



SPECIALS 1

Peach Horsefeather	\$15.00
Crown Peach, Bitters, Fresh Lemon Juice and Ginger Beer	

SHAREABLES 8

Smoked Chicken Nachos	\$17.00
Tri-Color Tortilla Chips, Guinness Beer Cheese, Cheese Blend, Grilled Jalapenos, Pico de Gallo, Black Beans, Green Onions, Smoked Chicken, Sour Cream, Housemade BBQ Sauce, Buffalo Sauce	
Hummus + Grilled Pita Bread	\$12.00
Housemade Hummus, Olive Tapenade, Feta Crumbles, and Warm Pita	
Fire Roasted Jalapeno Dip	\$14.00
Cream Cheese, Pepper Jack, Green Onion, Green Chili, and Bacon served with Housemade Tortilla Chips	
Crispy Flatbread	\$13.00
Jalapeno Cream Cheese, Bacon, Mozzarella, Parmesan, Sun-Dried Tomatoes, Spinach, Artichoke Hearts, Shaved Red Onions on a Flour Tortilla	
Pretzel Sticks + Guinness Beer Cheese	\$13.00
Fried Pretzel Sticks served with warm Guinness Beer Cheese	
Chicken Quesadilla	\$16.00
Cheddar, Pepper Jack, Cilantro, Tomatoes served with Ancho Salsa and Sour Cream (No changes/substitutions)	
Chicken Tenders	\$16.00
Three Tenders served with choice of side and a choice of dipping sauce: Ranch, BBQ, or Honey Mustard	
Buffalo Wings	\$20.00
Ten Wings tossed in Housemade Buffalo Sauce served with a choice of dipping sauce: Ranch or Blue Cheese	

QUICK BITES 6

Chef's Soup of the Day	\$9.00
Mixed Green Side Salad	\$7.00
Cucumbers, Shredded Carrots and Grape Tomatoes	
Caesar Salad	\$13.00
Romaine tossed with Housemade Traditional Caesar Dressing, Parmesan Cheese, and Croutons	

Chopped Chef Salad	\$16.00
Chopped Mixed Greens tossed with Housemade Ranch, Tomato, Cucumber, Egg, Bacon, Blue Cheese Crumbles, Smoked Gouda, Grilled Turkey, and Sliced Avocado	
Brussels Sprout Manchego Salad	\$16.00
Artisan Greens, Lardons, Shaved Manchego Cheese, Shaved Brussels Sprouts, Garlic-Toasted Breadcrumbs, Red Onion, Marinated Tomatoes, Crisp Capers and Parmesan Vinaigrette	
Grilled Mango Salad	\$12.00
Artisan Greens, Cucumber, Tomato, Grilled Mango, Strawberries, Feta, Sunflower Crunch, Cilantro Leaves, Honey-Lime Vinaigrette	

SWEETS 4

Chocolate Chip Cookies	\$7.00
Warm Housemade Chocolate Chip Cookies	
Pumpkin Swirl Cheeecake	\$9.00
Creamy Vanilla Cheesecake swirled with Pumpkin Cheesecake, Spice Cookie Crust, Caramel Sauce and Roasted Pumpkin Seeds	
Chocolate Fudge Layer Cake	\$9.00
Chocolate Cake soaked in Creme de Cacao layered with Chocolate Fudge Filling and Garnished with Berries	
Warm Bread Pudding	\$9.00
Bourbon Crem Anglaise and Caramel Sauce	

