

THE REST OF OUR FAMILY



Manifesto

cocktails liberated
816 536 1325



Ça Va

champagne for the people
816 255 3934



J. Rieger & Co.

a Kansas City distillery
816 807 3867

ARTISAN PRODUCERS

Paradise Locker Meats
Mario & Theresa Fantasma
Trimble, Missouri

Green Dirt Farm
Sarah Hoffman
Weston, Missouri

Boulevard Brewing Company
Kansas City, Missouri

J.Rieger & Co.
Kansas City, Missouri

Farm to Market Bread Co.
Kansas City, Missouri

Chunco Foods Inc.
Peter Chun
Kansas City, Missouri

Meat LLC
Michael Beard
Lawrence, Kansas

Andrés Confiserie Suisse
Kansas City, Missouri

ARTISTS

Dan Brewer- Ar buckle Sign Co.
Outdoor Painted Mural and Sign

Ryan Haralson
Mural-Private Dining Room

Linda Hezel
Tablescapes-Farm Photographs

Peter Warren
Communal Tables – Private Dining Room

Trey Bryan
Paintings – Main Dining Room

THE RIEGER

1924 Main Street • Kansas City, Missouri • 64108
for private dining inquiries: events@theriegerkc.com

T: 816 471 2177 • TheRiegerKC.com



@theriegerkc @theriegerkc /TheRiegerKC
#beautifulfoodforthepeople



We opened the Rieger in the exciting Crossroads neighborhood in 2010. Since then we have worked to play a leading role in Kansas City's vibrant culinary scene, to support the revitalization of downtown, and to honor the history of our building and the Rieger family. Our team strives to provide a unique brand of Midwestern hospitality, and to create what we call **beautiful food for the people**. Our work would be impossible without the efforts of our staff, our incredible farmers, our partners, and you!

Cheers,

Howard Hanna
Chef/Managing Partner
[@howardamosa](https://twitter.com/howardamosa)

Adam Yoder
Chef de Cuisine

Sienna Hansen
Assistant Manager

Edward Castello
Sous Chef

Kelsey Alt
Wine Director

LOCAL FARMERS

Thane Palmberg

Boys Grow // John Gordon Jr.

Deb & Jim Crum // Crum's Heirlooms

Jim & Alex Wood // Woodmood Gardens

Linda Hezel // Prairie Birthday Farm

Joey Carr & Chris DiGirolamo // Missing Ingredient

Adam Jones and and Silas Gaddie

Kate Johnson // Roots, Fruits and Greens Farm

Callene & Eric Rapp // Rare Hare Barn

Greg & Jennifer Garbos // City Bitty Farm

Carol & Jay Maddick // Campo Lindo Farms

Neil Rudisill & Lisa Hummel // Woodland City KC

Gail Fuller & Lynnette Miller // G & L Whole Food

New Roots for Refugees

SEASONAL COCKTAILS

LUPULIN DREAM

J. Rieger & Co. Midwestern Dry Gin, Dolin Dry Vermouth, Genepy le Chamois, mosaic hops, kombucha, lemongrass, fennel, carbonated & bottled

11

BON VOYAGE

Tequila Ocho Plata, Plantation 3 Star Rum, Ancho Reyes, Riesling, curry coconut cream, white pepper

13

RAG & BONE

J. Rieger & Co. Midwestern Dry Gin, Frederiksdal Cherry Liqueur, Bruto Americano, BLVD Brewing Co. Love Child shrub, balsamic, lemon, egg white

12

CARNIVALE

Popcorn-infused Mellow Corn Whiskey, Lustau Vermut Blanco, honey, thyme, lime, absinthe

14

NOCTURNAL NOTION

Plantation 5 yr Rum, Plantation OFTD Rum, Amaro Sfumato, Yellow Chartreuse, Rooibos tea, Angostura

15

COL. MUSTARD DID IT

Camus VS Cognac, Rittenhouse Rye Whiskey, CH-Dogma Amargo de Chile, dijon, smoked paprika, lemon, No. 22 Boondocks bitters

13

LUCKY PENNY

J. Rieger & Co. Kansas City Whiskey, Lustau Palo Cortado sherry, porcini, rosemary, black pepper, No. 22 celery bitters

13

FROM KC WITH LOVE*

J. Rieger & Co. Caffè Amaro and Midwestern Vodka, Amaro Sibona, white chocolate, mint, almond milk, whole egg, absinthe rinse

12

RIEGER CLASSIC COCKTAILS

RIEGER G&T 10

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

MISSOURI MULE 10

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

FATBOY SLING 10

Rosé, Aperol, Giffard Pamplemousse, carbonated & bottled

O-REN ISHII 15

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

COLUMBUS PARK 15

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

J. RIEGER HORSEFEATHER 10

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

PENDERGAST 11

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

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

ODELL SIPPIN' PRETTY *Fort Collins, CO* 6

SIERRA NEVADA HOP BULLET DBL IPA *Chico, CA* 6

ODELL DRUMROLL APA *Fort Collins, CO* 6

NEBRASKA BRUNETTE BROWN *La Vista, NE* 6

EMPYREAN DARK SIDE VANILLA PORTER *Lincoln, NE* 5

SEASONAL CIDER 5

RIEGER PORK SOUP 6/9

pork confit, roasted garlic, chicharrón, comté

WINTER SQUASH SOUP 5/8

Madras curry, coconut, black lime, toasted squash seeds

GRILLED ROMAINE /10

goat's milk feta, red onion, pickled egg, creamy avocado dressing

CITRUS SALAD /12

fennel, Castelvetrano olives, endive, Marcona almonds, preserved lime vinaigrette

