



Annie Gunn's



Foods & wines inspired by the richness of country life.

Lou Rook III, Executive Chef, James Beard Award Nominee
Jane, Thom and Liam Sehnert, Proprietors



2003 – 2024
"22 Years"
and Award of Excellence
1994-2002



Award of Unique Distinction



The Best **Wine Lists**
In America
1st Place

U.S. Wine List Category



**Wine and Culinary
Hospitality Awards**
Fine Dining and Traditional



Glenn Bardgett
James Beard Award
National Semifinalist
Best Wine Service 2011
Best Wine Program 2015



**America's 50 Most Amazing Wine
Experiences**



Fine Dining Hall of Fame



"Top 100"
Best American Cuisine



Glenn Bardgett, CS, CSW, Wine Director



Since 1937, once nestled in the middle of cornfields stands the Smoke House Market, an unpretentious structure reminiscent of its days as the market for the surrounding Chesterfield area. The store now houses one of St. Louis's most celebrated restaurants, Annie Gunn's. Within its walls, Chef Lou Rook III works his magic, creating irresistible cuisine with a sophisticated country life accent. In keeping with the concept of "foods and wines inspired by the richness of country life," Chef Rook uses the best ingredients and the traditions that are most appropriate to them and imbues them with his own talented creative spin within the rhythm of the seasons.

Annie Gunn's is known for its heartwarming, nurturing and robust dishes that encourage us through another gloomy St. Louis winter. April launches us into the opening rites of spring's tiny lettuces and vegetables from our local farmers. Summer celebrates the month of local produce exuberance with an abundance of tomatoes, corn and the produce that bespeaks "our" American Heartland. Autumn blesses us with bountiful fall contributions of fruits and vegetables that ready us for the upcoming holidays. December finds us as grateful hosts to numerous individual families, friends and office parties sharing Chef Rook's enthusiasm for bringing exotic and familiar, delicate and homey, rich and refined favorites, discoveries and his inventions to our devoted and deserving clientele.

Our passion for wine is an integral part of the Annie Gunn's tradition. Toward that goal, our consummate proprietor Thom Sehnert has spent most of his life at the Smoke House Market and his beloved Annie Gunn's, amassing over 900 selections for our wine list.

Every major wine-producing region is powerfully represented in the cellar with superstar producers of France, Italy and the New World, featuring the finest of our Missouri vintners.

With over 40 years of experience and a national reputation for his passion and knowledge of wine, Glenn Bardgett is the perfect complement to the team of Chef Lou Rook, III and owner Thom Sehnert; all of whom have discovered the magic of food and wine and the joys of being at the table together. Glenn is recognized both as a Certified Sommelier by the American Court of Master Sommeliers and a Certified Specialist of Wine by the Society of Wine Educators. Glenn is also a two time national semi-finalist for the prestigious James Beard Award.

In addition to sharing advice and instruction to our genuine staff, Glenn is responsible for honing our personal styles and expanding our wine repertoire. We have had, and continue to have, great pleasure in building Annie Gunn's wine cellar and our wine program.

In 2023, for the 21st consecutive year, the Wine Spectator has honored our wine list with its coveted "Best of Award of Excellence". No restaurant in Missouri has a higher WS award than Annie Gunn's. There are 1,414 "BAE" in the entire world, of which 15 are located in Missouri. Only 37 of the 1,414 have received this honor longer than our 21 years for Annie Gunn's.

We sincerely hope that you find enjoyment and comfort savoring the fruits of our continuous passion and labor.



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Draft Beer Selection



PERENNIAL
ARTISAN ALES



O'Fallon
BREWERY
WE LOVE BEER.

Beer – The “Affordable” Luxury

Annie Gunn’s Draft Beer Prices are for a 16 ounce/pint serving unless noted

Lager/Wheat

Budweiser Premier Draft (St. Louis) ABV 5.0%, 12 IBU	<u>12 oz</u>	4
Yuengling Traditional Lager (Pottsville, PA) ABV 4.5%, 12 IBU		5
Urban Chestnut Brewing Co. LI'L Fritz Light Citrus Wheat (St. Louis) ABV 4.0%, 12 IBU		8
Urban Chestnut Brewing Co. Zwickel Lager (St. Louis) ABV 5.1%, 19 IBU		8
Stella Artois (Belgium) ABV 5.2%, 25 IBU		7
Perennial PILS (St. Louis) ABV 5.0%, 30 IBU		8
2 nd Shift Technical Ecstasy Pilsner (St. Louis) ABV 5.4%, 33 IBU		8

Ale

4 Hands Cast Iron Oatmeal Brown Ale (St. Louis) ABV 5.5%, unknown IBU		7
Annie Gunn’s (O’Fallon) Irish Red Ale (Maryland Heights, MO) ABV 5.6%, 18 IBU		7
Kona Big Wave Golden Ale (Kona, Hawaii) ABV 4.4%, 20 IBU		7
Perennial Southside Blonde Ale (St. Louis) ABV 5.0%, 45 IBU		8

India Pale Ale (IPA)