SAVOR 8

Reuben	\$19.00
Housemade Guinness Braised Corned Beef, Thousand Island, Swiss Cheese, Fried Sauerkraut on Marble Rye served with choice of Seasoned Fries, Tater Tots, or Housemade Chips	
Angus Burger	\$19.00
Bacon, Cheddar, Lettuce, Tomato, Toasted Brioche Bun choice of Seasoned Fries, Tater Tots, or Housemade Chips	
Chicken Bacon Avocado Wrap	\$19.00
Grilled Chicken, Pepper Jack, Tomato, Dijonnaise, Bacon, Avocado, Everything Bagel Seasoning wrapped in a Tomato Basil Tortilla served with choice of Seasoned Fries, Tater Tots, or Housemade Chips	
Spicy Turkey Bacon Sandwich	\$17.00
Turkey, Bacon, Arugula, Provolone Cheese, Sriracha Aioli, Toasted Sourdough Bread served with choice of Seasoned Fries, Tater Tots, or Housemade Chips	
Half Slab Ribs	\$18.00
Half Slab House-Smoked Ribs served with a side of Housemade BBQ Sauce and choice of Seasoned Fries, Tater Tots, or Housemade Chips	
KC Strip	\$36.00
Garlic Aioli tossed Roasted Fingerlings and Grilled Asparagus	
Dijon Salmon	\$26.00
Grilled Salmon with Dijon Sauce, Whipped Sweet Potatoes and Brussels sprouts with Dried Cranberries, Pancetta Bacon and White Balsamic Reduction	

Lobster Risotto	\$27.00
Brown Butter sauteed Lobster Pieces, Melted Leek Risotto, Thyme, Charred Green Onion and Lemon Zest	

LARGE FORMAT SHAREABLES 2

BBQ Platter with House-Smoked Meats	\$65.00
Pulled Pork, Burnt Ends, Ribs, Housemade Barbeque Sauce, Fried Pickles, and Onion Rings	

Epic Snack Platter	\$65.00
Cheese Curds, Onion Rings, Buffalo Chicken Tenders, Cheeseburger Sliders, Mini Cheese & Pico Quesadilla served with sides of Housemade Ranch, Creamy Barbeque, and Salsa	

DRINKS 2

Beachhouse Punch	\$45.00
Bacardi Superior, Myers Dark Rum, Pineapple Juice, Orange Juice, Lime Juice, and Grenadine Float	

Suma Sangria	\$40.00
Silven Gate Cabernet, Tripe Sec, Orange Juice	

SIGNATURE COCKTAILS 9

The Aviation	\$15.00
Bombay Gin, Creme de Violette, Luxardo Maraschino Liqueur, Fresh Squeezed Lemon Juice	

Vanilla Old Fashioned	\$15.00
Maker's Mark Bourbon, Monin Vanilla, Bitters and Orange	

Pumpkin Rumble	\$14.00
Captain Morgan Spiced Rum, Fresh Squeezed Lime Juice, Fresh Squeezed Orange Juice, Pumpkin Puree, Ginger Beer	

Smokey Maple Mule	\$16.00
Del Maguey Vida Clasico, Maple Syrup, Fresh Squeezed Lime Juice, Ginger Beer	

Ruby Pomarita	\$11.00
Jose Cuervo Blanco, Pama Liqueur, Pomegranate Juice, Fresh Squeezed Lime Juice, Agave	

Harvest Moon Sangria	\$13.00
Canyon Road Cabernet, St. George Spiced Brandy, Louisburg Apple Cider, Fresh Squeezed Lime Juice, Agave	

Pearitini Ave	\$14.00
Grey Goose Pear Vodka, St. Germaine, Simple Syrup, Fresh Squeezed Lime Juice	

Asti 75	\$13.00
Beefeater Gin, Cocchi Americano, Fresh Squeezed Lemon Juice, Prosecco	

Velvet Peach Cobbler	\$13.00
Crown Royal Peach, Frangelico, Peach Puree, Cream	

NON-ALCOHOLIC 2

Huckleberry Lemonade	\$10.00
Finest Call Huckleberry, Fresh Squeezed Lemon Juice, Lemonade	
Gingerberry Fizz	\$9.00
Blackberry Puree, Ginger Beer, Fresh Squeezed Lime Juice	

WINE 32

White Wine	AVAILABLE OPTIONS
Canyon Road, Pinot Grigio, California	6oz: \$8.00
	9oz: \$12.00
	Bottle: \$24.00

White Wine	AVAILABLE OPTIONS
Pighin, Pinot Grigio, Friuli-Venezia Giulia	6oz: \$15.00
	9oz: \$20.00
	Bottle: \$48.00

White Wine	\$63.00
Santa Margherita, Pinot Grigio, Italy	

White Wine	AVAILABLE OPTIONS
Canyon Road, Sauvignon Blanc, California	6oz: \$8.00
	9oz: \$12.00
	Bottle: \$24.00

