

# WINE

## WHITE

Disruption Riesling, US  
9 / 36

Fernlands Sauvignon Blanc, NZ  
10 / 40

Cuvée Jean-Paul Gascogne Blanc, FR  
8 / 32

Gerard Bertrand Chardonnay, FR  
10 / 40

## ROSÉ

Infinie Rosé, FR  
11 / 44

# BEER

## BOTTLES & CANS

Hamm's 4

PBR 4

Coors Original Banquet 5

Coors Light 5

Miller Lite 5

Boulevard Wheat 6

Boulevard Pale Ale 6

Boulevard Tank 7 8

Martin City Hard Way IPA 6

Martin City Belgian Style  
Abbey Ale 6

Tall Grass Buffalo Sweat  
Oatmeal Cream Stout 6

Kaliber NA 6

Seasonal Selection MKT

## RED

Dominio de Heredia Tempranillo, SP  
8 / 32

Vinum Cellars Pinot Noir, US  
9 / 36

Rickshaw Cabernet Sauvignon, US  
10 / 40

Agua de Piedra Malbec, AR  
8 / 32

## SPARKLING

Vega Medien Cava, SP  
9 / 36

Casteller Cava Rosé, SP  
10 / 40

Le Mesnil Blanc de Blancs  
Champagne, FR  
80 by the bottle

## QUICK FIXES

(a shot & a beer)

Saturday Night Special 7  
PBR + housemade  
cinnamon whiskey

Bartender's Handshake 6  
Hamm's + Mellow Corn

Home for the Holidays 10  
Boulevard Pale Ale +  
housemade fig bourbon

# FOOD

## BITES

House Chips 4  
Chef's own barbeque spice blend

Popcorn 3  
White cheddar, Szechaun  
peppercorn, miso

Apple Caramel Corn 5  
Apple cider, brown sugar,  
warming spices

Bar Nuts 8  
Soy, honey, pepper, duck fat

Deviled Eggs 9  
Thai chili, mustard, aioli, cilantro

Chicken Liver Torchon 11  
Apple, fennel, Sasha's Bakery  
plain le vain bread

Pimento Cheesy Grits 10  
Carolina gold rice grits, white  
grits, house made pimento cheese,  
house barbeque aioli

Sherry & Shallot Salad 8  
Bibb lettuce, sherry vinaigrette,  
pickled shallots, sourdough,  
cured egg yolk

## SWEETS

Fig Cake 7  
Fig ginger cake, fig no-bake  
cookie, ricotta ice cream, bourbon  
fig caramel sauce

Sorbet of the Day MKT  
Ask about our rotating selection of  
sorbets

House Cider 5  
House made green apple cider  
\*Add 1 oz of JTS Brown for \$2

Miso Marinated Strip 15  
Akaushi striploin, chili sauce,  
crispy potatoes, shallots, peppers

Pork Tenderloin 16  
Cashew flatbread, carrots,  
scallions, ginger apple sauce,  
spicy peach preserve, warm  
cabbage slaw

Duck & Grits 12  
Carolina gold rice grits, white  
grits, duck sausage, carrots, celery,  
house ponzu

Fried Bologna Sandwich 12  
Broadway Butcher bologna,  
house made pimento cheese,  
Sasha's Bakery sourdough,  
barbequed onions

City Chicken 15  
Veal loin, pork loin, garlic, shallot,  
ponzu, buttermilk dressing

Soup of the Day 7 CUP | 9 BOWL  
Ask about our seasonal soup of  
the day

Menu by  
Executive Chef Charles Barr

We're proud to support the following  
local farmers and purveyors:

Broadway Butcher Shop  
Boulevard Brewery  
Messenger Coffee  
Missing Ingredient  
Prairie Birthday Farm  
Martin City Brewing Co.  
Sasha's Baking Company  
Crum's Heirlooms

\*The KCMO Health Department would like you to know that consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# COCKTAILS

## JULEP CLASSICS

### Black Flower 12

JTS Brown Bourbon, fig, vanilla, lemon, Angostura Aromatic Bitters

### Garden & Gun 13

Hendrick's Gin, honey, lavender, lemon, Regan's Orange Bitters No. 6

### London Calling 12

Cucumber infused New Amsterdam Vodka, lime, ginger, soda

## IN SEASON

### Windmill 12

Vega Medien Cava, Lillet Blanc, lemon, pomegranate aerils

### The Highlander 12

Famous Grouse Scotch, lemon, honey, lavender, hot water

### Betty 13

Pear and vanilla infused New Amsterdam Vodka, lemon, egg white, candied pecan crumble

### Paradise Lost 11

Fig infused JW Dant Bourbon, Punt e Mes, Angostura Aromatic Bitters

### Bamboo Cocktail 11

Barbadillo Amontillado Sherry, Noilly Prat Dry Vermouth, Regan's Orange Bitters No. 6, Angostura Aromatic Bitters

### The Monarch 11

Rittenhouse Rye, Luxardo Maraschino, Cocchi Vermouth di Torino, Olive Heights Braeburn Belle Bitters

### Nellie Bly 12

Jalapeno infused New Amsterdam Vodka, Dolin Genepy de Alpes, falernum, mint, pineapple, lime, Angostura Aromatic Bitters

### A Toast for Jost 12

El Dorado 5 Year Rum, chai-spiced coconut cream, pineapple, orange juice, Angostura Aromatic Bitters, nutmeg

### The Ambassador 14

Crown Royal Northern Harvest Rye, Mathilde Poire, Barbadillo Manzanilla Sherry, honey, cinnamon, Angostura Aromatic Bitters

### Alejandro 12

Del Maguey Crema de Mezcal, CH Amargo de Chile, cream, turbinado, nutmeg

### Horsefeather 11

Old Overholt Rye, ginger, lemon, sparkling water, Angostura Aromatic Bitters

### Irish Coffee 10

Paddy Irish Whiskey, Messenger Colombian coffee, turbinado, whipped cream

## JULEPS

### Vintage 13

Pierre Ferrand 1840 Cognac, sugar, mint

### Traditional 12

Buffalo Trace Bourbon, sugar, mint

### Frosty 11

Root beer infused JW Dant Bourbon, sugar, mint

### Quintessential 17

Julep's Private Russell's Reserve Single Barrel Bourbon, sugar, mint, served in a proper Julep tin

## OLD FASHIONEDS

### Westport 8

JTS Brown Bourbon, turbinado, Angostura Aromatic Bitters

### The Great Awakening 12

Old Grand-Dad 114 Bourbon, turbinado, Angostura Aromatic Bitters

### Satchel 10

Mellow Corn, barbeque spice, turbinado, Angostura Aromatic Bitters

### High on the Hog 25

Julep's Private 10 Year Single Barrel Whistle Pig Rye, turbinado, Angostura Aromatic Bitters

