hand-crafted signature cocktails

CONEY ISLAND ROOT BEER FLOAT .......................................................... $10
Prepared with scoops of Belfonte Vanilla Bean Ice Cream

POMEGRANATE GINGER MARTINI ................................................ $10
Pama Liqueur, pineapple juice, fresh squeezed lime juice and rimmed with ginger sugar

SPIKED LEMONADE ........................................................................... $9
Spiced Captain Morgan Rum and Lemonade served in a mason jar over ice and garnished with a Honeystick and Lemon

BLACK AND BLUE MOJITO ............................................................... $11
Fresh Blueberries and Blackberries muddled with Mint and fresh squeezed Lime Juice topped with Bacardi Light Rum

MOSCOW MULE ................................................................................... $10
Local 360 Vodka and Fresh Squeezed Lime Juice topped with Ginger Beer and garnished with a lime wheel

ANGRY MULE ....................................................................................... $11
Local 360 Vodka infused with Fresh Jalapeno and Ginger topped with Ginger Beer garnished with Fresh Jalapenos and Candied Ginger

BLOODY MARY .................................................................................. $11
Local 360 Vodka infused with Bacon and Jalapeno rimmed with Old Bay seasoning

THE GREAT MARGARITA ................................................................. $10
Our delicious margarita made with Grand Marnier

COSMOPOLITAN ................................................................................ $11
The classic “Cosmo” made with Tito’s gluten free vodka

KC MANHATTAN ............................................................................... $10
Local Dark Horse Rye Whiskey, Sweet Vermouth and a splash of Bitters, stirred and garnished with a Brandied Cherry

CHATA COFFEE ................................................................................ $9
RumChata, Kahlua and hot Roasterie Coffee topped with Whipped Cream

domestic, imported & craft beers

DRAUGHT BEER
Bud Light ................................................. $5.50
Boulevard Pale Ale ................................. $5.75
Boulevard Wheat ................................. $5.75
Blue Moon ............................................. $5.75
Stella Artois .......................................... $6
Beer of the Month (ask your server for type and price)

DOMESTIC BOTTLES ................................................................. $5.50
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

IMPORT BOTTLES ................................................................. $6
Amstel Light, Corona, Corona Light, Dos Equis Special, Heineken, Negro Modelo O’Douls (non-alcoholic)

CRAFT BOTTLES ................................................................. $6
Boulevard PILÄR, Boulevard Single Wide IPA, Lagunitas’s Little Sumpin Sumpin, New Belgium Fat Tire, Sam Adams Rebel IPA, Sam Adams Rebel Rouser Double IPA, Sam Adams Boston Lager, Sam Adam’s Seasonal, Shiner Bock Black Lager, Sierra Nevada Pale Ale

Red Bridge .................................................. $5
Coney Island Root Beer ......................... $6
Angry Orchard Hard Cider ....................... $6
Guinness (14.5 oz can) ............................. $6
Boulevard Tank 7 .................................... $10
quick bites

**QUESO DIP** ...................................... $8.50
Pepperjack Cheese, Diced Peppers and Spinach served with Tortilla Chips

**ROASTED CREAM OF TOMATO AND BASIL SOUP** .......... $7.50
served with Fresh Toasted Baguette

**HUMMUS PLATTER** ................................ $7.50
Classic Hummus topped with Diced Marinated Olives and Blended Dijon Mustard Dip served with Grilled Pita Bread

**WARM PRETZELS** .................................. $8.50
Homemade Aged Cheddar Cheese Sauce

**CHIPS, GUACAMOLE AND SALSA** ......................... $8.50
Roasted Tomato and Argo Chili Salsa and Homemad Guacamole served with Corn Tortilla Chips

curses

**WINGS** .................................................. $12.50
Choice of Traditional Mild, Hot, BBQ all served with Celery, Carrots and Choice of Ranch or Blue Cheese Dressing

