

SEASONAL COCKTAILS

KC CHINOTTO

J. Rieger & Co. Caffè Amaro, Cappelletti Apertivo, Punt e Mes Vermouth, house-made cola, tamarind, carbonated & bottled

12

JUKEBOX HERO

J. Rieger & Co. Midwestern Dry Gin, Del Maguey Vida Mezcal, Yzaguirre Blanco Vermouth, Luxardo Maraschino Liqueur, chamomile, rose

14

IN THE COLD, COLD NIGHT

Plantation OFTD Rum, Plantation Original Dark Rum, brown butter, sage, pumpkin, warm spices, No. 22 Coffee-Pecan bitters

12

SCOTTY GOES BANANAS

Auchentoshan American Oak, Giffard Banane du Brésil, Amontillado Sherry, spiced porter, lime, coconut foam

14

BEETS MAGIQUE

Plantation 5 yr Rum, Smith & Cross Jamaican Rum, Averna, beet juice, lemon, maple syrup

13

CHEAP & CHEERFUL

green apple infused Tapatio Tequila, Tozai Snowmaiden Sake, Midori Melon Liqueur, wasabi, kombucha

13

SANGUE FUMADO

Camus VSOP, Laird's Apple Brandy, Rare Wine Co. Baltimore Rainwater Madeira, Luxardo Cherry Sangue Morlocco, Bitterman's Xocolatl Mole bitters, masala chai

15

I DREAM OF CYNIE

Cynar Amaro, Pedro Ximenez Sherry, cinnamon, brown sugar, tarragon, No. 22 Black Magic bitters, whole egg*

10

RIEGER CLASSIC COCKTAILS

RIEGER G&T

J. Rieger & Co. Midwestern Dry Gin, Rieger tonic

10

MISSOURI MULE

J. Rieger & Co. Midwestern Vodka, Rieger ginger soda, lime

10

FATBOY SLING

Rosé, Aperol, Giffard Pamplemousse, carbonated & bottled

10

O-REN ISHII

Iwai Japanese Whiskey, J. Rieger & Co. Kansas City Whiskey, Aperol, sparkling rosé, passionfruit, lemon

15

COLUMBUS PARK

Four Roses Single Barrel Bourbon, Averna, Carpano Antica, Campari

15

J. RIEGER HORSEFEATHER

J. Rieger & Co. Kansas City Whiskey, ginger, bitters, lemon

10

PENDERGAST

Old Grand-Dad Bonded, Dolin Rouge, Benedictine, Angostura bitters
*BARRELAGED +3

11

DRAFT BEERS

SCHLITZ GUSTO *Milwaukee, WI*

4

BOULEVARD TANK 7 *Kansas City, MO*

6

SEASONAL DRAFT

MKT

BOTTLE/CAN BEERS

BOULEVARD KC PILS, PALE, WHEAT *Kansas City, MO*

4

SEASONAL BOTTLE/CAN

MKT

SIERRA NEVADA OTRA VEZ *Chico, CA*

6

SIERRA NEVADA HOP BULLET DBL IPA *Chico, CA*

6

ODELL DRUMROLL IPA *Fort Collins, CO*

6

NEBRASKA BRUNETTE BROWN *La Vista, NE*

6

EMPYREAN DARK SIDE VANILLA PORTER *Lincoln, NE*

5

CIDERBOYS SEASONAL CIDER *Stevens Point, WI*

5

RIEGER PORK SOUP 5/9

pork confit, roasted garlic, chicharrón, comté

BROCCOLI CREAM SOUP 4/8

garlic croutons

BUTTER LETTUCE /10

turnips, radishes, apples, squash seeds,
1000 day aged Gouda, buttermilk-chive dressing

ROASTED CARROTS /11

whipped GDF Woolly Rind, lima beans, rye berries

SMOKED STURGEON /13

cured yolk, beets, aioli, pickled onions, dill

BISON CARPACCIO* /12

escargot, olives, mustard egg yolk,
ciabatta croutons, sage, olive oil

STEAMED EGG* /9

crème fraîche, Missouri Hackleback caviar,
sweet potato chips

SQUID INK TEMPURA /12

KC Shrimp Co. shrimp, cauliflower,
spicy squash-tofu purée

GREEN DIRT FARM BOSSA FRITTATA /11

mushrooms, green onions

ENDIVES au JAMBON/11

cheddar mornay, cheese crisp

ROASTED MARROW BONE /11

grilled ciabatta, parmesan, pickled ramps

CHARCUTERIE

32

OXTAIL TERRINE

IRISH BACON

RABBIT SAUSAGE

CASELLA'S PROSCIUTTO SPECIALE

CHICKEN & BLOOD SAUSAGE TERRINE

RABBIT LIVER PÂTÉ

PICKLED TROUT

Calabrese peppers, horseradish pickles,
celery root rémoulade

PASTA

TORTELLETTI 11/20

blood mortadella, brodo

TURKEY GARGANELLI 12/23

mushrooms, greens, cornbread pangrattato

GNOCCHI alla ROMANA 10/19

butter, parmesan, nettles

RED WINE RIGATONI 11/20

tofu, garlic, fennel, roasted squash,
olive oil, pecorino romano

HERB FAZZOLETTI 12/23

Left Handed Butcher soppressata,
sunflower seed pesto, ricotta

VEGETABLES en PAPILLOTE /18

mushrooms, acorn squash, leeks, sumac,
J. Rieger & Co. Gin, potatoes, fines herbes mayo

COUNTRY RIB CHOP /25

roasted fingerling sweet potatoes, braised greens,
Rieger pork soup glaze

RABBIT POT PIE /28

winter greens salad, mustard vinaigrette, lardons

SMOKED DUCK BREAST /27

sweet potato purée, shaved brussels sprouts,
poached pears, chestnuts

KC STRIP* /42

fermented local shiitakes, small potatoes,
red wine butter

GOAT CRÉPINETTE /25

foie gras, sauerkraut, carrots,
mashed potatoes, onion rings

WHOLE GRILLED CO. BASS /48

(to share)

cabbage salad, pumpkin seeds,
celery root, carrots

BRAISED BEEF BRISKET /52

(to share)

burrata, pickled green beans,
polenta, white anchovy

**These items served raw or undercooked.
According to the Kansas City, MO Health Department,
eating raw or undercooked foods may increase the risk
of food-borne illness.*