

CAPPUCCINO»»COFFEE

All coffee drinks are made with J. Gilbert's private blend of Kansas City's hometown Roasterie Coffee.

CAPPUCCINO 4

LATTE 4

ESPRESSO 3

TEA FORTÉ HOT TEA 3.75

NUTTY IRISHMAN

Baileys Irish Cream and Frangelico 9.5

THE EUROPEAN

Brandy and Sambuca 9.5

ORANGE GLAZE

Grand Marnier, Kahlua and Brandy 9.5

TWIST

Creme de cacao, Vanilla Liqueur and Tuaca 9.5

SWEET TOOTH

Amaretto and Chambord Raspberry Liqueur 9.5

PORT»»SHERRY

WARRE'S WARRIOR 10

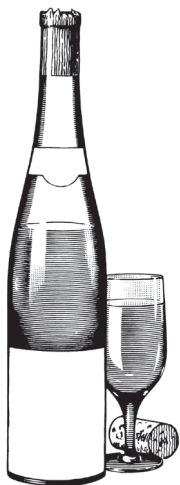
MONTEVINA ZIN 8

COCKBURN'S FINE TAWNY 10

FONSECA 20 YEAR TAWNY 12

GRAHAM'S 10 YEAR TAWNY 13

WARRE'S VINTAGE 2000 19



DESSERT WINES

ROBERT MONDAVI MOSCATO D'ORO 375ML Napa 37 *btl*

MICHELE CHIARLO NIVOLE MOSCATO D'ASTI Italy 9 *3oz. glass*

Local

We're honored to support local purveyors by featuring beer/spirit selections crafted in our beloved city and region.



BEER

BOULEVARD TANK 7 FARMHOUSE ALE
(KANSAS CITY, MO)

BOULEVARD PALE ALE (KANSAS CITY, MO)

BOULEVARD WHEAT (KANSAS CITY, MO)

KC BIER CO. DUNKEL (KANSAS CITY, MO)

TORN LABEL BREWERY (KANSAS CITY, MO)

FREE STATE AD ASTRA ALE (LAWRENCE, KS)

SPIRITS

UNION HORSE DISTILLING COMPANY REUNION RYE WHISKEY
(LENEXA, KS)

UNION HORSE DISTILLING COMPANY RIDER VODKA (LENEXA, KS)

LOADED VODKA (OLATHE, KS)

J.RIEGER KANSAS CITY WHISKEY
(KANSAS CITY, MO)

TOM'S TOWN CORRUPTION GIN
(KANSAS CITY, MO)

TOM'S TOWN PENDERGAST'S ROYAL GOLD BOURBON
(KANSAS CITY, MO)

— finest HOUR

SUNDAY – FRIDAY
4PM – 6:30PM
BAR ONLY

OYSTERS ON THE ½ SHELL – 2 EACH

LOBSTER CLAW – 3.5

APPETIZERS – 7

Pretzel Crusted Onion Rings
Blue Cheese Potato Chips
Calamari

APPETIZERS – 8

Smoked Salmon Rilette
Tuna Tartare
Shrimp Durango

Two pack sliders:

Classic slider* or Au poivre slider*
served with house-made chips
or sweet potato fries

DRINK FEATURES

Sunday – Friday

\$1.5 Off Draft & Bottled Beer

\$6 House Red or White Wine
(selection varies daily)

\$7.5 Handcrafted Martinis & Cocktails

SUNDAY »» ALL DAY

½ Price Bottles of Wine under \$100
25% off Bottles of Wine \$100 and over

SINGLE MALT SCOTCHES

	Auchentoshan Three Wood 12 yr	13
☞	Balvenie Caribbean Cask 14 yr	16
☞	Balvenie Doublewood 12 yr	15.75
	Glenfiddich 12 yr	13.75
	Glenlivet 12 yr	13.75
☞	Glenlivet 18 yr	20
☞	Lagavulin 16 yr	17
☞	Laphroaig 10 yr	14.25
☞	Macallan 12 yr	14
☞	Macallan 15 yr	20
☞	Oban 14 yr	15
☞	Talisker 10 yr	14

BLENDS

	Bushmills	12.25
	Chivas Regal 12 yr	12.75
	Crown Royal	12.25
	Dewar's White Label	11.75
	Jameson	11.50
	Johnnie Walker Black	13.25
☞	Johnnie Walker Blue	42
	Johnnie Walker Red	12.25

SINGLE BARREL & SMALL BATCH BOURBONS »» WHISKEYS

	1792 Ridgemont Reserve	12.25
☞	Baker's	14.25
☞	Basil Hayden	14.25
	Bernheim Original Wheat Whiskey	12.75
	Elijah Craig 12 yr	12.75
	J.Rieger Kansas City Whiskey	13.25
	Jack Daniel's Single Barrel	13.75
	Knob Creek	12.75
	Templeton Rye Whiskey	12.25
☞	Tom's Town Pendergast's Royal Gold Bourbon	14.25
	Union Horse Reserve	12.75
	Woodford Reserve	13.25

AGED RUM

	Kirk & Sweeney 18 yr Dominican Republic	13.75
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COGNAC

	Courvoisier VS	12.75
	Courvoisier VSOP	13.75
☞	Martell Cordon Bleu	23
	Remy Martin VSOP	13.75
☞	Remy XO	28

Flights \$15

Mix and match any 3 spirits listed.
(☞ not included). Served with your
preference of ice or water.