Urban Chestnut Brewing Co. Fantasyland IPA (St. Louis) ABV 6.5%, 60 IBU		8
4 Hands Incarnation Double IPA (St. Louis) ABV 7%, 65 IBU		6
2 nd Shift Art of Neurosis American IPA (St. Louis) ABV 7.6%, 67 IBU		9

Porter and Stout

2023 Bourbon County Brand Stout (Chicago) ABV 14.1% or 14.6%, 60 IBU	<u>10 oz. snifter</u>	16
Guinness Stout (Ireland) ABV 4.2%, 40 IBU		7

ABV – Alcohol by Volume

IBU – International Bittering Units – a measure of beer’s bitterness based on added hops



Antique sign on the side of a shipping container beer booth at St. Louis Union Station, highlighting the amazing history of brewing in St. Louis.

“Women absolutely have, in all societies, throughout world history, been primarily responsible for brewing beer,” [says](#) Theresa McCulla, who curates the Smithsonian’s American Brewing History Initiative.

Beer – The Affordable Luxury

Craft Beers, Microbrews and Imports by the bottle and can



2023 Bourbon County Brand ‘Eagle Rare 2-Year Reserve’ Stout (16.9 oz.) ABV 14.5%, 60 IBU	50
<i>Aged for two years in 10-year old Eagle Rare bourbon barrels</i>	
2023 Bourbon County Brand ‘Bananas Foster’ Stout (16.9 oz.) ABV 13.9%, 60 IBU	35
<i>Contains banana, cassia bark and three kinds of almonds</i>	
2023 Bourbon County Brand ‘Backyard’ Stout (16.9 oz.) ABV 12.9%, 60 IBU	35
<i>Aged for a year in bourbon barrels, then finished with mulberries, boysenberries and marionberries</i>	
~ Ale ~	
Smithwick’s Irish Red Ale (14.9oz. CAN – Ireland) ABV 5.0%, 28 IBU	8
Chimay Grande Réserve Dark Ale (11.2 oz. – Belgium) ABV 9.0%, 30 IBU	17
Orval Trappist Ale (11.2 oz. – Belgium) ABV 6.2%, 30 IBU	13
4 Hands City Wide American Pale Ale (16 oz. CAN – St. Louis) ABV 5.5%, 30-45 est. IBU	8
Boulevard Tank 7 Farmhouse Ale (12 oz. – Kansas City, MO) ABV 8.5%, 38 IBU	8
~ India Pale Ale (IPA) ~	
Goose Island IPA (12 oz. – Chicago) ABV 5.0%, 55 IBU	6
Urban Chestnut Brewing Co. Fantasyland IPA (16 oz. CAN – St. Louis) ABV 6.5%, 60 IBU	9
4 Hands Incarnation Double IPA (16 oz. CAN – St. Louis) ABV 7%, 65 IBU	8
~ Stout ~	
Perennial Abraxas Imperial Stout (25.4 oz. Bottle/750 ml – St. Louis) ABV 11.5%, 80 IBU	50
~ Lager ~	
Miller LITE (12 oz. – Milwaukee, WI) ABV 4.2%, 10 IBU	6
Yuengling Traditional Lager (12 oz. – Pottsville, PA) ABV 4.5%, 12 IBU	6
Corona Extra (12 oz. – Mexico) ABV 4.6%, 18 IBU	6
Urban Chestnut Brewing Co. Zwickel (16 oz. CAN – St. Louis) ABV 5.1%, 19 IBU	8
Heineken (12 oz. – Holland) ABV 5.0%, 23 IBU	6
Stella Artois (11.2 oz – Belgium) ABV 5.2%, 25 IBU	6
~ Wheat ~	
Boulevard Unfiltered Wheat (12 oz. – Kansas City, MO) ABV 4.4%, 14 IBU	6
Schlafly Hefe Weizen Unfiltered Wheat Ale (12 oz. – St. Louis) ABV 4.1%, 16 IBU	6
Blue Moon Belgian White (12 oz. – Golden, CO) ABV 5.4%, 17 IBU	6



Anheuser-Busch

Anheuser-Busch Beers by the Bottle (12 oz.)

Bud Light	5
Budweiser Select	5
Busch	5
Busch Light	5
Michelob Ultra	6



0g sugar, 0g carbs, no preservatives and made with only three ingredients

Orange Vodka Soda – 12 ounce can, 5.0 % ABV	8
Pineapple Vodka Soda – 12 ounce can, 5.0 % ABV	8

“No-Alcohol” Brews by the Bottle/Can

Guinness “0” Non Alcoholic Draught (14.9 oz. CAN –Ireland)	7
Budweiser ZERO (12 oz. –Anheuser-Busch, St. Louis)	5
~ Cider ~	
Ace ‘Perry’ Cider (12 oz. – Sebastopol, Sonoma, CA) ABV 5%, 2.5% res. sugar	6
Brick River Cider Co. Homestead (16 oz. CAN – St. Louis) ABV 5%, 4.5% res. sugar	8
Brick River Cider Co. Sweet Lou’s (16 oz. CAN – St. Louis) ABV 5%, 5% res. sugar	8