



FSC

FRONT STREET CELLARS

CONTACT

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WINE TASTINGS

Pick your choice of 5 wines for \$15.
Try 10 wines with a souvenir wine glass for \$28.

WHITE

Centorri, Moscato, Pavia, Italy

9 | 26

Pairs well with Prairie Breeze Aged Cheddar

- A sweet wine with aromas of peaches, rose petals, & ginger. It is sparkling with good balance & a complex finish of fresh apricots.

Selbach, Piesporter Michelsberg Riesling, Germany

10 | 28

Pairs well with Garlic and Herb Goat Cheese

- Pears, green apple, honeysuckle on the nose and palate. Right acidity and not too sweet, just enough acid to cut the sweetness making this a very pleasant and drinkable buttery wine.

Terra Alpina, Pinot Grigio, Italy

11 | 32

Pairs well with Blueberry Vanilla Goat Cheese

- The wines from Alois Lageder's Terra Alpina project are part of the winery's collaboration with growers in neighboring communities to produce excellent wines representative of the Dolomite region. An intriguing and enticing aroma of green apple, citrus, lemon, tropical fruit, honeysuckle and a bit of a spicy note. Taking a sip reveals a smooth and tasty wine with a vibrant mouthfeel and nice depth of flavor.

Trione, Sauvignon Blanc, Russian River Valley

12 | 40

Pairs well with Havarti

- This mouth-watering Sauvignon Blanc has notes of white peaches, nectarines & mandarin flavors & aromas.

The Arsonist Chardonnay, Dunnigan Hills, California

11 | 36

Pairs well with Brie

- With favors of butterscotch, warm caramel, and creamy custard, this wine is lush and buttery while a crisp apple note gives it a bright, clean finish. This is a full-bodied Chardonnay loaded with opulent flavors that are well integrated and balanced.

RED

Banyuls, Sweet Dessert Red, Roussillon, France

10 | 30

Pairs well with Espresso Cheddar

- Aromas of very ripe red & black fruit. On the palate, the wine is full & well-balanced with jammy aromas of blackcurrant & blackberry, backed by distinctive woody notes.

Monte Antico, Rosso, Tuscany, Italy

10 | 28

Pairs well with Aged Cheddar

- A classic “Super Tuscan”! Light to medium body, fine tannins, & a fruity finish. Monte Antico blends Sangiovese, Merlot, and Cabernet Sauvignon to make this bright & enjoyable red wine.

CrossBarn, Pinot Noir, Sonoma, California

12 | 40

Pairs well with Brie

- Deep garnet in the glass with aromas of dried cranberries, bramble berry, & baking spices like Cinnamon & nutmeg. On the palate, tart acid with flavors of cherry and Santa Rosa plum. Juicy and spicy with earthy notes.

Navarra, Tempranillo, Spain

9 | 26

Pairs well with Finochiono

- On the nose, it shows a nice blend of ripe strawberry, raspberry jam, and juicy black cherry. The palate is enhanced by notes of rose, sweet black cherry, gentle baking spice, & subtle oak, delivering a well-balanced, medium-full bodied wine.

Pillars of Hercules, Red Blend, California

11 | 32

Pairs well with Espresso Cheddar and Finochiono

- A powerful blend of Petite Sirah, Petit Verdot, & Teroldego from the Dunnigan Hills region of California. This is chewy, dense, & full-bodied for those seeking a big rich wine.

The Counselor, Cabernet Sauvignon, California

12 | 40

Pairs well with Prairie Breeze Aged Cheddar

- Dark Concentration, with red cherry & red raspberry aromas segue into juicy blackberry, fig, & plum flavors. Mocha, spice, & toasty oak further round out the smooth & medium bodied framework.

ROSÉ

Mulderbosch, Cabernet Sauvignon Rosé, *South Africa* 9 | 26

Pairs well with Garlic and Herb Goat Cheese

- Fresh strawberries and a subtle chalky note define the nose. The palate is framed by beautifully balanced, succulent fruit flavours and a fine, mineral finish.

Hampton Water, Rosé, *France* 11 | 32

Pairs well with Garlic and Herb Goat Cheese

- Soft notes of strawberry and citrus with a beautiful, long finish - a result of its careful and meticulous aging in new French Oak barrels.

BUBBLES

Adami, Prosecco Brut Garbel, *Veneto, Italy* (375ml Split) 16

Victorine de Chastenay, Brut NV, *Burgundy, France* 30

Besserat de Belafon, Champagne Brut, *Champagne* 58

NON-ALCOHOLIC

Gruvi, Non-Alcoholic, Gluten-Free Bubbly Sparkling Rosé 10

Gruvi, Non-Alcoholic Golden Lager or IPA 7

Soda: Pepsi, Diet Pepsi, Mountain Dew, Sprite 3

Bottled Water 3

CHEESES, MEATS, & CRACKERS

Variety of Artisanal Cheeses & Meats 8 - 10

Variety of Artisanal Crackers & Snacks 6 - 10

We are always trying out new products so please see a bartender or the board for our latest selections!

