

ZOOTOBERFEST

Specialty Beer and Margarita Menu

- Purchase a stein for \$12 (beer or margarita included).
- Refills of listed beers and margaritas are \$7.50.
- Specialty items are available during event hours only.
- Some beers are unique to Oktoberfest and are subject to availability.

Schnuck Family Plaza

- ☐ **Hofbrau Oktoberfestbier**
Marzen | Germany
One of the two original brewers of the Munich festival! From the bottle, it pours a solid golden color with a modest head, slowly reducing to a thin layer. Bready malt in the nose. The mouth gets the same, with a light bitterness at the end. Prost!
- ☐ **Hofbrau Dunkel**
Dark Lager | Germany
Dark brown in color, large to moderate off-white head. Distinct malty aroma, notes of brown bread and caramel. The flavor is distinctly malty, but slightly less sweet than expected. Very moderate hop profile.
- ☐ **New Belgium Atomic Pumpkin**
Flavored Ale | Ft. Collins, CO
Pours a clear, deep gold with a fluffy-white foam that lasts. The aroma is of sweetish malts and pumpkin pie spices. Then the slight bite of the habanero hits. It makes for a nice warming sensation. It is light-bodied and very easy to drink.
- ☐ **Paulaner Hefe-Weizen**
Wheat Ale | Germany
A classic German wheat ale, aromas of wheat, light pear, banana and a touch of lemon. Flavor is dry wheat malt, lemon, banana and clove, fading a bit into a grainy wheat finish with a little residual citrus. Medium-bodied with light to moderate creaminess and sharp carbonation. A benchmark wheat ale.

- ☐ **Paulaner Oktoberfest**

Marzen | Germany

A Munich original, this amber treat was developed to celebrate the original Oktoberfest over 200 years ago. A full-bodied beer with its rich malt flavor, dark toffee note and underlying fruitiness has a masterful hop balance.

- ☐ **Paulaner Munich Helles**

Lager | Germany

A pale golden pilsner brewed for a crisp, clean and classic pilsner taste, with a balance of bready malt, yeast and mild hop bitterness.

East Refreshments

- ☐ **Bell's Octoberfest**

Marzen | Kalamazoo, MI

Crafted as a flavorful session beer and perfect for autumn, Oktoberfest spends a full six weeks fermenting. With herbal hop aromas, this balanced amber lager focuses on lightly toasted malt that lends body without too much sweetness.

- ☐ **Boulevard Bob's '47**

Marzen | Kansas City, MO

A traditional fall seasonal beer, Bob's '47 Oktoberfest is a medium-bodied, dark amber brew with a malty flavor and well-balanced hop character. Classic Munich-style lager.

- ☐ **Schlafly Pumpkin Ale**

Flavored Ale | St. Louis, MO

Blending the spices of the harvest with full-bodied sweetness for a beer that tastes like pumpkin pie. Pounds of pumpkin form a malty foundation that supports the fall flavors of cinnamon, nutmeg and clove.

- ☐ **Schlafly Oktoberfest**

Marzen | St. Louis, MO

A traditional Bavarian Marzen with a toasty malt aroma and slight caramel taste. This rich, amber lager is balanced using German noble hops, while the lager yeast ferments cold and slow, creating a smooth, crisp beer.

- ☐ **Angry Orchard**

Crisp Apple Cider | Cincinnati, OH

Crisp and refreshing hard cider mixing the sweetness of apples with the subtle dryness for a balanced cider taste.

- ❑ **Samuel Adams Octoberfest**
Marzen | Boston, MA
A traditional fall classic, malty, slightly sweet, caramel taste, no hop bitterness, and very smooth finish. This beer is only available two to three months out of the year!

Pineapple Paradise South

- ❑ **U.C.B.C. Oachkatzlschwoaf**
Seasonal Lager | St. Louis, MO
Brewed for the annual Oktoberfest celebration, malty yet well balanced like the bier traditionally served at Oktoberfest in Munich. A true “Festbier.” (Pronounced “o-cat-zel-schwof,” translated is “tail of a squirrel.”)
- ❑ **U.C.B.C. Bushelhead**
Cider | St. Louis, MO
Clear golden pour with a white head. Sweet apple juice and green apple skin. Light tartness on the finish.
- ❑ **U.C.B.C. Zwickel**
German Style Lager | St. Louis, MO
An unfiltered, unpasteurized lager. Smooth-drinking, vitamin rich (from the yeast), naturally cloudy beer.
- ❑ **U.C.B.C. Schnickelfritz**
Bavarian Weiss | St. Louis, MO
The unmistakable characteristics of this Bavarian Weiss bier are achieved with a yeast that is decidedly fruity and phenolic. You may note clove, nutmeg or even vanilla and/or banana-like aromas and flavors.
- ❑ **U.C.B.C. Zoo Bier**
Light Lager | St. Louis, MO
A salute to our great Saint Louis Zoo, this straw-colored American light lager is a clean, crisp, easy-drinking light beer.
- ❑ **O’Fallon Pumpkin**
Flavored Ale | St. Louis, MO
A classic recipe brought back by Urban Chestnut Brewing Company, this amber-colored ale is brewed with real pumpkin, cinnamon, nutmeg and cloves.