SMOKED CO BASS CRUDO* /13

apple, sea trout roe, tarragon, chives, crème fraîche, olive oil

RABBIT LIVER PÂTÉ /12

frisée, port, cherries, Grains Galore toast, saba

GOAT CHILI /12

Jason Wiebe Dairy cheddar, chopped pickles, onions, sour cream, polenta chip

PORK AND BEANS /12

crispy pig head, mayacoba beans, fermented mushrooms, green chile mayo

EGG AND TOFU SCRAMBLE /11

grilled ciabatta, Chun Co. tofu, chorizo spice, huitlacoche, cilantro

RABBIT BOUDIN BLANC /12

warm potato salad, bacon

SWEETBREADS /15

celery, sunflower seeds, Szechuan peppercorn, honey

POTATO GNOCCHI /12

crispy potato skins, bacon, crème fraîche, chives, dill

CITRUS CHITARRA /10

lemon, orange, egg yolk, parmesan, pepperoncini, mint

SHRIMP RAVIOLI /13

KC Shrimp Co. shrimp, white wine, garlic butter

BAKED RIGATONI /14

bison shortribs, Italian sausage, sugo, 1000 day aged Gouda

SAFFRON CAPUNTI /13

spicy braised pork, Pecorino Romano, Gaeta olives

CHARCUTERIE

33

SPUMA DI MORTADELLA

PÂTÉ EN CROÛTE

BISON JERKY

TURKEY PASTRAMI

CHICKEN, HAM, AND FOIE GRAS TERRINE

CHÈVRE MOUSSE

PICKLED BEEF TONGUE

chicharrón mustard, pickles, red wine crostini

TROUT /24

shrimp mousseline, crispy potato, escarole, béarnaise

MUSHROOM SFORMATO /20

local mushrooms, Grana Padano, Meinke polenta, quinoa, kale cream

TEMPURA CHICKEN THIGH /21

chicken skin gravy, braised kale, pickled smashed potatoes

RABBIT ROULADE /28

Casella Prosciutto Speciale, stewed white beans, pecorino, sage, arugula, figs

DUCK CONFIT*/27

parsnip-potato gratin, sunny-side up duck egg, chard

STUFFED LAMB HEART/22

bacon, pan jus, fava bean purée, chicory, garlic, olive oil, chili

KC STRIP BORDELAISE*/42

mashed potatoes, sweet stem cauliflower, bordelaise sauce, poached bone marrow

CHOUCROUTE GARNIE /60

(to share)

sauerkraut, house-cured ham, duck, cervelle sausage, speckwurst, pork chops, potatoes, whole grain mustard

**These items served raw or undercooked.
The Kansas City, MO Health Department makes us say
that eating raw or undercooked foods may increase the
risk*

SPARKLING BY THE GLASS

3oz / 6oz / BTL

SEKT

VON WINNING
Pfalz, Germany NV

8.5 / 16 / 60

CAVA ROSAT

SURIOL
Alt Penedès, Spain 2013

7 / 13 / 48

MÉTHODE ANCESTRALE ROSÉ

JEAN-PAUL BRUN 'FRV100'
Beaujolais, France NV

7.5 / 14 / 52

WHITES BY THE GLASS

SAUVIGNON BLANC

HEDGES FAMILY ESTATE 'CMS'
Columbia Valley, Washington 2017

5.5 / 10 / 36

PINOT GRIGIO

LE MONDE
Friuli, Italy 2017

6.5 / 12 / 44

ALBARIÑO

LA CLARINE FARM
Sierra Foothills, California 2016

7.5 / 14 / 52

SEMILLON

SILKMAN
Hunter Valley, Australia 2016

8 / 15 / 56

RIESLING

ROBERT WEIL 'TRADITION'
Rheingau, Germany 2016

8.5 / 16 / 60

CHENIN BLANC

CHÂTEAU SOUCHERIE 'LES RANGS de LONG'
Loire Valley, France 2017

8 / 15 / 56

JACQUÈRE

DOMAINE SAINT-ROMAIN
Savoie, France 2017

6 / 11 / 40

CHARDONNAY

KUMEU VILLAGE
Kumeu River, New Zealand 2017

7.5 / 14 / 52

REDS BY THE GLASS

3oz / 6oz / BTL

GAMAY

CLOS de la ROILETTE, FLEURIE
Beaujolais, France 2017

8 / 15 / 56

PINOT NOIR

AYRES
Willamette Valley, Oregon 2017

8.5 / 16 / 60

CABERNET FRANC

MARC PLOUZEAU 'RIVE GAUCHE'
Loire Valley, France 2017

6.5 / 12 / 44

ZWEIGELT

ZILLINGER 'VELUE'
Niederösterreich, Austria 2015

8 / 15 / 56

MENCÍA

D. VENTURA 'PENA do LOBO'
Ribeira Sacra, Spain 2016

8.5 / 16 / 60

NEBBIOLO

MATTEO CORREGGIA
Piedmont, Italy 2015

7.5 / 14 / 52

MERLOT BLEND

LABERINTO 'MEZCLA TINTA'
Maule Valley, Chile 2015

7 / 13 / 48

SYRAH BLEND

CHÂTEAU MASSIAC, MINERVOIS
Languedoc-Roussillon, France 2016

6.5 / 12 / 44

MALBEC

CHÂTEAU du CÈDRE 'HÉRITAGE'
Cahors, France 2015

7.5 / 14 / 52

CABERNET SAUVIGNON

FINCA DECERO
Mendoza, Argentina 2015

7 / 13 / 48