

# HAPPY HOUR

////////// Available Monday through Friday 3:00-6:00PM //////////

## COCKTAILS

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<b>HORSEFEATHER</b> J. Rieger & Co Whiskey, bitters, ginger beer	5
<b>OLD FASHIONED</b> Four Roses Bourbon, rich, bitters	8
<b>DAIQUIRI</b> Plantation 3 star, lime, sugar	7
<b>FRENCH 75</b> gin, sparkling wine, lemon	6
<b>DAILY SPECIAL</b>	6

## WINES

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<b>SPARKLING</b> Brut, Saint-Hilaire, France	6
<b>ROSÉ</b> ask for daily selection	6
<b>WHITE</b> Chardonnay, Ferrandiere, France	6
<b>RED</b> Grenache Blend, Domaine de Cassagnau, France	6

## BEERS

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<b>BOULEVARD TANK 7</b>	5
<b>BOULEVARD BOTTLES</b>	3
<b>SCHLITZ GUSTO DRAUGHT</b>	2



## SOUPS AND SALADS

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<b>CHILLED PEA SOUP</b> 4/7 mint, yogurt, pea crisp, GDF fresh sheeps milk cheese	
<b>THE RIEGER PORK SOUP</b> 4/7 pork confit, garlic, Gruyère, chicharrón	
<b>COAL-ROASTED BEET SALAD</b> 9 lebneh, watercress, dukkah	
<b>JARDINIÈRE SALAD</b> 9 organic lettuces, spring vegetables, Green Goddess dressing, cured egg yolk	

## SNACKS

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<b>FRIED HOMINY</b> 5
<b>WARM PRETZELS</b> 7 spring onion soubise
<b>CATFISH BACALAÍTOS</b> 8 jalapeño hot sauce, kohlrabi
<b>SAVORY ADDICTIONS NUTS</b> 8 Boulevard Tank 7 blend
<b>ANDRE'S J. RIEGER &amp; CO. CHOCOLATES</b> 8

## SMALL OFFERINGS

<b>BISON TONGUE PASTRAMI</b> 9 smoked beets, pickles, onion, 1000 island dressing
<b>SMOKED TROUT TOAST</b> 11 Farm to Market Grains Galore, radish, radish sprouts
<b>GNOCHETTI SARDI</b> 11 garlic, black pepper, creamy tofu, edamame, pangrattato
<b>BISON TARTARE*</b> 12 sprouted rye, puffed buckwheat, charred spelt, sunflower seeds, soybean, egg yolk, amaranth

\* These items served raw or undercooked. Eating raw or undercooked foods may increase risk of food-borne illness. Kansas City, Missouri Health Department