DEEP SLEEP BREWING COMPANY

Deep Sleep was founded in 2015 by Nick Lyons of Washington, Missouri. Nick began his journey into professional brewing by home brewing in a shed behind his house. Like so many before him, his passion led him to seek the idea of opening his own brewery. After receiving licensing & a two-year build out process of his facility, the first sale came in December of 2017. The name "Deep Sleep" comes from Nick's profession as a nurse anesthetist (CRNA) & most product names have a medical theme to them. The brewery is a production brewery without a tap room. All beer is made, canned or kegged in the brewery located in Washington, MO. We hope you enjoy the labor of love and can taste the passion that goes into each and every beer!

CRAFT BEER

Helles Half-Life, Lager 7

- German Malts, Hops, yeast, and water profile. 4.4% ABV, 16 IBU's

RSIPA, IPA 7

- Robust citrus/fruity aroma and flavor, mild/moderate bitterness. Not for the faint of heart! 10.1% ABV, 82 IBU's.

Patrick's Feeling Hazy, Hazy IPA 7

- Made using flaked oats, malted oats, flaked wheat, milk sugar, and an abundant amount of late addition mosaic idaho 7 and El Dorado hops. 7.0% ABV, IBU 33

Racemic Red, Red Ale 7

- Malt forward, little to no hop aroma or flavor, notes of caramel and toffee sweetness. 5.0% ABV, 20 IBU

Helleva Stage II, Apple Lager 7

- Beer/cider combination, Perfect ratio of a munich helles and hard apple cider. A refreshing, crisp, apple flavored, light lager

Stage II HAC, Hard Apple Cider 7

- balance of sweetness, tartness, refreshing and crispness. 6.0% ABV

DOMESTIC BEER

Bud Select, Michelob Ultra, Bud Light, Budweiser 5

THE WASHINGTON DISTILLING COMPANY

SPIRIT TASTINGS

Pick your choice of 1 tasting for \$2 or 2 tastings for \$3.
Try 9 whiskeys for \$10.

WHISKEY

Mashbuild Batch Bourbon 50

92 points, *Exceptional, Gold Medal*

- Blending bourbons from different stills, ages & mash bills- creating a unique roundness & depth not found in traditional bourbons. Each numbered batch brings out a slightly different expression of whiskey. Favors of leather, oak, caramel, vanilla, citrus, apple, nutmeg.

Farm & Estate Straight Bourbon Whiskey 50

- “The label speaks for itself” We provide a detailed chart with every unique whiskey bottle, revealing all the information you need to know about its contents. Our transparency allows you to develop your whiskey preferences by learning about the ingredients and process involved in each creation.

Oloroso Sherry Finished American Single Malt Whiskey 50

- American single malt whiskey finished with Oloroso Sherry in barrel. This flavor gives a hint of grassiness, complimented by sweet, soft flavors. Aged a minimum of 2 years.

Mashbuild French Oak Cabernet Barrel Finished Bourbon 40

- This whiskey boasts big vanilla bourbon flavor up front, with subtle loamy-cherry finish, flavor provided by the Napa Valley Cask this bourbon's aged in. Sip it neat or on the rocks.

Mashbuild 20 year Tawny Port Finished Bourbon 40

- The resulting spirit produced a one-of-a-kind spirit with a perfect balance of sweet and earthy tones. Expect to taste flavors like toffee, mocha, dried citrus, and spice from the barrel pairing well with the vanilla, oak and caramel from the whiskey. Enjoy it neat, on the rocks, or in a cocktail.

- Mashbuild 6 Year Barbados Rum Finished Rye** 40
- We combine the Bold spice of our rye whiskey with the sweetness found inside one of the world's great rum in barrels. The incredible Spirit begins with flavors of pepper, spice, and caramel from our Mashbuild Rye then finished in a used Barbados rum Cask which imparted notes of apricot, banana, orange, and vanilla. Whether you're sipping or mixing this is a taste you won't forget anytime soon.
- Mashbuild 25 year XO Cognac Barrel Finished Bourbon** 40
90 points, *Gold Medal*
- Holding a unique French charm, this full flavored XO cognac barrel finish offers an exceptional taste. Expect to taste orange, chocolate, and dried fruit. With notes of caramel and vanilla, this pairing is a must try for all.
- Mashbuild “Black” 100% Kona Coffee Finished Bourbon** 40
- The owner of the Washington Distilling Company is such a big fan of Kona coffee that he wanted to use it to finish bourbon. The result is a dry, bold, dark bourbon that is great alone or in a variety of cocktails.
- Madagascar Vanilla Finished Bourbon** 40
- Bourbon whiskey finished with 100% real Madagascar vanilla in casks. The result is a spirit with noses of creme brulee, caramel, vanilla, and slight oak overtones.
- Cask House Triple Oak Bourbon** 20
88 points, *Silver Medal*
- Aged in 3 char, 4 char barrels, & finished in rye barrel. It creates soft, caramel tones, with deep, rich flavor profile which will pick up a hint of spice during our Triple Oak aging process.
- Cask House Rye** 20
91 points, *Gold Medal*
- Exceptional, An upstanding rye whiskey with complex flavor superb balance & compelling personality. A hint of spice with floral notes and with caramel notes added from the bourbon barrel finish. 3 time Best Buy North American Rye Whiskey!

