

SEASONAL COCKTAILS

EL DEGÜELLO

Del Maguey Vida, Tequila Ocho Plata, orange shrub, grapefruit, cilantro, carbonated & bottled

12

CURTAIN CALL

Elvelo Tequila blanco, Luxardo bitter bianco, Boulevard Tank 7, hibiscus, coriander, white pepper, lemon

11

CLASSY CAP

strawberry-infused Château Arton Fine Blanche, Giffard Bleu Curaçao, Dolin Blanc, lemon, black pepper

14

YAMA YAKI

Nikka Coffey Gin, Barbadillo Fino Sherry, Cappelletti, Suze, smoked lemon

13

IT'S NOT EASY BEING GREEN

J. Rieger & Co. Midwestern Dry Gin, Del Maguey Vida, Midori, pea oil, lime, egg white, No. 22 grapefruit bitters

15

RISKY COLADA #4

J. Rieger & Co. Kansas City Whiskey, Plantation 3 Star, Pierre Ferrand Dry Curaçao, Coco Lopez, turmeric, lemongrass, ginger, lime

12

JUNGLE BOOGIE

milk-washed Plantation OFTD, Smith & Cross Jamaican rum, Campari, Giffard Caribbean Pineapple, pomegranate molasses, lime

12

DOWN THE RABBIT HOLE

Pierre Ferrand 1840, Laird's Apple Brandy, Cointreau, carrot juice, apple-chile, orange shrub, No. 22 poblano bitters

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, Avena, 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 BEER

SCHLITZ GUSTO *Milwaukee, WI*

4

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

SIERRA NEVADA PALE ALE *Chico, CA*

6

BELL'S AMBER ALE *Comstock, MI*

6

BELL'S OARSMAN ALE *Comstock, MI*

6

ODELL IPA *Fort Collins, CO*

6

EMPYREAN DARK SIDE VANILLA PORTER *Lincoln, NE*

5

CIDERBOYS SEASONAL CIDER *Stevens Point, WI*

5

SPARKLING BY THE GLASS

3oz / 6oz / BTL

PÉT NAT

HERVÉ VILLEMADE 'BULLE'
Loire Valley, France 2015

8 / 15 / 56

BRUT ROSÉ

AVINYÓ
Penedès, Spain 2015

8.5 / 16 / 60

LAMBRUSCO

CLETO CHIARLI 'DEL FONDATORE'
Emilia-Romagna, Italy 2016

7.5 / 14 / 52

WHITES BY THE GLASS

SAUVIGNON BLANC

DOMAINE LAPORTE 'LE BOUQUET'
Loire Valley, France 2016

6 / 11 / 40

RIESLING

PFEFFINGEN
Pfalz, Germany 2014

7 / 13 / 48

MALVAZIJA

ROJAC
Istra, Slovenia 2016

6 / 11 / 40

CHENIN BLANC

A.A. BADENHORST 'SECATEURS'
Swartland, South Africa 2016

5.5 / 10 / 36

ARNEIS

ANGELO NEGRO
Piedmont, Italy 2017

8 / 15 / 56

PINOT BLANC

DOMAINE PFISTER
Alsace, France 2014

8 / 15 / 56

GRÜNER VELTLINER

ARNDORFER 'STRASSER WEINBERGE'
Niederösterreich, Austria 2016

7.5 / 14 / 52

CHARDONNAY

THEVENET et FILS 'MÂCON PIERRECLOS'
Burgundy, France 2016

7.5 / 14 / 52

REDS BY THE GLASS

3oz / 6oz / BTL

GAMAY

DOMAINE SÉROL 'ECLAT de GRANITE'
Côte Roannaise, France 2016

6 / 11 / 40

PINOT NOIR

DIVISION WINEMAKING CO. 'UN'
Willamette Valley, Oregon 2016

8.5 / 16 / 60

FRAPPATO

POGGIO di BORTOLONE
Sicily, Italy 2016

6.5 / 12 / 44

XINOMAVRO

THYMIOPOULOS VINEYARDS 'YOUNG VINES'
Naoussa, Greece 2015

6.5 / 12 / 44

CABERNET FRANC

FIELD RECORDINGS
Paso Robles, California 2016

8 / 15 / 56

GRENACHE

ÉRIC TEXIER 'CHAT FOU'
Rhône Valley, France 2015

7 / 13 / 48

MONDEUSE

THIERRY TISSOT 'MATARET'
Savoie, France 2015

8 / 15 / 56

TEMPRANILLO

GÓMEZ CRUZADO, CRIANZA
Rioja, Spain 2014

7.5 / 14 / 52

MALBEC

CLOS SIGUIER
Cahors, France 2015

6 / 11 / 40

CABERNET SAUVIGNON

FORTH VINEYARDS 'ALL BOYS'
Dry Creek Valley, California 2016

8 / 15 / 56

RADISH SALAD /10

creamy tofu purée, sugar snap peas, smoked egg yolk, lemon, olive oil, pea shoots

CHOPPED GREEN SALAD /10

spring vegetables, local lettuces, cheesy potato croutons, anchovy dressing

CRISPY PICKLED POTATOES /7

SPRING VEG SOUP 4/7

toasted oat broth, carrots, peas, asparagus, spring onion, garlic scape butter

RIEGER PORK SOUP 5/9

pork confit, roasted garlic, chicharrón, comté

EGG AND LIVER TARTINE /9

rye bread, rabbit liver paté, gribiche egg salad, pickled shallot

TURNIPS /9

raw and roasted, miso butter, local honey

MISSOURI JASMINE RICE /10

baby vegetables, curry, yogurt, black lime

RABBIT “WINGS” /12

jamaican jerk marinade

ARANCINO di CATANIA/11

saffron rice, lamb ragù, mint

GRILLED PORK TONGUE /11

green harissa, buckwheat, lemon, olive oil, parsley

CHARCUTERIE

30

RABBIT & CARROT TERRINE

PÂTÉ MAISON

BISON SUMMER SAUSAGE

JAMBON PERSILLADE

CASELLA'S PROSCIUTTO SPECIALE

CHICKEN VIENNA SAUSAGE

BOSSA TART

seeded crackers, whole grain mustard, pickled veg

PASTA

ANELLI /12

chickpeas, KC Shrimp Co. shrimp, catfish confit, spinach, garlic, dill, crushed tomatoes

BEET BUCATINI /11

guanciale, beet greens, black pepper, extra virgin olive oil, grana padano

FAVA BEAN MEZZALUNA /12

shallot, mint, anchovy, green garlic, chile, Green Dirt Farm fresh cheese

ARTICHOKE RISOTTO /14

parmesan, lemon, gaeta olives, poached garlic

GNOCHETTI SARDI /12

fennel sausage ragù, saffron, tomato, pecorino romano

GRILLED CHUN CO. TOFU /18

seven grains, roasted mushrooms, chimichurri

MOTHER AND CHILD REUNION /23

poached breast, chicken “scotch egg”, mushrooms, spinach, Marcona almonds, chile schmaltz

BRAISED RABBIT /28

rabbit velouté, dijon, cream, English peas, house-cured ham, spring onions, polenta verde

PORK /24

thin chop, blood sausage, braised cheek, creamed hominy, asparagus, green garlic hollandaise

SMOKED GOAT /25

baked beans, barbecue sauce, pickled veg

14 oz GRILLED RIBEYE* /44

spring onion tempura, allium salsa verde

WHOLE FRIED COLORADO BASS /42

(to share)

spicy herb mayo, baby lettuces, radish, fennel, blossoms

PORCHETTA /50

(to share)

pickled alliums

**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.*