White Wine	AVAILABLE OPTIONS
Kim Crawford, Sauvignon Blanc, New Zealand	6oz: \$14.00
	9oz: \$19.00
	Bottle: \$46.00

White Wine	AVAILABLE OPTIONS
Canyon Road, Chardonnay, California	6oz: \$8.00
	9oz: \$12.00
	Bottle: \$24.00

White Wine	AVAILABLE OPTIONS
Sonoma-Cutrer, Chardonnay, Russian River Ranches, California	6oz: \$17.00
	9oz: \$24.00
	Bottle: \$55.00

White Wine	AVAILABLE OPTIONS
La Crema, Chardonnay, California	6oz: \$18.00
	9oz: \$25.00
	Bottle: \$54.00

White Wine	\$46.00
Wente Vineyards Single Vineyard River Ranch, Chardonnay, California	

Miscellaneous Whites/Rose	AVAILABLE OPTIONS
Chateau Ste. Michelle, Riesling, Washington	6oz: \$9.00
	9oz: \$13.00
	Bottle: \$29.00

Miscellaneous Whites/Rose	AVAILABLE OPTIONS
Seven Daughters, Moscato, Italy	6oz: \$12.00
	9oz: \$17.00
	Bottle: \$38.00

Miscellaneous Whites/Rose	AVAILABLE OPTIONS
Fleur de Prairie, Rose, France	6oz: \$15.00
	9oz: \$20.00
	Bottle: \$48.00

Miscellaneous Whites/Rose	\$60.00
DAOU, Rose, California	

Red Wines	AVAILABLE OPTIONS
Canyon Road, Pinot Noir, California	6oz: \$8.00
	9oz: \$12.00
	Bottle: \$24.00

Red Wines	AVAILABLE OPTIONS
Mark West, Pinot Noir, California	6oz: \$10.00
	9oz: \$15.00
	Bottle: \$35.00

Red Wines	AVAILABLE OPTIONS
Meiomi, Pinot Noir, California	6oz: \$15.00
	9oz: \$20.00
	Bottle: \$48.00

Red Wines	\$58.00
Argyle, Pinot Noir, Oregon	

Red Wines	AVAILABLE OPTIONS
Canyon Road, Merlot, California	6oz: \$8.00
	9oz: \$12.00
	Bottle: \$24.00

Red Wines	AVAILABLE OPTIONS
J. Lohr, Los Osos, Merlot, California	6oz: \$12.00
	9oz: \$17.00
	Bottle: \$38.00

Red Wines	\$46.00
St Francis, Merlot, California	

Red Wines	AVAILABLE OPTIONS
Canyon Road, Cabernet Sauvignon, California	6oz: \$8.00
	9oz: \$12.00
	Bottle: \$24.00

Red Wines	AVAILABLE OPTIONS
Chateau Ste Michelle, Cabernet Sauvignon, Indian Wells, California	6oz: \$15.00
	9oz: \$20.00
	Bottle: \$47.00

Red Wines	AVAILABLE OPTIONS
Justin, Cabernet Sauvignon, California	6oz: \$22.00
	9oz: \$28.00
	Bottle: \$70.00

Red Wines	\$47.00
Roth, Cabernet Sauvignon, California	

Red Wines	\$95.00
The Hess Collection, Cabernet Sauvignon, Allomi Vineyard, California	

Miscellaneous Reds	AVAILABLE OPTIONS
Joel Gott, Red Blend, California	6oz: \$14.00
	9oz: \$19.00
	Bottle: \$46.00

Miscellaneous Reds	AVAILABLE OPTIONS
Gascon, Malbec, Mendoza, Argentina	6oz: \$13.00
	9oz: \$18.00
	Bottle: \$40.00

Miscellaneous Reds	\$38.00
J. Lohr, Red Blend, Pure Paso Proprietary, California	

Sparkling Wines & Champagne	\$55.00
Chandon, Sparkling Rose, California	

Sparkling Wines & Champagne	AVAILABLE OPTIONS
Mionetto, Prosecco DOC Brut, Italy	6oz: \$13.00
	Bottle: \$40.00

Sparkling Wines & Champagne	\$130.00
Veuve Clicquot, Brut, Yellow Label, France, NV	