VODKA

Icelyn Vodka

16

- We use a partner's distillate made from corn and then cut to proof using reverse osmosis water from our softener and RO machine at the distillery. A slightly sweet style of corn vodka is the result.

Icelyn Cold Press Kona Coffee Vodka

20

Infused with 100% Kona Coffee

- Our Kona Coffee Vodka is crafted by cold-pressing whole Kona coffee beans into our 100% corn vodka. The result is a sweet and smooth coffee vodka that beautifully highlights the exceptional quality of Hawaiian Kona coffee beans.

Icelyn Cold Press Pineapple Vodka

20

Infused with 100% Real Pineapple

- Our Pineapple Vodka is created by cold-pressing Oahu pineapples into our 100% corn vodka. This process delivers a fresh and vibrant pineapple vodka that beautifully showcases the high-quality Oahu pineapples from Hawaii.

GIN

We use only a few botanicals per run so that the flavors can complement each other without getting muddled together. We try to let the botanicals 'show' and be the star rather than trying to overengineer the flavors. Fresh flavors and complexity of mouth feel are the main goals with each creation.

The Conservator, Compound Gin (Juniper)

40

- Made with juniper from Albania, Croatia, and Bulgaria

The Conservator Botanic (Lemon)

40

- Made with lemon peel from Turkey

The Conservator Botanic (Orange)

40

- Made with orange from Peru

The Conservator Botanic (Cucumber)

40

- Made with cucumbers peeled by Farm and Spirit

The Conservator Botanic (Lavender)

40

- Made with lavender from France

COCKTAILS

Icelyn Vodka, Caskhouse Bourbon or Rye + Mixer Single 7 | Double 10

Conservator Gin or Specialty Whiskey + Mixer Single 8 | Double 12

SPECIALTY COCKTAILS

Moscow/Kentucky Mule 7

- Icelyn Vodka or Caskhouse Bourbon, Ginger Beer, Lime

FSC Espresso Martini 11

- Double shot of Icelyn Cold Press Coffee Vodka or Kona Coffee Bourbon, Demerara Spiced Syrup, and Oat Milk (Chocolate Syrup Available on Request)

Lemonberry Gin-tini 12

- Double shot of Conservator Lemon Gin, Lemonade, Blackberry, Sprite

Southern Peach Fizz 7

- Caskhouse Bourbon, Peach Juice, Sprite

Blackberry Dream 7

- Icelyn Vodka, Fresca, Blackberry

Almost Rum Punch 8

- Mashbuild Rum Finished Rye Bourbon, Cranberry & Orange Juice, Cherry, Sprite

FSC Mudslide 11

- Madagascar Vanilla Bourbon, Icelyn Cold Press Coffee Vodka, Irish Cream, Oat Milk, Demerara Syrup, Chocolate Bitters, Chocolate Syrup

Bourbon Wine Sour 7

- Caskhouse Rye, Lemonade, Red Wine Floater

FSC Old-Fashioned 12

- Double shot of Mashbuild Cognac Bourbon, Simple Syrup, Orange Bitters

The Washington 10

- Secret recipe made by The Washington Distilling Company that is a cross between an Old-Fashioned and a Manhattan, featuring Caskhouse Bourbon

ABOUT

Front Street Cellars and Inn is a timeless and effortlessly romantic venue with a rich history engrained deep within its structure. Exposed brick with edges worn and frayed from years of happy gatherings line the walls. The original flooring scuffed and scraped from dancing shoes and spilled champagne. Much like many of the previous couples who have walked through its doors, it is Front Street Cellars and Inn's imperfections that make it quintessential. Enjoy a bottle of wine, local spirits & beers, & artisanal cheeses, meats, and other beautifully curated snacks, stay the night in one of our four historically decorated rooms, or both. Whatever you choose, you're sure to enjoy the tranquility of Downtown Washington and views of the Missouri River.

ROOMS

Relaxation awaits you at the Front Street Inn! Between the shaded patio, deep soaking tubs, and crackling fireplaces, what's not to love? Four elegantly decorated rooms with antiques collected from all around Washington await your stay. The antique furnishing, exposed brick, gorgeous woodwork, & attention to period detail are what keep our guests coming back again & again. Front Street Inn is also close walking distance to a myriad of shops, restaurants, and bars. Come stay a night (or two!) with us to enjoy the tranquil river views. We promise you will leave here more relaxed than you came!

PRIVATE EVENTS

Whether you're looking for a bridal or baby shower, a micro wedding, a birthday celebration, or something in-between, FSC is the perfect place for an intimate gathering to celebrate life's most precious moments! Front Street Cellars can be rented out for up to 50 guests. The rental fee includes the rental of the entire establishment (inside area, lower patio, and upper patio), all existing furniture, and an event assistant. For catering, you can bring in your own food for a fee or we can help arrange our preferred caterer for your special day. All alcohol and non-alcoholic beverages must be purchased and served by the FSC Event Assistant.

Front Street Cellars operates on a first-come, first-served basis.
Please reach out to us via email at info@frontstreetcellarsandinn.com
for more information & availability!