

# THE REST OF OUR FAMILY



**Manifesto**  
*cocktails liberated*

@manifestokc  
816 536 1325



**Ça Va**  
*champagne for the people*

@cavakc  
816 255 3934

## 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*

## ARTISTS

Dan Brewer- Arbuckle 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*

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# THE RIEGER

1924 Main Street • Kansas City, Missouri • 64108  
for private dining inquiries: [events@theriegerkc.com](mailto:events@theriegerkc.com)

T: 816 471 2177 • [TheRiegerKC.com](http://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

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Adam Yoder  
*Chef de Cuisine*

Sienna Hansen  
*Assistant Manager*

Ed Castello  
*Sous Chef*

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## 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

## THE RAIN IN SPAIN

Lustau Manzanilla sherry, Yzaguirre Dry Vermouth, chamomile, salted Marcona almond

11

## ZED'S DEAD, BABY

J.Rieger & Co. Midwestern Dry Gin, Del Maguey Vida Mezcal, Dolin Blanc Vermouth, lemongrass, pickled ramp brine

13

## SEIKO UDOKU

Roku Gin, Leblon Cachaça, yuzu, matcha, lemon

13

## BEATRIX KIDDO\*

Chateau Arton Fine Blanche, Luxardo Amaretto, Pierre Ferrand Dry Curaçao, preserved citrus, meyer lemon tea, vanilla, cured egg yolk, No. 22 almond bitters

14

## GARDEN VARIETY (bottled)

Plymouth Gin, Lustau Fino sherry, Gewürztraminer, fennel, mint

12

## TI'DIABLE

Rhum J.M Agricole Blanc, Probitas Rum, Campari, hibiscus, black lime, Peychaud's bitters

14

## BUILT TO THRILL

Old Forester Rye, Laphroaig 10 yr, Giffard Rhubarb, orange shrub, basil, lime

13

## SOLID GOLD EASY

J. Rieger & Co. KC Whiskey, Plantation Original Dark, Yellow Chartreuse

15

# 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

ODELL SIPPIN' PRETTY *Fort Collins, CO*

6

BELL'S OARSMAN *Kalamazoo, MI*

6

SIERRA NEVADA HOP BULLET IPA *Chico, CA*

7

ODELL MOUNTAIN STANDARD HAZY IPA *Fort Collins, CO*

6

ZIPLINE COPPER ALT *Lincoln, NE*

6

SEASONAL CIDER

5

## **NETTLE CALDO VERDE 5/8**

smoked chicken sausage, spring onions, stinging nettles

## **RIEGER PORK SOUP 6/9**

pork confit, roasted garlic, chicharrón, Gruyère

## **PEA AND RADISH SALAD/12**

tobiko, pea shoots, sprouted rye, ricotta

## **BABY LETTUCES /10**

red wine vinaigrette, olive-lemon bread croutons,  
1000 day aged gouda

## **GRILLED ALLIUMS/8**

anchovy mayo, toasted pine nuts

## **CURED TROUT TONNATO /12**

crunchy spring vegetables

## **ASPARAGUS/13**

sweet breads, brown butter hollandaise,

## **CARTA DI MUSICA /11**

Green Dirt Farm fresh cheese, beets, fennel

## **STEAK AND OYSTER TARTARE\* /14**

mignonette, extra virgin olive oli,  
dill, herb crackers

## **BRICK QUAIL /14**

mushroom panzanella, roasted olives, parsley

## **GRILLED BEEF HEART /12**

wild greens chimichurri, fried garlic condiment

## **CARROT RICOTTA GNUDI /12**

parmesan, carrot top pesto, Missouri Northern Pecans

## **RISOTTO ALLA PRIMAVERA\* /13**

spring vegetables, Green Dirt Farm Bossa,  
Falconero olive oil, egg yolk

## **GNOCCULI SICILIANI /12**

parmesan broth, fava beans, extra virgin olive oil

## **MEINKE POLENTA /14**

Rare Hare Barn rabbit liver, spring onions, chianti

## **CASARECCE /13**

beef ragú, local mushrooms, peas,  
pecorino, celery leaves

## **CHARCUTERIE**

**34**

**BEEF HEAD TERRINE**

**CHICKEN GALANTINE**

**SMOKED FOIE GRAS TORCHON**

**OCTOPUS TERRINE**

**CRISPY TRIPE**

**TASSO**

**HERBED SAINDOUX**

mustard, pickles , butter crackers

## **SPRING VEGETABLES\* /19**

miso-carrot purée, fried artichokes, pickled ramps,  
mint oil, duck egg

## **WHOLE SMOKED TROUT /27**

beef fat, baby potatoes, peas, carrots

## **PAN-FRIED CHICKEN BREAST /24**

poached radish, buttermilk mashed potatoes,  
chicken skin vinaigrette

## **RARE HARE BARN RABBIT THIGH /30**

rabbit sausage, black-eyed peas, dijon,  
collard greens, rabbit jus

## **ROASTED PORK TENDERLOIN/26**

huitlacoche, wood ear mushrooms,  
spinach, creamed hominy

## **KC STRIP\*/42**

roasted turnips, turnip greens, harissa butter

## **SMOKED TONGUE/27**

asparagus, peas, shallot, mushrooms,  
beef broth, horseradish aioli

## **PORK SHANK AND TROTTER /54**

**(to share)**

chickpeas, braised kale, gremolata

*\*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 of food born illness.*

## SPARKLING BY THE GLASS

3oz / 6oz / BTL

### PÉT-NAT

RANDI 'IL RAMBA'  
*Emilia-Romagna, Italy NV*

8 / 15 / 56

### 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

### JACQUÈRE

DOMAINE SAINT-ROMAIN  
*Savoie, France 2017*

6 / 11 / 40

### VIOGNIER/ROUSSANNE

MATTHIEU BARRET 'PETIT OURS'  
*Rhône Valley, France 2017*

8.5 / 16 / 60

### CHARDONNAY

KUMEU VILLAGE  
*Kumeu River, New Zealand 2017*

8 / 15 / 56

## 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

CHÂTEAU de VILLENEUVE, SAUMUR-CHAMPIGNY  
*Loire Valley, France 2016*

7 / 13 / 48

### ZWEIGELT

ZILLINGER 'VELUE'  
*Niederösterreich, Austria 2015*

8 / 15 / 56

### SANGIOVESE

THE JUICE ASYLUM 'IL TERZO GRADO'  
*Tuscany, Italy 2017*

8.5 / 16 / 60

### TEMPRANILLO

VIÑA SASTRE  
*Ribera del Duero, Spain 2017*

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 2016*

7.5 / 14 / 52

### CABERNET SAUVIGNON

FINCA DECERO  
*Mendoza, Argentina 2015*

7 / 13 / 48