

RESTAURANT REVIEW 50 **Das Bevo AKA BEVO Mill.** June 2, 2017



1974



2017

The Bevo Mill was originally built in 1917 on Gravois by August Busch as a halfway point from the brewery and the family mansion on Grant's Farm in St. Louis County.

Not only was the place a successful St. Louis destination restaurant it was also a landmark for the German neighborhood that surrounded it. Most of the Germans are gone, replaced by the largest Bosnian population in the United States.



The Bevo Mill then 1960s



The Bevo Mill 1940s



Same room today. The tables with white table clothes and napkins are gone with paper napkins now stacked on the table.



They changed the name from the Bevo Mill to Das Bevo. (The Bevo)



Outside dining is there now and they are adding more as they are currently tearing up the upper parking lot turning it into a Beer Garden.

The one thing I really remember from the Bevo Mill was the accordion player and violinist who would stroll from table to table and play music for every diner. I feel bad I was unable to find any photos of them on the web.

### **The Food and Drink:**

My wife started out with a Manhattan. She said it was great partially because it was made with two real cherries, like they had just arrived from Michigan.

Das Bevo is open from 3pm to late on weekdays, 11am on Saturdays. They plan to be open for lunch in late June or July six days a week. On Sundays they do have a Sunday Bunch starting 10 AM. So on a Thursday I made it a point not to eat anything before showing up at 3pm.

We started with an appetizer of Pork Belly Perogies (\$9) that arrived piping hot. We were planning on eating one each and take the rest home. A short time later all five had been consumed.



My wife ordered the “German Board” (\$12) consisting of bratwurst, kraut, hot German potato salad and a long pretzel. The pretzel was thick enough to cut in half and use it as a bun for the brat, plus beer mustard was on the plate.



The potato salad wasn't potato salad at all, but roasted potatoes that were perfectly done however had a touch of vinegar that I was not crazy about.

The owners have contracted the kitchen out to the people who own Sugar Fire BBQ. However, don't expect any BBQ on the menu. As close as you can get is a grilled chicken sandwich with BBQ sauce. I swore in our waiter as an official "consultant" and asked if I should get the hamburger smothered with hand cut fries and grilled with a béarnaise sauce, plus coleslaw or the chicken sandwich. He said I should just try the burger and not add cheese.



The burger patty was long. The béarnaise sauce was cooked into the burger. The burger was very tasty. While two weeks earlier we had trouble actually tasting the burgers at the Twisted Tree, Das Bevo served a very flavorful burger, however next time I get one. it will be with cheese.

The hand cut fries were great and are offered as a side for \$4. The drawback was the coleslaw. A week earlier we had some great coleslaw at King Edward's on Watson Road. However at Das Bevo, the vinegar on the coleslaw was overpowering. After one bite I was trying to wash the taste out of my mouth.

Being the first customers of the day we were treated to a short tour by the hostess Erinn, who is from Rolla, but whose husband is from Webster Groves. She gave us a great history lesson that was a treat. Not to be outdone by Erinn, toward the end of our meal, Amanda the manager who grew up and still lives in the Bevo neighborhood added more information. It included that the three apartments in Bevo Mill that were used by August Busch and are currently occupied by pigeons are going to be remodeled with evictions to the birds and rented out as AirBnB units.

Part of the tour by Erinn included the banquet room at the west end of the first floor where the murals that were from the late 1800s and installed by Busch when the Bevo Mill was built.



I have to admit that return to Das Bevo will be more because of the history and the destination, but the food was fine and the prices were reasonable.