“Beer here!”

BEER

BOTTLED BEER

American 5 Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Light
St. Pauli Girl NA

Craft & Imports 7

Blue Moon Belgian White (Golden, CO)
Corona (Mexico)
Deschutes Fresh Squeezed IPA (Oregon)
Fat Tire (Fort Collins, CO)
Free State Ad Astra Amber Ale (Lawrence, KS)
Guinness (Ireland)
Heineken (Holland)
KC Bier Co. Dunkel (Kansas City, MO)
Martin City Brewery Seasonal (can) (Kansas City, MO)
Samuel Adams (Boston, MA)



DRAFT BEER

Craft 7 Boulevard Unfiltered Wheat (Kansas City, MO)
Boulevard Pale Ale (Kansas City, MO)
Boulevard Tank 7 (Kansas City, MO)
Stella Artois (Belgium)
Torn Label Rotating Draft (Kansas City, MO)

Appetizers

OYSTERS ON THE HALF SHELL

peppadew mignonette, cocktail sauce
3 each

SLIDERS*

with housemade chips or sweet
potato fries

CLASSIC

prime black angus beef, gouda
cheese, grilled onions, our original
steak sauce 12

AU POIVRE

prime black angus beef, brandy
peppercorn mayo, grilled onions,
watercress 12

FILET SLIDER

watercress, shallot jam, blue cheese 14

FRIED CALAMARI

jalapeños, carrots, sweet n' sour,
remoulade 13

AHI TUNA TARTARE*

avocado, mango, pineapple stack, cilantro
oil, crisp corn tortilla 15

SMOKED SALMON RILLETTE

spread of house-smoked salmon, dill,
chive, capers, hard egg & mustard with
crostini & cornichons 14

SHRIMP DURANGO

tomatoes, basil, spinach, ancho chili
butter, parmigiano reggiano 15

BLUE CHEESE POTATO CHIPS

hand-cut potato chips, blue cheese sauce 12

PRETZEL CRUSTED ONION RINGS

trio of dipping sauces: mustard thyme, parmesan garlic, our
original steak sauce 11

SHRIMP COCKTAIL*

cocktail sauce, remoulade 18

JUMBO LUMP CRAB CAKES

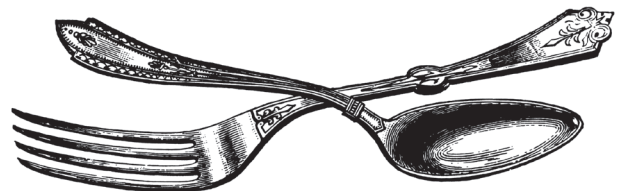
tropical salsa, remoulade, mustard aioli 19.5

CHARCUTERIE & CHEESE SLATE

Bresaola, Prosciutto, Chorizo, Red Spruce cheddar, Burrata,
Rosemary Romao, poached pear and cherry mostarda 21

ICED SHELLFISH PLATTER*

oysters, shrimp cocktail, king crab legs, lobster claws
55 (serves 2 – 3) | 99 (serves 4 – 6)



* May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



Handcrafted

FEATURED COCKTAILS

FOR WHOM THE MEZCAL TOLLS

a smoky update to the classic Hemingway cocktail, with Mezcal, grapefruit shrub, fresh lime juice, Luxardo Maraschino Liqueur 11

EVERY ROSÉ HAS ITS TEQUILA

Código 1530 Rosa Tequila – aged in Napa Cabernet French White Oak barrels, rosé, lime juice 11

MARTINIS & COCKTAILS

SPARKLING BLACKBERRY MARTINI

Stoli Vodka, Chambord, fresh squeezed lemon juice, pure cane syrup, Ruffino prosecco float 11

HORSEFEATHER

A Kansas City original: Union Horse Bourbon Whiskey, Q-Ginger Beer, Angostura bitters, lemon squeeze 11

PINEAPPLE MARTINI

Stoli Vodka and triple sec infused with fresh pineapple 10

SMOKED OLD FASHIONED

Knob Creek Hickory Maple, orange bitters, hickory smoke 12

BOURBON BASIL SMASH

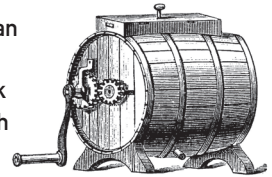
Maker's Mark Bourbon, fresh squeezed lemon, pure cane syrup, basil and lemon twist 11

BOBA BUBBLY

prosecco, flavor-of-the-moment popping boba pearls, chambord 11

J. GILBERT'S BARREL-AGED MANHATTAN

Maker's Mark Bourbon, Italian sweet vermouth, orange bitters, aged in-house in oak whiskey barrels, topped with Amarena cherries 12



MOSCOW MULE

Tito's Handmade Vodka, Q-Ginger Beer, fresh-squeezed lime juice, served in a classic copper mug, served over crushed ice 10

HEMINGWAY

Bacardi Gran Reserve Maestro, Luxardo Maraschino Liqueur, freshly squeezed lime and grapefruit juices 11

DOWNTOWN DANE

J. Rieger Kansas City Whiskey, Cherry Heering liqueur, Peychaud's Bitters, Regan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries 11

