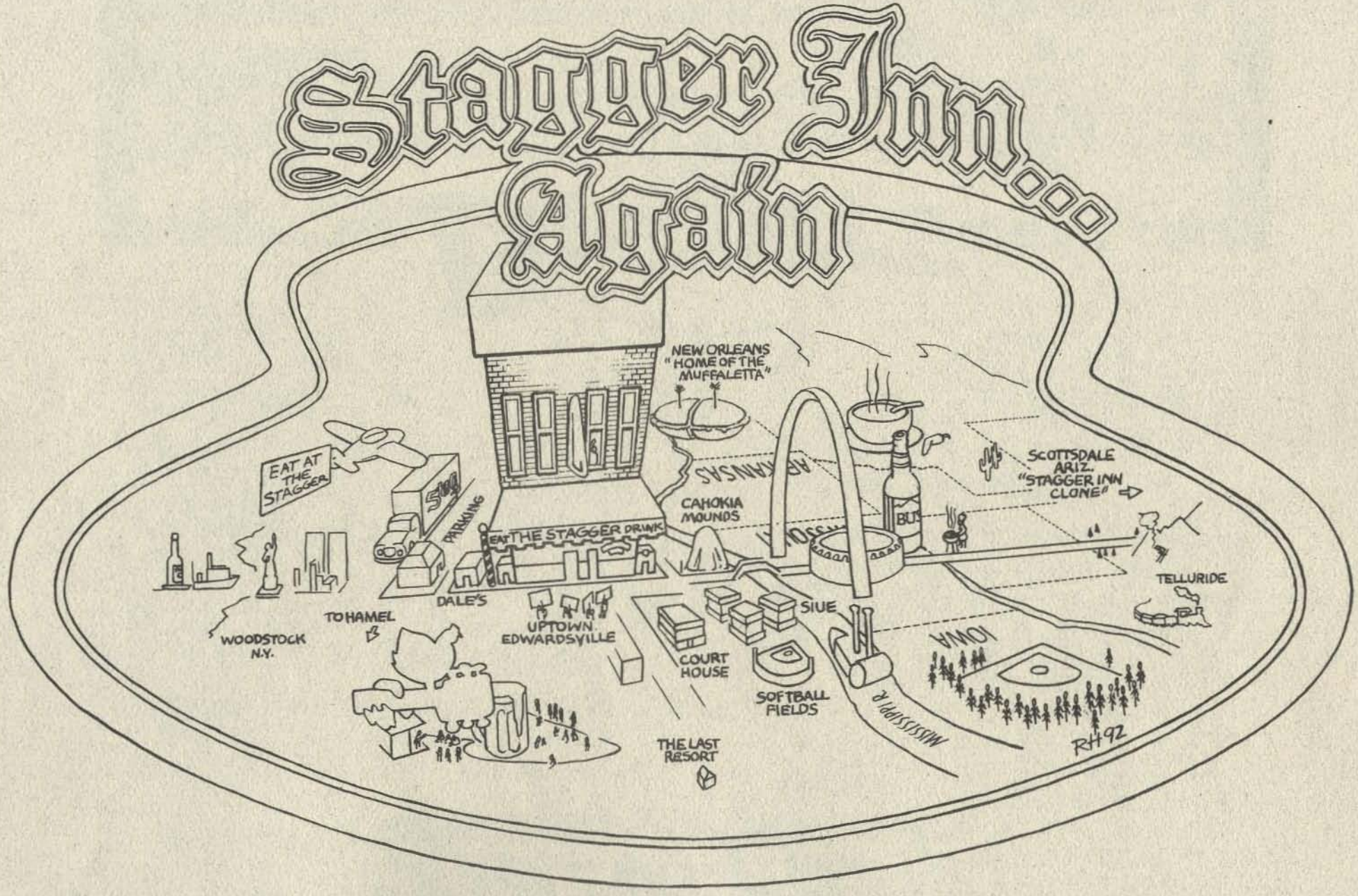
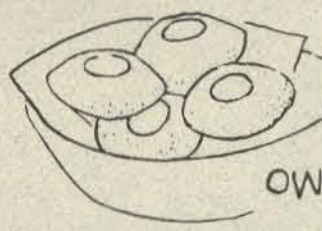

