

SEASONAL COCKTAILS

EL DEGÜELLO

Del Maguey Chichicapa, Tequila Ocho Plata, orange shrub, blood orange soda, carbonated & bottled

12

aka "THE WOLF"

Rittenhouse Rye, Laird's apple brandy, Bigallet China-China Amer, Gran Classico, No. 22 cranberry bitters

11

von PICKEL SCHLITZ

rosemary-infused Genepy des Alpes, pickling spice shrub, lime, Schlitz Gusto

9

MONKEY ON MY BACK

Monkey Shoulder blended malt Scotch, Plantation Pineapple, Plantation 5 year, coconut-infused Angostura

11

FIRE & BRIMSTONE

J. Rieger & Co. Midwestern Dry Gin, Del Maguey Vida, Ancho Reyes Verde, aquafaba, lemon agrumato, No. 22 smoked habanero bitters

14

STRANGER THINGS

pineapple-infused Château Arton Fine Blanche, Tozai Snow Maiden Sake, white miso, lemon, sparkling wine

13

SMOKIN' SESAME

Laphroaig Quarter Cask, Plantation Original Dark, Avena amaro, Pierre Ferrand dry curaçao, Amontillado, tahini, lemon

13

PRECIOUS & GRACE

J. Rieger & Co. Midwestern Dry Gin, Benedictine, white chocolate, pistachio orgeat, cream, matcha, rose

14

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/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

SIERRA NEVADA PALE ALE *Chico, CA*

6

BELL'S TWO HEARTED ALE *Comstock, MI*

6

ODELL 90 SHILLING *Fort Collins, CO*

6

EMPYREAN DARK SIDE VANILLA PORTER *Lincoln, NE*

5

BELL'S KALAMAZOO STOUT *Comstock, MI*

6

CIDERBOYS SEASONAL CIDER *Stevens Point, WI*

5

BLOOD ORANGE SALAD* /10

avocado, spicy greens, poached egg, sansho pepper, citrus vinaigrette, radish, onion

CASELLA'S PROSCIUTTO SPECIALE /7

BASS CRUDO* /11

sepia ink mayo, shaved red onion, micro arugula, bird's eye chilis

SHRIMP TOAST /10

pickled KC Shrimp Co. shrimp, black lime, watercress, jicama

FROMAGE de TÊTE /9

fermented turnip, whole grain mustard

GOOSE FAT POPOVERS /6

brown gravy

SPICY MUSHROOM SOUP 4/7

fresh and dried mushrooms, leeks, lily buds, chili oil

RIEGER PORK SOUP 5/8

pork confit, roasted garlic, chicharrón, comté

WINTER SQUASH AGRODOLCE* /11

butternut squash bread, sunny side up egg, toasted squash seeds, ricotta, radicchio, pumpkin seed oil

RÖSTI POTATO /9

guanciale, caramelized onion dip, horseradish

HAM and EGG* /10

house-cured ham, soft boiled egg, Crum's Heirlooms' Calabrese peppers, chives, fried hominy

STUFFED MEATBALLS 3/pc

raclette, chickweed pesto, tomato sauce

TORTA di CREPPELLE /11

heritage turkey confit, local mushrooms, GDF fresh cheese, roasted garlic, fried Missouri Northern pecans

COTECHINO /8

warm black-eyed pea salad, apple mostarda

PASTA

RIGATONI all'ARRABIATA /11

tomato, pepperoncini, garlic, olive oil, grana padano, oregano

SEAWEED FARFALLE /12

smoked Missouri trout, trout roe, butter

CARRATI /12

blood sausage ragu, pecorino romano, parsley, dill, mint

COCOA FETTUCCINE /11

atole, Ancho pepper, queso fresco

DUCK SAUSAGE AGNOLOTTI /12

royal corona beans, broccoli rabe, parmesan, olio verde

CATFISH /20

pimentón, ajo blanco, PX sherry, Marcona almonds, grapes, extra virgin olive oil

YEMENI CHICKEN ROULADE /21

turmeric broth, potatoes, carrot, schug

CASSOULET /23

heirloom beans, roast goose, rabbit sausage, pork cheek, breadcrumbs

SMOKED TOFU /18

braised greens, coconut milk, taro rolls, crispy garlic, shallots

KC STRIP* /43

16oz. dry-aged bone-in beef, smoked potatoes, sauerkraut, Civet sauce

LAMB TAGINE /27

couscous, carrots, brussels sprout leaves

BRAISED VEAL CHEEKS /55

(to share)

local stone-ground polenta, preserved lemon gremolata

WHOLE FRIED RABBIT /55

(to share)

bacon gravy, mashed potatoes, bread and butter pickles, Trini hot sauce

**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

HERVÉ VILLEMADA 'BULLE'
Loire Valley, France 2015

8 / 15 / 56

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

SAUVIGNON BLANC

GASPARD
Loire Valley, France 2016

6 / 11 / 40

RIESLING

PFEFFINGEN
Pfalz, Germany 2014

7 / 13 / 48

PINOT BLANC

DOMAINE PFISTER
Alsace, France 2014

8 / 15 / 56

GRÜNER VELTLINER

ARNDORFER 'STRASSER WEINBERGE'
Niederösterreich, Austria 2016

7.5 / 14 / 52

MALVAZIJA

ROJAC
Istra, Slovenia 2016

6 / 11 / 40

GEWÜRZTRAMINER

ELENA WALCH
Alto Adige, Italy 2016

7.5 / 14 / 52

MARSANNE

YVES CUILLERON
Rhône Valley, France 2015

8 / 15 / 56

CHARDONNAY

MOUNT EDEN VINEYARDS
Edna Valley, California 2015

7.5 / 14 / 52

REDS BY THE GLASS

3oz / 6oz / BTL

GAMAY

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

6.5 / 12 / 44

PINOT NOIR

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

8.5 / 16 / 60

NEBBIOLO BLEND

G.D. VAJRA
Piedmont, Italy 2015

6 / 11 / 40

CABERNET FRANC

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

8 / 15 / 56

MONDEUSE

THIERRY TISSOT 'MATARET'
Savoie, France 2015

8 / 15 / 56

XINOMAVRO

THYMIPOULOS VINEYARDS 'YOUNG VINES'
Naoussa, Greece 2015

6.5 / 12 / 44

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

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

8 / 15 / 56

MALBEC

CLOS SIGUIER
Cahors, France 2015

6 / 11 / 40