & parmesan. (full 16 / half 11)

Yoakam: Apricot & aged balsamic Missouri Beef steak tips. Provel cheese bread. (18)

*Miss Hunter: 8oz Sesame oil seared rare Ahi Tuna on a salt block with a Champagne Citrus sauce condiment. Match stick green apple slaw. (full 23 / half 15)

Marie Shawsome Cast Iron Style: Brie, goat cheese, & apple butter puff pastry. Balsamic, onion and peppercorn supreme, chicken and prosciutto. Parmesan crisp and Green Apple. Topped with toasted walnuts. (15)

J.A.L. Pal Crab Cakes: Pecan wood fired Blue Lump Crab Cakes served with our grilled pineapple remoulade on a olive oil and lemon stack with shaved parmesan (12)

Chef Lysander's Garden Gifts & Soup

Cheri Caesar: Our Sweet Basil Pesto Caesar tossed with Romaine shreds, roasted garlic croutons and topped with shaved Parmesan. (10)

*Tiffaney & Lennon Wedge: Iceberg wedge chopped with a Gorgonzola and Goat Cheese dressing, Balsamic glazed strawberries, walnuts and bacon. (12)

Lacy & Lily House Salad: Arugula infused Spring mix. Sweet Basil vinaigrette, Feta, Roma Tomatoes, Red Onion, shaved carrots and Cashew crumble (10)

Amanda's Tomato Soup: Slow roasted Romas and garlic puree' infused with our creamy parmesan chicken stock. Parmesan croutons and Pesto condiment. (14)

S5 Wagyu Meats, Spain Ranches

Cassidy Station Burger: Wagyu beef with caramelized onions and provolone cheese. Freshly topped with Truffle oil tossed Arugula and torn Prosciutto. Served with Parmesan fries (21)

Chef Steven's Grill

(a partnership with some of the hardest-working livestock ranchers in the world, right in our backyard).

(Served with a choice of regular side dish) (Add Options: Béarnaise Crab Cake \$7)

- *Duran Family Cut: Cast iron and Brown Butter seared 10oz filet. (68)
- *Thompson's Tenderloin: Sea salt & black pepper grilled 7oz beef tenderloin (38)
- Seitz NY Strip: Metro herb marinated 16oz New York Strip grill finished (48) (half 27)
- Dan the Man Prime Rib: 145 degree 16oz Black Angus Ribeye Pecan wood smoked and apple cider Au Jus finished(52) *No Rare.
- Hall of Fame Molina: Grilled beef tenderloin topped with a Béarnaise lump crab cake. Spicy garlic plate. (7oz 48) (10oz 69)
- Lonnie Lamb: New Zealand Lamb rack, port marinated & grill finished. Mint butter rested (full 46 / half 34)
- *Arnott Pork Chop: Thyme & Bourbon Marinated Berkshire Porterhouse Pork Chop from Newman Farms in Myrtle, MO. (29)

Finishing Touches (3ea)

Roasted Herb Chimichurri

Black Pepper Veal Demi Glace'

Portabello Mushroom Marsala

Apricot Balsamic glaze with Caramelized Onion

French Onion Horse Radish

Chef Trina's Ocean

(Served with a choice of a Regular side dish) (Add Options: Béarnaise Crab Cake \$7)

*Stephanie Sea Bass: Mediterranean Asiago crusted and oven finished. Citrus Champagne sauce. Corn-dusted artichoke hearts tossed in lemon and Parmesan. (full 49 / half 34)

Dr. Daphne: Apple cider infused soy and sesame seared Coho Salmon filet with Bloody Mary glazed Diver Scallops. Grilled pineapple and caramelized onion remoulade. (36)

Regular Sides

a la carte (3)

Sautéed Seasonal Veg*

White Cheddar & Black Pepper Mash*

Caprese Romas & Buffalo Mozzarella*

Seasoned Parmesan Fries*

Premium Sides

as a substitution (3) a la carte (5)

Asiago & Bacon Risotto*

Prosciutto & Gorgonzola Mac & Cheese

Parisian Carrots & Asparagus, Béarnaise *

Bloody Mary Bacon wrapped Baby Bakers

Chef Ethan's Pasta & Pie

Dr Sharp Chicken Parmesan: Layers of Rigatoni pasta in a roasted garlic cream sauce, Italian bread crumb dredged chicken breast, Romesco and Pesto red sauce topped with a herb blended Asiago and Mozzarella finished in the oven (25)

Mike & Kylee Lobster: Stuffed Maine Lobster tail with Swiss and Romano cheese Tortellini in a Creole Supreme sauce with smoked sausage. Red pepper pico finish (32)

The Denise: Roasted garlic Supreme White sauce crust, Pizza cheese blend, shaved parmesan, Portobellos, and caramelized Onions. Freshly topped with Truffle oil tossed Arugula and torn Prosciutto. Finished in our Wood Fired Oven. (23)

Chef Alexx's Life Style Menu

(H= Heart Healthy). (K=Keto/Low Carb). (V=Vegan/Vegetarian)

