

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*

Thou Mayest  
*Kansas City, Missouri*

The Left Handed Butcher  
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*

THE  
**RIEGER**



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 <i>Chef/Co-Owner</i> @howardamosa	Ryan Maybee <i>Co-Owner</i> @roundtableye
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Colby Fuller <i>General Manager</i>	Kara Anderson <i>Sous Chef</i>	Amy Beeman <i>Pastry Chef</i>
Kelsey Alt <i>Wine Director</i>	Adam Yoder <i>Sous Chef</i>	

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**LOCAL FARMERS**

Thane Palmberg

Boys Grow // John Gordon Jr.

Deb & Jim Crum // Crum’s Heirlooms

Jim & Alex Wood // Woodmood Garden

Linda Hezel // Prairie Birthday Farm

Joey Carr & Chris DiGirolamo // Missing Ingredient

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 // Fuller Farms

**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

# SEASONAL COCKTAILS

## GOGO YUBARI

Camus VS, green apple-infused Dolin Blanc, edamame syrup, lime, absinthe, No. 22 Cinnamon bitters

11

## ELECTRIC AVENUE

Del Maguey Vida, Tequila Ocho Plata, pineapple, rosemary, lime, sansho pepper

9

## HARVEST MOOD

Auchentoshan American Oak, Amaro Montenegro, sweet potato shrub, honey, carbonated & bottled

12

## DEATH PROOF

Old Grand-Dad Bonded, cranberry-infused Jägermeister, orange shrub, lemon

9

## STINGY JACK

Laird's Apple Brandy, Pierre Ferrand Dry Curaçao, pumpkin seed orgeat, five-spice, lime

11

## POOR LOKO

J. Rieger & Co. Caffè Amaro, black cherry kola, Spanish red wine, mint

10

## CHILDREN BEEHAVE

Plantation Barbados 5 yr, Smith & Cross Jamaican, burnt honey, peach butter, aquafaba, chamomile

11

## CLARENCE & ALABAMA

peanut butter fat-washed Plantation Original Dark, Giffard Banane du Bresil, No. 22 Boondock bitters

13

# 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, Avena, Carpano Antica, Campari

15

## J. RIEGER HORSEFEATHER

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

10

## PENDERGAST/BARREL AGED PENDERGAST\* 11/14

Old Grand-Dad Bonded, Dolin Rouge, Benedictine, Angostura bitters

*\*limited availability*

# DRAFT BEER

**SCHLITZ GUSTO** *Milwaukee, WI*

3.5

**BOULEVARD TANK 7** *Kansas City, MO*

6

**SEASONAL DRAFT**

MKT

# BOTTLE/CAN BEER

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

4

**SEASONAL BOTTLE/CAN**

MKT

**ODELL RUPTURE ALE** *Fort Collins, CO*

6

**BELL'S TWO HEARTED ALE** *Comstock, MI*

6

**KC BIER CO. DUNKEL** *Kansas City, MO*

6

**DESCHUTES BLACK BUTTE PORTER** *Bend, OR*

5

**NEW BELGIUM TARTASTIC** *Fort Collins, CO*

6

**CIDERBOYS SEASONAL CIDER** *Stevens Point, WI*

5

## APPLE SALAD /9

roasted squash and tofu purée, local apples, chervil,  
toasted squash seeds, brined GDF Woolly Rind cheese

## ESCAROLE SALAD\* /10

house cured ham, anchovy and caper dressing,  
melted Cottonwood River Cheddar, savory granola

## BORLOTTI BEAN and FARRO SOUP 4/7

extra virgin olive oil

## ROASTED ROOT VEGETABLES /8

bacon, wild greens pesto

## WARM POTATO ROLLS /6

sorghum butter, sea salt

## RIEGER PORK SOUP 5/8

pork confit, roasted garlic, chicharrón, comté

## DELICATA SQUASH CARPACCIO /10

brown butter, lemon, smoked Calabrese peppers,  
fried kale, Casella's Prosciutto Speciale