Carousel Plaza

- ❑ **Ayinger Oktober Fest-Marzen**
Marzen | Germany
A beer with total German character. Open for big gulps of flavor and texture. Rich and expressive for the fall festival, made for celebration, song and food.
- ❑ **Weihenstephaner Festbier**
Seasonal Lager | Germany
A full rich-bodied, hoppy, seasonal lager. Especially brewed for the Festbier season. This beer truly represents the Bavarian way of celebrating.
- ❑ **Stiegl Grapefruit Radler**
Grapefruit Beer | Germany
Real grapefruit juice gives this deliciously refreshing radler (mixed beer drink) its amber natural cloudiness and pleasant tangy taste. The refreshingly fruity taste makes this beer a wonderful thirst quencher.
- ❑ **Yuengling Oktoberfest**
Marzen | Pottsville, PA
This medium-bodied beer is the perfect blend of roasted malts with just the right amount of hops that serves up a slightly sweet, toasted character.
- ❑ **Yuengling Flight**
Light Lager | Pottsville, PA
Easy drinking, clean and crisp, with a nice mix of caramel malt and mild hops. Low calorie, low carb.
- ❑ **Old Bakery Oktoberfest**
Marzen | Alton, IL
A Marzen-style brew with Munich malt to provide a crisp, toasty and malty flavor, with a smooth finish. Aromatic, with very subtle hop taste.
- ❑ **Athletic Run Wild**
Non-Alcoholic IPA | San Diego, CA
This non-alcoholic brew is known for its balance of citrus and pine hop notes, with a very subtle malt undertone. Low calorie, low carb, with a classic hop finish.
- ❑ **Civil Life Brewing Company**
Marzen | St. Louis, MO
A fine example of a great traditional-style Bavarian brew. Pilsner and Vienna malts, with some caramel aroma and roasty depth. The final product is a beautiful copper color with deep, toasted malt character and a clean dry finish.

North Plaza

- ❑ **Spaten Oktoberfestbier**
Marzen | Germany
Thanks to an abundance of toasted malt and a lower hop bitterness, this dark reddish-brown lager is loaded with sweet, caramel toffee flavors and aromas. All the taste and celebration of Oktoberfest packed into one bottle.
- ❑ **Hoegaarden**
Belgian Wheat Ale | Belgium
Hazy gold appearance with a thick white head and good lacing. Yeasty, spicy aroma with tart citrus. Dry spicy flavor with the orange peel more evident in the aftertaste. Medium-to-light bodied, well carbonated.
- ❑ **Franziskaner Hefe-Weisse**
Wheat Ale | Germany
A naturally cloudy wheat ale, with a copper gold color, rich white foamy head, and vibrant fruit and spice flavor. Highlighted by banana, citrus and clove.
- ❑ **Spaten Premium Lager**
Lager | Germany
Clear with light yellow color and a hoppy aroma that is typical of European lagers. The taste is slightly bitter and carries over in its aftertaste.
- ❑ **2nd Shift Brewing Oktoberfest**
Marzen | St. Louis, MO
This Marzenbier is a medium-bodied lager, with a light toast malt bill that has floral and toffee notes, as well as a slightly spicy but clean finish.

Lakeside Cafe

- ❑ **Fitz’s Root Beer**
Old-Fashioned Soda | St. Louis, MO
Delicious and timeless.
- ❑ **Mother’s Oktoberfest:**
Marzen | Springfield, MO
Very light amber color. Faint nose of caramel and toffee. Taste is light and subdued with caramel malts. Brown toast. Good carbonation and easy to drink.
- ❑ **Bud Light**
Lager | St. Louis, MO
A bright golden color, rich foamy head and elegant hop aroma create a mouth-watering appeal and balanced taste.

River Camp Cafe

- ❑ **Perennial Oktoberfest**
Oktoberfest | St. Louis, MO
A rich, Marzen-style lager brewed with German Vienna and Munich malt. A light, crisp lager with a bready backbone and a light cracker finish.
- ❑ **Michelob Ultra**
Light Lager | St. Louis, MO
Ultra is brewed using a blend of premium aroma hop varieties, both American-grown and imported, and a combination of barley malts and rice.

Zootoberfest
“Stein-A-Rita”
Crafted Margarita Series

\$12*

\$7.50 per refill
*margarita included



Safari Grill
Apple Cider



River Camp Cafe
Caramel Apple



Lakeside Cafe
Harvest Pear



East Refreshments
CranApple



Carousel Cafe
Blood Orange



Scoops
CranOrange