*Dr. Z: (H). Olive oil seared Coho Salmon filet finished with blackened grilled lemons served on a bed of Tarragon Parisian carrots (30)

*Nadia "Pasta" (V,H) Roasted Spaghetti Squash tossed in Olive oil and black pepper topped with a Romesco Mushroom Ragout. Shaved Parmesan and Arugula finish (26)

PGA Ben & Dana Hummus Pizza: (V,H) Pecan wood fired with an herb and fresh tomato. tomato hummus crust, seasonal vegetables. Vegan or Regular Mozzarella finish. (16)

*Martino Family Tenderloin: (K) Two 4oz beef tenderloin filets, brown butter seared. Topped with Bacon Rendered Blue crab topped with Béarnaise and shaved parmesan. Seasonal Veg side. (full 38 / half 25)

** Is for gluten-friendly options. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.*

The Surgeon General says consuming raw or uncooked meat, seafood or eggs can increase your risk of foodborne illness. Factors outside our immediate control such as suppliers, recipes and kitchen preparation could impact the possibility for food items to come into contact with other food products like Gluten, Please check with our Mangers to discuss your dietary needs.

CHERI'S HAPPY PLACE PIZZA & CHAMPAGNE LOUNGE



METRO GRILL



est. 1994



THE CONCEPT

Welcome to Metro's Pizza and Champagne Lounge. It is inspired by the the "Brains and Beauty" that is The Metropolitan Grill, my wife Cheri. Pizza and Champagne are two of her most favorite things. Enjoy Cheri's Happiest Place inside of Metro.

One of a kind Pizza Experience right here in the Ozarks

I call our Pizza style "NY-Politan" as its a hybrid of New York style and Italy's Neapolitan Style. Our pizza is cooked in a unique Wood Fired Oven at 600-700 degrees

Our Pizza has 3 Key Ingredients:
Great Crust, Great Sauce, Great Cheese

The Oven. The Church of the Pizza

History meets technology in this Wood fired oven from Italy. It uses a combination of Natural Gas and burning Pecan wood on a mechanical stone hearth that rotates to give our pizza a one of a kind finish and flavor. A Big Thank you to the Cosentino Brothers in New York.

The Crust, The Soul of the Pizza,

Our 10 inch round "House Crust" is made with flour from Italy, signature "Caputo" Double O, formulated specifically for open flame high temperature wood fired ovens
We also offer a 10 inch Gluten Free Cauliflower Crust (add \$4)

The Sauce, The Passion of the Pizza

Our sauce is a true labor of love. It is a Twenty-Four hour long process that starts with slow roasting Roma tomatoes, fresh garlic cloves, onions, honey, aged balsamic, and fresh herbs. We blend our roasted goodness, then reduce it for 12 hours. We finish it with a touch of Romesco Pesto and course sea salt.

The Cheese The Emotions of the Pizza

After a long and adventurous journey, I found what in my opinion is the best pizza cheese ever! It is a low moisture, whole milk signature cheese blend of shredded, Mozzarella and Provolone from the most premier cheese company in the U.S. The Grande Cheese Company
in Wisconsin

**Vegan Cheese Available (add \$3)



CHERI'S CHAMPAGNE DREAMS



CHAMP COCKTAILS

Champs & Elderflower Cosmo

Gruet Rose, Titos splash,
St Germaine Liqueur,
Cranberry finish

Our Mimosa

Gruet Brut, Orange juice,
Srawberry garnish, torched
orange slice

Champagne Margarita

Gruet Brut, Mexican Vanilla
simple syrup, Lime juice,
splash Grand Marnier.

Champhoon

Gruet Brut, Pineapple High
Noon, Stupid Good!

THE BUBBLES

CHERI'S FRENCH FAVE'S

Veuve Clicquot	Gl 25	Btl 144
Veuve Rose		Btl 170
Moet Imperial		Btl 129
Moet Rose	187ml	32
Tattinger		1/2 Btl 66
Perrier Jouet	Gl 23	Btl 135
Billecart-Salmon		Btl 120
Billecart-Salmon Rose		Btl 182
LeMesnil Blanc de Blanc	1/2	Btl 50
Ruinart Rose		Btl 236
Ruinart Blanc de Blanc		Btl 240
Moet Ice		Btl 134
Moet Ice Rose		Btl 140

AMERICA THE BRUT-IFUL

Gruet Brut	Gl 9	Btl 45
Gruet Brut Rose	Gl 9	Btl 45
Chandon Brut Rose	187ml	15
Chandon Blanc de Blanc		Btl 67
Roederer Brut		Btl 56
Schramsberg Blanc de Blanc		Btl 73
Schramsberg Blanc de Noir		Btl 80
Argyle Extended Tirage 2009		Btl 137

ITALIAN & SPANISH BUBBLE

Jeio Prosecco, Italy	Gl 9	Btl 45
Strevi Moscato, Italy	Gl 9	Btl 45
Segura Viudas Cava, Rsv Spairl		Btl 57

SPECIAL BOTTLES

2014 Bollinger Le Grande Anee	320
Armaund de Brignac "Ace of Spades"	550
Laurent Perrier Cuvee Rose	187
Dremont "Ephemere 017" Grand Cru	157
2013 Dom Perignon	495

Wood Fired Apps

K+S Bruschetta (12)

Olive oil. Parmesan and herb crusted bread layered with Pesto, Fresh Mozzarella, and Provolone flame finished and topped with sliced Roma tomatoes, torn prosciutto and arugula.