Sparkling Wines & Champagne	AVAILABLE OPTIONS
Domaine Ste. Michelle, Brut	6oz: \$14.00
	Bottle: \$45.00

BEER 33

Boulevard Wheat	\$9.00
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Boulevard Pale Ale	\$9.00
Boulevard KC 89'	\$9.00
City Barrell Rad AF IPA	\$10.00
Incarnation IPA	\$10.00
KC Bier Co Dunkel	\$9.00
KC Bier Co Helles	\$9.00
Lagunitas IPA	\$8.00
New Belgium Fat Tire	\$8.00
Tank 7	\$11.00
Yoga Pants GF	\$7.00
Yuengling	\$11.00
Coors Light	\$9.00
Blue Moon	\$11.00
Sam Adams Seasonal	\$10.00
Stella	\$11.00
Two Local Rotating Draft Beers	
see server/bartender	
Angry Orchard	\$8.00
TRULY	\$8.00
White Claw	\$8.00
Bud Light	\$8.00
Bud Zero (N/A)	\$8.00
Budweiser	\$8.00
Coors Light	\$8.00
Michelob Ultra	\$8.00
Miller Light	\$8.00
O'Doul's (N/A)	\$8.00
Guinness	\$12.00
Corona	\$10.00

Corona Light	\$10.00
Modelo Especial	\$10.00
Heineken	\$10.00
Stella	\$10.00

LIQUOR 11

SCOTCH

Balvenie 12, Balvenie 14, Chivas, Cutty Sark, Dewars, Dewars 12, Glenfiddich, Glenlivet, Glenmorangie, J&B, Johnny Walker Black, Johnny Walker Blue, Johnny Walker Red, Laphroaig, Macallan 12, Macallan 18, Monkey Shoulder

BOURBON

Bakers, Basil Hayden, Buffalo Trace, Bulleit Bourbon, Bulleit Rye, Gentle Jack, Jack Daniels, Jack Fire, Jack Single Barrel, Jim Beam Black, Knob Creek, Makers Mark, Makers 46, Rieger, Union Horse, Triple Crown, Wild Turkey 101, Woodford Reserve

CANADIAN WHISKEY

Canadian Club, Crown Royal, Crown Royal Reserve, Seagram's 7, Seagram's VO

IRISH WHISKEY

Bushmills, Irish Mist Honey, Jameson

VODKA

360, 360 Double Chocolate, 360 Grape, 360 Sorrento Lemon, 360 Mandarin Orange, 360 Georgia Peach, 360 Madagascar Vanilla, Absolut, Absolut Citron, Absolut Peppar, Belvedere, Chopin, Dizzy 3 Espresso, Grey Goose, Kettle One, Rieger, Skyy, Stoli, Tito's

GIN

Beefeater, Bombay, Bombay Sapphire, Boobles, Hendrick's, Empress Indigo, Empress Rose, Gray Whale, Hayman's, Plymouth, Tanqueray, Tanqueray 10

RUM

Bacardi, Bacardi Limon, Captain Morgan, Cruzan, Malibu, Mount Gay, Myers's, Ron Zacapa

TEQUILA

1800 Silver, 1800 Reposado, Don Julio, Herradura Anejo, Herradura Reposado, Herradura Silver, Hornitas, Patron

CORDIALS

Apricot Brandy, Apple Pucker, Blackberry, Blue Curacao, Butterscotch, Cherry Brandy, Crème de Cassis, Crème de Banana, Crème de Dark Cacao, Crème de White Cacao, Crème de Menthe Green, Crème de Menthe White, Crème de Noya, Fireball, Hiram Walker Amaretto, Orange Curacao, Peachtree Schnapps, Peppermint Schnapps, Sloe Gin, Triple Sec

LIQUEURS

Amaretto Disaronno, Bailey's Irish Crème, B&B, Chambord, Cointreau, Drambuie, Frangelico, Five Farms, Galliano, Godiva, Goldschlager, Grand Marnier, Harvest Pumpkin Spice, Jägermeister, Kahlua, Midori, Pama Liqueur, Sambuca, Solerno, Southern Comfort, Tia Maria, Tuaca, Rum Chata

COGNAC

Courvoisier VS, Cordon Bleu, Courvoisier VSOP, Hennessy VSOP, Hennessy VS