



# 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 – 2022  
"20 Years"  
and Award of Excellence  
1994-2002



Award of Unique Distinction



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



The Best *Wine Lists*  
In America  
1<sup>st</sup> Place  
U.S. Wine List Category



Wine and Culinary  
Hospitality Awards  
Fine Dining and Traditional



America's 50 Most Amazing Wine  
Experiences



Fine Dining Hall of Fame



"Top 100"  
Best American Cuisine



Glenn Bardgett, CS, CSW, Wine Director



*Foods & wines inspired by the richness of country life.*



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 also 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 2022, for the 20th 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 1290 "BAE" in the entire world, of which 13 are located in Missouri. Only 37 of the 1290 have received this honor for more than our 20 years at Annie Gunn's.**

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



Annie  
gunn's

Food & wine inspired by the richness of country life.



## Signature Cocktails for Springtime

### **Irish Maid 12**

Knockmore Irish Whiskey (Bourbon Cask Aged),  
St. Germaine Elderflower Liqueur (France),  
Lemon Juice, Simple Syrup and Cucumber Slices

### **Rusty Compass 12**

Lismore Speyside Single Malt Scotch, Drambuie (Scotland),  
Heering Cherry Liqueur (Denmark) with an Orange Twist

### **Jameson Irish Mule 12**

Jameson Irish Whiskey, Gosling's Ginger Beer (Bermuda) and Lime Juice

### **St. Looney Blooze Cocktail 12**

1220 Blue Morpho Gin (4 Hands Artisan Spirits, St. Louis),  
St. Germaine Elderflower Liqueur (France), Lemon Juice,  
Simple Syrup, Egg White and Peychaud's Bitters

### **Mezcal Tawny Negroni 12**

Banhez Joven Mezcal (90% Espadin, 10% Barril),  
Quinta de Monte Redondo Tawny Porto and Coffee Bean-Infused Campari

### **Ginger Blackberry-Rita 12**

MiCampo Reposado Tequila, Pierre Ferrand Triple Sec (France), Lemon Juice,  
Blackberries and Gosling's Ginger Beer (Bermuda),

### **Surely Templeton Sour 12**

Templeton Rye, Lemon Juice, Simple Syrup and Egg White

### **Royal Raspberry Bubbles 10**

Val D'Oca Prosecco (Italy) Topped with Chambord Raspberry Liqueur (France)

## Barrel Aged Cocktails

### **Tales of Manhattan 14**

Four Roses Small Batch Bourbon (Kentucky), The Big O Ginger Liqueur (Missouri), Rieger's Café Amaro (Kansas City, MO)

### **Buffalo Trace Boulevardier 14**

Buffalo Trace Bourbon (Kentucky), Sweet Vermouth and 1220 Flora Aperitivo (4 Hands Artisan Spirits), St. Louis)

### **Applejack Old Fashioned 12**

Laird's Applejack 100% Apple Brandy, since 1780 (Virginia), Angostura Bitters, Maple Syrup, Cinnamon Stick, Orange Peel



## **Zero Proof “Cocktails, Wines and Beers” (non-alcoholic drinks)**

### **Zero Proof ‘Gin & Tonic’ 10**

*BARE Zero Proof Modern Classic Gin with Tonic*

### **Zero Proof ‘Clear Sky Sunrise’ 10**

*BARE Zero Proof Reposado Style Tequila with Orange Juice and Grenadine*

### **Zero Proof ‘Kickless Mule’ 10**

*BARE Zero Proof Bourbon Whiskey with Gosling's Ginger Beer and Fresh Lemon Juice*

### **Designated Driver 6**

*Lorina Sparkling Lemonade, Strawberry Puree and Lime*

**Leitz Riesling EINS-ZWEI-ZERO (750 ml) Rudesheim, Rheingau, Germany btl 30**  
*De-Alcoholized wine, (Less than 1/2% alc. By volume)*

**Meier's Sparkling Pink Catawba Grape Juice, OHIO (750 ml) btl 12**

*One of America's oldest and most loved sparkling juices, no alcohol*

**Meier's Sparkling Apple Juice, OHIO (750 ml) btl 12**

*Crisp and savory with tart apple flavors, very refreshing, no alcohol*

**Budweiser ZERO (Anheuser-Busch, St. Louis) btl 5**

**Kaliber (Ireland, from Guinness) btl 5**

**Guinness “0” Non Alcoholic Draught (Ireland) 14.9 oz can 7**