Hartman Slider (7ea)

Wagyu Slider with provolone, caramelized onions and a bacon pesto, flame finished in the wood fired oven. Served with our house Chips.

Adrienne & Kimmie's Snack Shack (9)

(From the House Chips)

Our Famous
Caramelized Onion Dip
Just a warning...it's addictive

J.A.L. Pal Crab Cakes (12)

Blue Lump Crab Cakes, finished in our wood fired oven served with our grilled pineapple remoulade on a olive oil and lemon stack with shaved parmesan.

Marie Shawsome Cast Iron Style (15)

Brie, goat cheese, & apple butter puff pastry. Balsamic, onion and peppercorn supreme, chicken and prosciutto. Parmesan crisp and Green Apple. Topped with toasted walnuts.

Salad

Champagne Casa (10)

Every lettuce in the "casa", Sweet Basil and Champagne vinaigrette, Feta, Crumbles Roma Tomatoes, Red Onion, Carrot Shreds, Parmesan Croutons and Balsamic glaze

Fun Pizza.....

Our Pizza is 10" in size.....it's all yours or share if you must, we don't judge!

Gluten Free crust (add \$4) is available Vegan Cheese (add \$3) is available

Ben & Joy (17)

Pesto & Red sauce, Our Cheese Blend, Baby Spinach, House cut pepperoni and balsamic drizzle and fresh Roma's

Rogge Island (17)

Red sauce, Our Cheese Blend. Torn Prosciutto, Maui Wowie grilled Pineapple. Caramelized Onions

Jeff & Kristine (18)

Pesto & Red sauce, Our Cheese Blend, torn Prosciutto, Berkshire Sausage, Black Olives and Roasted Red Peppers

Trease me! (17)

Roasted Red sauce, Our Cheese Blend, Goat cheese, Berkshire Sausage, Portobellos and caramelized onions

Tillman Thyme (18)

Roasted Red sauce, Our Cheese Blend, Bacon crumbles. topped with our Thyme infused ranch

Kim Veggie (18)

Romesco Red sauce, fresh Mozzarella, Portobellos, Artichoke hearts, Romas, Roasted Red Peppers

Basic Ben (14)

Roasted Red Sauce, Parmesan and Our Cheese Blend

Jeffy Extreme Pepperoni (17)

Roasted Red sauce, Our Cheese Blend, Large House cut Pepperoni

Murray Margherita (18)

Thin layer of Roasted Red Sauce and Pesto. Fresh Mozzarella, Parmesan, freshly topped with Roma tomatoes, Arugula and EVO

Doug's All Meat (20)

Roasted red sauce, Our Cheese Blend, Torn Prosciutto shreds, Ground Berkshire sausage, and fresh House cut Pepperoni

Hotter than Jacquez Pizza (17)

Roasted Red Sauce, Parmesan, and Our Cheese Blend. Bacon, Pepperoni, fresh cut Jalapeños, Hot Honey Condiment

Forever Ashtyn (17)

Basil, Garlic, and Olive oil Sauce, Fresh Mozzarella, and Our Cheese Blend. Pulled Chicken, Prosciutto, and onion. Fresh Tomato, Balsamic glaze.

Chef Austin Inspired...

The Denise (his Momma) (23)...

Roasted garlic Supreme White sauce crust, Pizza blend, shaved parmesan, Portobellos, and caramelized Onions. Freshly topped with Truffle oil tossed Arugula and torn Prosciutto.

Pat & Cheri's Date Night (40)

We always get asked: "What is your favorite thing?" So here is how we roll, and as Remi says: "Sharing is caring" so we always share!

Favorite App

J.A.L. Pal Crab Cakes

Favorite Salad

Champagne Casa

Favorite Pizza

Murray Margherita

With Sausage & Caramelized Onions

Favorite Dessert

Chocolate Chip Make Out

Our Chocolate Chip Cookies
Then we MAKE OUT

Your Pizza

One Topping (16)

Two Toppings (18)

Three Toppings (20)

Four Toppings (22)

Cheese

Our Pizza Blend

Fresh Mozzarella

Goat Chesse

Parmesan

Topping

Pepperoni Sausage Prosciutto Bacon Pulled Chicken

Roma Tomatoes Portobellos Black Olives Caramelized Onions Artichoke Hearts

Roasted Red Peppers Spinach Arugula Fresh Basil Grilled Pineapple Jalapenos

Babysitter Bribe (20)

Stay a little bit later and take your babysitter home a small 9 inch pepperoni pizza, House salad and a Soft Drink in our "Babysitter Bribe" Tumbler