## SMOKED TROUT BRANDADE /11

seeded cracker, preserved tomatoes, thyme

## SEARED FOIE GRAS /15

parsnip, pear, fried walnuts, brioche, Espelette pepper

## LEFT HANDED BUTCHER

## SOPPRESSATA OMELET /9

crème fraîche, tarragon

## MUSHROOM CONSERVA TOAST /11

grilled ciabatta, stracciatella, celery, crispy egg

## CHARCUTERIE

30

### PÂTÉ en CROÛTE

### FANTASMA'S FINEST BRAUNSCHWEIGER

### BACON RILLETTES

### CURED DUCK BREAST

### TONNO di MAIALE

### FOIE GRAS MORTADELLA

### SUMMER SAUSAGE

pickled quail eggs, brussels sprout slaw,  
toasted Grains Galore bread

## PASTA

### TRUCIDI /12

duck confit, mushrooms, chestnuts,  
apricot, grana padano

### LUNA PIENA /11

butter, bottarga, Missouri hackleback roe

### CHOCHOYOTES /12

smoked turkey, squash, beans,  
sage, Sneek 1000 day gouda

### BISON RAGU FILLED TORTELLI /13

tomato sauce, kale

### CAMPANELLI /11

roasted garlic and cauliflower purée, egg yolk,  
guanciale, mint, pine nuts

## WALLEYE /22

hollandaise, fried potatoes, escarole, onion

## BLOOD SAUSAGE /18

sauerkraut, potatoes, pickled mustard seeds

## CONEJO PIBIL /21

marinated Rare Hare Barn rabbit cooked in banana leaves,  
coal-roasted sweet potatoes, refried black beans,  
pickled red onions, fresh tortillas

## SMOKED KC STRIP\* /42

16 oz bone-in dry-aged strip, roasted kale,  
sautéed mushrooms, pan jus

## BISON POT au FEU /22

turnip, sweet potato, onion, bone marrow, broth

## HALF BUTTERNUT SQUASH /18

(to share)

green mole, squash seeds, shallot, GDF fresh cheese

## WHOLE SHORTRIB PLATE /53

(to share)

red wine, celery root purée, braised celery, horseradish

## CRISPY CAMPO LINDO CHICKEN /39

(to share)

ciabatta and cornbread dressing, giblet gravy

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

## SPARKLING BY THE GLASS

3oz / 6oz / BTL

### PÉT NAT

ÉRIC TEXIER 'ROULETABULLE'  
*Rhône Valley, France 2016*

7.5 / 14 / 52

### BRUT ROSÉ

RAVENTÓS i BLANC 'DE NIT'  
*Conca del Riu Anoia, Spain 2015*

8.5 / 16 / 60

### BUGEY-CERDON

PATRICK BOTTEX 'LA CUEILLE'  
*Savoie, France NV*

7.5 / 14 / 52

## WHITES BY THE GLASS

### TXAKOLI Hondarribi Zuri

AMEZTOI  
*Getariako Txakolina, Spain 2016*

7 / 13 / 48

### SCHEUREBE

MÜLLER-CATOIR 'MC'  
*Pfalz, Germany 2015*

6.5 / 12 / 44

### SAUVIGNON BLANC

GASPARD  
*Loire Valley, France 2016*

6 / 11 / 40

### RIESLING

DÖNNHOFF 'ESTATE'  
*Nahe, Germany 2016*

8 / 15 / 56

### PINOT GRIS

ALEXANA  
*Willamette Valley, Oregon 2015*

7 / 13 / 48

### MARSANNE

YVES CUILLERON  
*Rhône Valley, France 2015*

8 / 15 / 56

### GEWÜRZTRAMINER

ELENA WALCH  
*Alto Adige, Italy 2016*

7.5 / 14 / 52

### CHARDONNAY

MOUNT EDEN VINEYARDS  
*Edna Valley, California 2015*

7.5 / 14 / 52

## REDS BY THE GLASS

3oz / 6oz / BTL

### GAMAY

DOMAINE SÉROL 'LES BLONDINS'  
*Côte Roannaise, France 2015*

7 / 13 / 48

### PINOT NOIR

PONZI 'TAVOLA'  
*Willamette Valley, Oregon 2015*

8.5 / 16 / 60

### CABERNET FRANC

DOMAINE RICHOU 'LES 4 CHEMINS'  
*Loire Valley, France 2015*

8 / 15 / 56

### NEBBIOLO BLEND

G.D. VAJRA  
*Piedmont, Italy 2015*

6 / 11 / 40

### CARIGNAN

LIOCO 'SATIVA'  
*Mendocino County, California 2015*

7.5 / 14 / 52

### MONDEUSE

THIERRY TISSOT 'MATARET'  
*Savoie, France 2015*

8 / 15 / 56

### SYRAH

DOMAINE PLAGEOLES  
*Gaillac, France 2013*

6.5 / 12 / 44

### MONASTRELL

BODEGAS OLIVARES 'ALTOS de la HOYA'  
*Jumilla, Spain 2014*

6 / 11 / 40

### CABERNET SAUVIGNON BLEND

HEDGES FAMILY ESTATE  
*Red Mountain, Washington 2012*

8.5 / 16 / 60

### MALBEC

CHÂTEAU HAUT-MONPLAISIR  
*Cahors, France 2014*

7 / 13 / 48