**CHICKEN TENDERS** .................................... $10.50
Four Crispy Chicken Tenders tossed in Parmesan Cheese served with Seasoned Fries and Homemad Creamy Barbecue Dressing

**PULLED PORK SLIDERS** .............................. $12.50
Apparelled Smoked Pulled Pork, KC Style Barbecue Sauce and Fried Shallots served with Seasoned Fries

**GRILLED CHEESE SLIDER** ......................... $10.50
Mozzarella and Brie Grilled Cheese Sliders with Roasted Cream of Tomato and Basil Soup

**CHARBROILED CHICKEN QUESADILLA** ............. $10.50
Pepperjack & Cheddar Cheese, Tomatoes, Green Onions served with Guacamole and Salsa

**STOCK YARD TATER TOTS** ......................... $9.50
Hickory Smoked Rutab root, Homemad Aged Cheese Sauce, Sour Cream, Scallions and Smoked Bacon

**ITALIAN SAUSAGE AND PEPPERONI PIZZA** ...... $11
Homemade Pizza Sauce, Pepperoni, Sliced Italian Sausage and Mozzarella Cheese on Naan Bread Crust

big bites

**CAESAR SALAD** ................................ $8.50
Fresh Romaine, Parmesan Cheese and Croutons
(Add Grilled Chicken or *Salmon* $6)

**MARKET FRESH SALAD** ............................ $9.50
Crisp Seasonal Greens, Fuji Apples, Goat Cheese, Candied Walnuts tossed with Homemad Champagne Vinaigrette
(Add Grilled Chicken or *Salmon* $6)

**CHICKEN SANDWICH** ................................ $11.50
Grilled Chicken, Pepperjack Cheese, Arugula, Tomato Bacon Jam served with Homemad Chips.

**KC STEAK SANDWICH** .............................. $13.50
Grilled KC Strip, Lemon Aioli, Fresh Tomato, Grilled Onions and Blue Cheese on a Hoagie Bun served with Seasoned Fries

**THE WELLFORT** ................................... $11.50
Smoked Turkey, Pecan Smoked Bacon, Smoked Gouda, Arugula, and Cranberry Aioli on Wheat Berry Bread served with Homemad Chips

**BACON CHEESEADDER BURGER** ............... $12.50
Baz. Premium Angus Beef, Cheddar Cheese and Bacon on a Sourdough Bun served with Seasoned Fries
(Add Mushrooms or Grilled Onions $1.00 each)

Please communicate any dietary allergies to the server
Denotes items that can be modified to be Gluten Free
Gluten Free Buns and Sliced Bread available upon request.
* May contain undercooked ingredients. Consuming undercooked meat, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

sweet indulgences

**BROWNING BITES** ................................ $7
Six Mini Warm Chocolate Brownies with Crème Anglaise and Caramel Dipping sauces

**MARBLE PEANUT BUTTER CHEESECAKE** ........ $7
Swirled Peanut Butter and Chocolate Cheesecake with Chocolate Sauce and Fresh Strawberries

**WINES by the glass...**

...or by the bottle

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<thead>
<tr>
<th>WINES by the glass...</th>
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<td><strong>SPARKLING WINES AND CHAMPAGNE</strong></td>
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<tr>
<td>Moët &amp; Chandon, Brut, Impérial , Champagne, France, NV</td>
<td>74</td>
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<td>sparkling wines by the glass...</td>
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<td><strong>LIGHTER INTENSITY WHITE WINES</strong></td>
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<td>Kim Crawford, Chardonnay, Thoughts, Sonoma County, California</td>
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<td><strong>FULLER INTENSITY WHITE WINES</strong></td>
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<td><strong>SPARKLING WINES AND CHAMPAGNE</strong></td>
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<td>La Marca, Extra Dry, Prosecco, Veneto, Italy, NV</td>
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<td>Columbia Crest, Cabernet Sauvignon, Napa Valley, California</td>
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