

SEASONAL COCKTAILS

EL DEGÜELLO

Del Maguey Vida, Ancho Reyes,
orange shrub, pineapple gomme

12

SUNBURN REMEDY

cucumber-infused Chareau, Dolin Blanc,
No. 22 Strawberry bitters, sparkling rosé, mint

12

YIN & YANG

Genepy des Alpes, Tozai Snow Maiden Sake,
Yzaguirre Blanco, tofu purée, basil, grapefruit
Angostura, Kübler Absinthe

13

BLUE VELOUR

Camus VS, Pierre Ferrand Dry Curaçao,
blueberry, lavender, Absinthe,
house-made Lemoncello foam

11

OLD BOY

Sotol Por Siempre, Elvelo tequila,
orange shrub, kimchi, agave,
No. 22 Smoked Habanero bitters

12

FRASIER & NILES

Bodegas Grant Amontillado Sherry,
blackberry-infused Mas Peyre Rancio,
Yellow Chartreuse, lemon, lambrusco

13

DON "THE PEACH" OMER

J. Rieger & Co. Kansas City Whiskey, Plantation 3 Star,
Cappaletti, pecan orgeat, Ciderboys Peach,
No. 22 Tiki-Lime bitters

12

RUN THE JULES

Le Père Jules Pommeau de Normandie,
Laird's Apple brandy, Bigallet China-China Amer,
vanilla bean, orange juice, egg white,
No. 22 Pineapple-Orange 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, 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 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 OTRA VEZ *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 VILLEMADÉ 'BULLE'
Loire Valley, France 2015

8 / 15 / 56

BRUT ROSÉ

AVINYÓ
Penedès, Spain 2015

8.5 / 16 / 60

LAMBRUSCO

CANTINE CECI 'LA LUNA'
Emilia-Romagna, Italy NV

6.5 / 12 / 44

WHITES BY THE GLASS

MUSCADET

DOMAINE de la PÉPIÈRE
Loire Valley, France 2016

6 / 11 / 40

TXAKOLI

XARMANT
Arabako Txakolina, Spain 2017

6.5 / 12 / 44

SAUVIGNON BLANC

DOMAINE LAPORTE 'LE BOUQUET'
Loire Valley, France 2016

6 / 11 / 40

RIESLING

ANNE AMIE
Yamhill-Carlton, Oregon 2014

7.5 / 14 / 52

CHENIN BLANC

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

5.5 / 10 / 36

ARNEIS

ANGELO NEGRO
Piedmont, Italy 2017

8 / 15 / 56

CHARDONNAY

THEVENET et. FILS 'MÂCON PIERRECLOS'
Burgundy, France 2016

7.5 / 14 / 52

VIIGNIER/VERMENTINO

MUSAR JEUNE
Bekaa Valley, Lebanon 2014

8.5 / 16 / 60

REDS BY THE GLASS

3oz / 6oz / BTL

PAÍS/CARIGNAN *chilled

VIÑA MAITIA 'AUPA PIPEÑO'
Maule Valley, Chile 2016

6 / 11 / 40

PINOT NOIR

SALWEY
Baden, Germany 2014

8.5 / 16 / 60

FRAPPATO

POGGIO di BORTOLONE
Sicily, Italy 2016

6.5 / 12 / 44

MOSCATEL NEGRO *chilled

BICHI 'LA SANTA'
Baja California, Mexico 2016

8.5 / 16 / 60

CABERNET FRANC

FIELD RECORDINGS
Paso Robles, California 2016

8 / 15 / 56

GRENACHE

ÉRIC TEXIER 'CHAT FOU'
Rhône Valley, France 2015

7 / 13 / 48

SYRAH BLEND

STOLPMAN VINEYARDS 'LA CUADRILLA'
Ballard Canyon, California 2016

8 / 15 / 56

TEMPRANILLO

GÓMEZ CRUZADO 'CRIANZA'
Rioja, Spain 2014

7.5 / 14 / 52

MALBEC

LAMADRID
Mendoza, Argentina 2014

6.5 / 12 / 44

CABERNET SAUVIGNON

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

8 / 15 / 56

CAPONATA CROSTINI /9

cocoa, mint

SORBET SALAD /10

herbs, greens, blossoms, sunflower seeds,
lemon, olive oil

KALE SALAD /10

garden veg dressing, bacon, cherry tomatoes,
cucumber, Cottonwood Cheddar

STRACCIATELLA /10

heirloom tomatoes, oregano pesto, black pepper

SALMOREJO 4/7

chilled tomato soup, toasted baguette,
crispy prosciutto, egg

RIEGER PORK SOUP 5/9

pork confit, roasted garlic, chicharrón, comté

TIRADITO of COLORADO BASS* /12

leche de tigre, mustard greens,
fried hominy, melon

CURED TROUT BRUSCHETTA /11

sauce vierge, alliums, wild greens

CARNE APACHE* /12

minced bison, serrano, lime, tomato,
avocado, onion, corn ash tostadas

SUMMER VEG TEMPURA/9

basil-tofu dip, black lime

BRAISED GREENS /7

spicy anchovy pangrattato

CHARCUTERIE

30

CHICKEN MARBRÉ

PORCHETTA di TESTA

SWEETBREADS & BACON TERRINE

FOIE GRAS TERRINE

CASELLA'S PROSCIUTTO SPECIALE

BEEF TONGUE PASTRAMI

PORK RILLETES

pickled green tomatoes, whole grain mustard,
deviled duck egg

PASTA

TORTELLI con la CODA 12/23

escargot, mushroom, garlic,
corn, parsley butter

EGGPLANT RISOTTO /11

lemon, pine nuts, ricotta salata

SPINACH TAGLIATELLE 11/20

rabbit liver, bacon, onions, marsala

RIGATONI alla POMODORO 10/19

boconcini, basil

ORECCHIETTE 12/23

anchovy, lima beans, broccoli rabe, pecorino,
tomato, pepperoncini, toasted garlic

VEGETABLE and TOFU TIAN /18

crispy red bean & scallion cake, green sauce

FRIED CATFISH /21

kimchi slaw, green chile mayo, cornbread, honey butter

LAPIN BASQUAISE /28

socca, summer veg, Piment d'Espelette

ROASTED EGGPLANT /20

ground pork, tomato, Missouri jasmine rice,
toasted grains

MERGUEZ /24

couscous, turmeric, harissa

GRILLED FLANK STEAK* /23

polenta, peppers & onions,
sautéed nettles, okra vinaigrette

KC SHRIMP BOIL /40

(to share)

smoked sausage, potatoes, corn, garlic, spices

34oz. BONE-IN RIBEYE* /75

(to share)

ramp butter, sea salt

**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.*