Stagger Inn...
Again
NEW ORLEANS
"HOME OF THE
MUFFALETTA"
EAT AT
THE
STAGGER
PARKING
EAT THE STAGGER DRINK
CAHOKIA
MOUNDS
SCOTTSDALE
ARIZ.
"STAGGER INN
CLONE"
TELLURIDE
DALE'S
TO HAMEL
WOODSTOCK
N.Y.
UPTOWN
EDWARDSVILLE
SIUE
COURT
HOUSE
SOFTBALL
FIELDS
IOWA
MISSISSIPPI R.
RH92
THE LAST
RESORT

Bill of Fare

POTATO SKINS du JOUR 3.95
CHECK THE BLACKBOARD FOR TODAY'S CONCOCTION. ALWAYS SERVED WITH SOUR CREAM.



JUMBO ONION RINGS 3.50
A FULL BASKET OF OUR OWN HANDBATTERED RINGS.

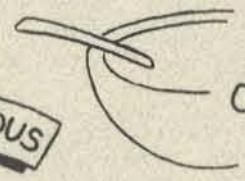
CHICKEN WINGS 3.50
DEEP FRIED & DIPPED IN A SPICY CAJUN HOT SAUCE. TRY THEM WITH BLEU CHEESE DRESSING FOR .60 MORE.

MOZZARELLA CHEESE STICKS OR TOASTED RAVIOLI 3.50
BOTH SERVED WITH TOMATO SAUCE AND SPRINKLED WITH PARMESAN CHEESE

FRESH CUT FRIES 1.75
CUT FROM REAL SPUDS EVERYDAY. A BUCK FOR A HALF ORDER.

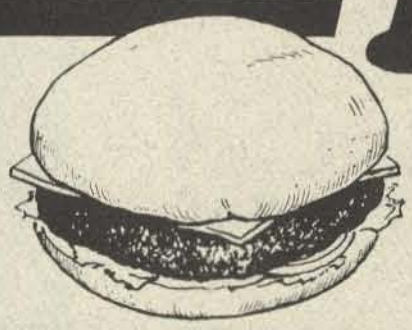
BOWL OF CHILI 2.00
ON THE SPICY SIDE. GET A CUP FOR 1.50

CAJUN FRIES 2.00
OUR GREAT FRIES WITH A SPICY CAJUN SEASONING.
1.25 FOR A HALF ORDER.



SOUP du JOUR
CHECK THE CHALKBOARD FOR TODAY'S CHOICES
BOWL 2.00 CUP 1.50

Burgers



ALL BURGERS ARE SERVED WITH CHIPS, LETTUCE, RED ONION & A PICKLE SLICE.

THE STAGGER BURGER
6 OZ. OF 100% GROUND BEEF, HANDPATTIED, GRILLED & SERVED ON A FRESH BAKED BUN.
3.25

CHEESEBURGER
OUR STAGGER BURGER TOPPED WITH SWISS, BRICK OR AMERICAN.
FOR CHEDDAR ADD .25
3.60

BACON OR MUSHROOMBURGER
WE'LL TOP A STAGGER BURGER WITH EITHER BACON OR MUSHROOMS. FOR .35 MORE TRY IT WITH BLEU CHEESE.
3.60

THE NIGHTMARE
OUR CHILI BURGER SERVED OPEN FACE, TOPPED WITH ONIONS JALAPENOS & CHEDDAR SAUCE.
4.50

Sandwiches Salads

THE SNYDER
A STAGGER INN ORIGINAL. HAM, ROAST BEEF, BRICK CHEESE & MAYO SERVED ON A FRESH BAKED KAISER ROLL.
3.95

MUFFALETTA
STRAIGHT FROM NEW ORLEANS. HAM, GENOA SALAMI & BRICK CHEESE SERVED COLD ON A HOGIE ROLL. A TANGY RELISH THAT TURNS THIS SUB INTO A MUFFALETTA IS SERVED ON THE SIDE.
3.95

TRIPLE DECKER GRILLED CHEESE
CHEDDAR, SWISS & BRICK ON SOURDOUGH.
3.95

STEAK SANDWICH
A 5 OZ. RIBEYE ON TOASTED FRENCH BREAD SERVED WITH FRIES INSTEAD OF CHIPS.
4.75

REUBEN "TWO WAYS"
WITH TRADITIONAL CORNED BEEF OR TRY IT WITH TURKEY FOR A HEALTHFUL CHANGE OF PACE.
4.25

FRENCH DIP
THINLY SLICED SEASONED ROAST BEEF ON FRENCH BREAD. AU JUS ON THE SIDE.
4.25

GRILLED LEMON CHICKEN BREAST
A BONELESS CHICKEN BREAST GRILLED WITH A LEMON GLAZE & SERVED ON A FRESH BAKED KAISER. ADD CHEESE FOR .35 (CHEDDAR .60)
3.95

CORNED BEEF/SWISS ON RYE OR TURKEY/ SWISS ON A KAISER
3.75
SERVED HOT OR COLD ADD A CUP OF HOMADE SOUP FOR A TASTY MEAL.

