



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



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.



Foods & wines inspired by the culture of country life.



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Updated 6/21/2024

“You write the music and I play the music.” – *Famed glassware producer Georg Riedel talking to Missouri winemakers while we were developing a Riedel shape for our Missouri Vignoles.*



Annie
gunn's

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Signature Cocktails for Summer in Missouri

Caipirinha 12

Soul Cachaça (Brazil) with Muddled Lime Wedge and Simple Syrup, on the Rocks

Living Jewel Sake Gimlet 12

Tozai Living Jewel Sake (Junmai) and St. Germain Elderflower Liqueur (France) with Lime Juice, Shaken and poured into frosted coupe glass

Ruby Sipper 12

Nue Vodka, Simple Syrup, Muddled Basil, Berry Purée and Lemonade on the Rocks

Annie Gunn's Maker's Mark Espresso Martini 12

Maker's Mark Bourbon, Kahlua, McGillicuddy Vanilla Liqueur with Double Espresso

Gold Rush 12

Knockmore Irish Whiskey, Lemon Juice, Honey, Shaken and strained over rocks glass with ice ball, garnished with lemon twist

The Godfather 12

Lismore Scotch, Amaretto di Saronno, stirred and strained into rocks glass with ice ball

St. Looney Blooze Cocktail 12

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

The International 12

Pierre Ferrand Pineau des Charentes (France), Plantation Rum (Barbados/Trinidad), Stone Hill Cream Sherry (Hermann, MO) and Angostura Bitters in Double Rocks Glass

Spicy Hot Honey Margarita 12

Mi Campo Reposado Tequila, Curaçao, Hot Honey Syrup, Lime Juice, Shaken and strained into Tajin rimmed rocks glass

The Clover Club 12

Citadelle Gin (France), Chambord, Lemon Juice, Egg White and Simple Syrup, Shaken and strained into coupe, garnish with raspberries

Royal Raspberry Bubbles 10

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

Abraham Lincoln was the only President that had also been a bartender, when he operated a tavern in Springfield, Illinois in 1833.

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

*“Candy is dandy, but liquor is quicker.” – Ogden Nash,
Reflections on Ice Breaking, 1931*



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 & 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

Guinness “0” Non Alcoholic Draught (14.9 oz. CAN –Ireland) can 7

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

“Have we no wine here?” – William Shakespeare, Coriolanus, Act 1