ALL OF OUR SALADS START WITH A BED OF FRESHLY CHOPPED SPINACH & ICEBURG LETTUCE. WITH YOUR CHOICE OF DRESSING.

CHEF SALAD
LOADED WITH TURKEY GENOA SALAMI & GRATED CHEESE.
SMALL 2.50 LARGE 3.95

HOUSE SALAD
A PLATE OF LETTUCE TOPPED WITH GRATED CHEESE, GARNISHED WITH TOMATO, CUCUMBER & PEPPERONCINI 2.25

SIDE SALAD 1.50

KID'S FOOD
A GRILLED CHEESE ON WHEAT BREAD, CHIPS, SMALL MILK & A PIECE OF FRESH FRUIT SERVED ON THE SIDE.
3.00

ALL SANDWICHES ARE SERVED WITH CHIPS, LETTUCE, RED ONION & A PICKLE SLICE.

The Stagger Inn Story

On May 8, 1974, the Stagger Inn was born at 104 E. Vandalia in Illinois' newest college town . . . Edwardsville. The first area saloon in recent times to offer live music on a regular basis, the Stagger Inn was the successor to Elsie's Uptown Lounge, an institution downtown and a longtime bastion of good times at that location.Known by friend and foe alike as a "Hippie Bar," the Stagger Inn catered to a generation of Flower Children and Free Thinkers: definitely a bar of the times. The early years saw long lines outside the door on band nights and unscheduled visits from "big name" musical acts appearing at the then very popular Mississippi River Festival sponsored by SIUE.

During the Elsie's/Stagger Inn remodeling, the middle mirror on the backbar was liberated from layers of white paint, revealing the etched "Old Heidelberg" mirror. (According to one of Stagger's early patrons, the mirror was painted over at the outset of World War II because of some anti-German sentiment.) When the bar was expanded to its present size in July 1976, the wood on the backbar was stripped of several coats of stain and refinished. Considered by many to be one of the finest in the St. Louis area, the refurbished backbar has been valued at over $20,000. Also noteworthy of the 1976 expansion are the three archways cut into the wall joining the two rooms . . . they mirror the archways on the backbar.

The identity and essence of the Stagger Inn survived some ownership changes during its first nine years. But in July 1983, much to the chagrin of many patrons, the Stagger closed its doors. The bar reopened in October of that year, but the new owner opted to rename the place and his approach appealed to a much different crowd. During this time the large picture of a Stag, painted by Edwardsville artist James Kane in the early 40's, was sold for $50 and replaced by a mirrored disco wall. (The painting was purchased by an early Stagger regular and now hangs in a ranger station in Colorado.)

February 1985 saw yet another owner and, to the joy of old fans, the rebirth of the Stagger Inn as they knew it. This new "Keeper of the Key," who continues as the saloon's caretaker, decided "Stagger Inn . . . Again" would be an appropriate name to reflect the rebirth. Old patrons responded enthusiastically and the Stagger had life again. Musicians lent their support to Open Mike Night, making Sundays and Wednesdays popular times to meet friends. Artist Richard Hutton spent over 100 hours creating the 24-carat gold leaf window sign that greets customers when they enter. A group of musicians, who double as carpenters during the day, built a new and larger stage. The hand-made oak and walnut front door was a 1991 "free labor" project. These and many other efforts were a sign that the people supported the return of the public house and its philosophy of doing business.

The Stagger Inn philosophy — good food, good music, and good people, blended together with a laid back and friendly atmosphere — is evident to the musicians, artists, lawyers, students, downtown merchants, little old ladies, and just plain "folks" who frequent the saloon. We hope that you too have fun while you're here.

104 E. VANDALIA ● EDWARDSVILLE, IL ● (618) 656-4221

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National Restaurant Association
Menu Collection