

Bird Dog Bar

1200 Oread Ave 66044-3142 · +17858303921 · Updated: Jan 14, 2026

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SKILLETS 3

Denver Skillet **\$14.00**

Ham, Onions, Bell Peppers, Potatoes, and Cheddar Jack Cheese

Loaded Skillet **\$14.00**

Ham, Bacon, Sausage, Onions, Bell Peppers, Tomatoes, Mushrooms, Potatoes, and Cheddar Jack Cheese

Southwest Skillet **\$14.00**

Sausage, Ham, Jalapeños, Onions, Tomatoes, Potatoes, and Cheddar Jack Cheese

BENEDICTS 3

Crab Cake Benedict **\$16.00**

Grilled Tomatoes, Wilted Spinach, Seared Crab Cake, Poached Eggs, topped with Creole Hollandaise

Traditional Benedict **\$15.00**

Canadian Bacon, Poached Eggs, Topped with Hollandaise

Cowboy Benedict **\$14.00**

Two Buttermilk Biscuits stuffed with your choice of Sausage or Bacon, topped with Sausage Gravy

FROM THE GRIDDLE 2

Short Stack **AVAILABLE OPTIONS**

Three Buttermilk Pancakes server with Maple Syrup and Butter

\$12.00

Add Blueberries, Strawberries, Chocolate Chips, Cinnamon, or Caramel for:

\$1.00

Brioche French Toast **\$14.00**

Three pieces of Brioche Bread dipped in a Cinnamon Egg Batter, topped with strawberry compote

BIRD DOG FAVORITES 5

The Traditional **\$15.00**

2 Eggs any style, choice of Bacon or Sausage, hashbrowns, Choice of Toast, English Muffin, or a Biscuit

Oatmeal **\$8.00**

Served with Brown Sugar, Golden Raisins, and Milk

Rock Chalk **\$15.00**

Two Buttermilk Pancakes, Two Eggs any style, Choice of Bacon or Sausage

Loaded Breakfast Burrito

\$15.00

Bacon, Sausage, Ham, Jalapeño, Onion, Bell Peppers, Tomatoes, Hashbrowns, Cheddar Jack Cheese, Scrambled Eggs, all nestled in a Garlic Herb Tortilla topped with melted cheese and Jalapeños, served with our house made Salsa

Biscuits and Gravy

AVAILABLE OPTIONS

Buttermilk Biscuits topped with our house made Sausage Gravy, served with Hashbrowns

Half: \$6.00

Full: \$10.00

OMELETTES 4

Ham and Cheese Omelette

\$14.00

Ham, Monterey Jack Cheese, Cheddar Cheese

Oread Omelette

\$14.00

Bacon, Onion, Peppers, and Cheddar Cheese

Western Omelette

\$14.00

Ham, Peppers, Onions, Jalapeños, Cheddar Jack Cheese

Veggie Omelette

\$14.00

Spinach, Peppers, Tomatoes, and Feta Cheese

KIDS 7

Silver Dollar Pancakes

\$7.00

Served with Maple Syrup

Toast

\$5.00

White or Wheat, Served with Jelly

Half Biscuit and Gravy

\$5.00

Half a Buttermilk Biscuit with Sausage Gravy

Scrambled Eggs

AVAILABLE OPTIONS

\$6.00

Add Cheese for: \$1.00

Muffin

\$5.00

Blueberry or Cranberry

French Toast

\$7.00

One Piece of Brioche Bread French Toast, Served with Maple Syrup

Oatmeal

\$6.00

Served with Brown Sugar, Golden Raisins, and Milk

SIDES 8

Single Pancake

\$4.00

3 Sausage Links

\$4.00

2 Eggs any Style	\$3.00
3 Bacon Strips	\$4.00
Mixed Fruit	\$5.00
English Muffin	\$3.00
Toast (White or Wheat)	\$2.00
Muffin (Cranberry or Blueberry)	\$4.00

DRINKS 12

Coffee

Hot Tea

Iced Tea

Apple Juice

Orange Juice

Grapefruit Juice

Cranberry Juice

Pepsi Products

Milk

Chocolate Milk

Hot Chocolate

Virgin Bloody Mary

ALCOHOLIC DRINKS 5

Bloody Mary

Tito's, Zing Zang

Mimosa

Wycliff, Orange Juice

Bailey's Coffee

Boozy Iced Coffee

Blue Chair Bay Mocha Rum Cream, Baileys, Iced Coffee

Espresso Martini

Tito's, Espresso, Kahlua, Baileys

QUICK BITES 4

Tortilla Chips and Dip

Served with fire-roasted salsa

AVAILABLE OPTIONS

\$6.00

Add White Cheddar Queso for:

\$4.00

Tomato Bruschetta

\$12.00

Smoked roma tomatoes, garlic, red onion, and fresh basil. Served with garlic herb crostini and a balsamic reduction

Bavarian Soft Pretzels

\$12.00

Three soft pretzel baguettes served with creole mustard & white cheddar cheese

Spinach and Artichoke Dip

\$15.00

House blend of cream cheese, herbs, spinach, and artichoke. Served with garlic crostini and tricolored tortilla chips

SMALL PLATES 3

Roasted Vegetable Quesadilla

AVAILABLE OPTIONS

Squash, zucchini, portobello mushrooms, carrots, onions, with cheddar jack cheese in a garlic herb tortilla. Served with house made salsa and sour cream

\$13.00

Add Chicken for:

\$6.00

Add Steak for: \$8.00

Pulled Pork Nachos

\$12.00

House made tortilla chips with smoked pulled pork, black bean and corn salsa, cheese blend, queso, lettuce, tomatoes, and sour cream

Traditional Wings

\$15.00

Choice of sweet thai chili sauce, buffalo sauce, garlic parmesan sauce, or KC dry rub

THREE WAY SLIDERS 3

Oread Slider

angus beef with brie cheese, champagne poached pears, and fresh spinach

Voodoo Chicken

blackened chicken breast with grilled andouille sausage, pepperjack cheese, and creole Remoulade

Cochon de Lait

house smoked pulled pork with a honey vinegar gastrique, topped with creole mustard, and pickle chips

HANDHELD 8

Build Your Own Burger*

AVAILABLE OPTIONS

Choice of pepper jack, swiss, cheddar, or bleu cheese, served on a brioche bun and served with a market side

\$15.00

Bacon, Tobacco Onions, Avocado, Sautéed Mushrooms, Fried Egg (Each):

\$1.00

The Oread Burger*

\$16.00

8 oz certified angus beef with champagne poached pears, brie cheese, and fresh baby spinach. Served with a market side

Voodoo Chicken

\$15.00

Blackened Chicken Breast with Grilled Andouille Sausage, Pepperjack Cheese, and Creole Remoulade. Served with a market side

Street Tacos

\$15.00

House smoked pulled pork with slaw and sriracha aioli

Homestyle Chicken Tenders

\$14.00

Breaded and fried chicken tenders served with a market side and choice of dipping sauce

Smoked Turkey and Brie BLT

\$15.00

Smoked turkey, bacon, brie cheese, lettuce, tomato, and cranberry mayo. Served on roma bread and with a market side

Cochon de Lait

\$15.00

House smoked pulled pork with honey lemon gastrique, creole mustard, slaw, and pickle chips. Served on a sweet brioche roll, and served with a market side

Caesar Wrap

AVAILABLE OPTIONS

Crisp romaine lettuce with croutons, parmesan cheese, and a creamy caesar sauce in a garlic herb tortilla, served with a market side

\$10.00

Add Chicken for: \$6.00

Add Steak for: \$8.00

KNIFE AND PORK 8

Southwest Fajita Salad

AVAILABLE OPTIONS

Fresh field greens, chipotle ranch, topped with bell peppers, onions, cheddar jack cheese, black beans, corn salsa, sour cream, and salsa

\$15.00

Add Grilled Chicken for: \$6.00

Add Shrimp for: \$7.00

Add Steak for: \$8.00

Spring Berry Salad

AVAILABLE OPTIONS

Fresh greens, sliced strawberries, blueberries, mandarin oranges, blue cheese crumbles, candied pecans, and raspberry vinaigrette

\$14.00

Add Grilled Chicken for: \$6.00

Add Shrimp for: \$7.00

Add Steak for: \$8.00

Add Salmon for: \$12.00

Julius Caesar

Romaine lettuce, house made parmesan cheese basket, croutons, caesar dressing

AVAILABLE OPTIONS

- \$10.00
- Add Grilled Chicken for: \$6.00
- Add Shrimp for: \$8.00
- Add Steak for: \$8.00
- Add Salmon for: \$12.00

House Salad

Fresh field greens topped with julienne carrots, squash, zucchini, red cabbage, and grape tomatoes with a choice of dressing

AVAILABLE OPTIONS

- \$5.00
- \$9.00
- Add Grilled Chicken for: \$6.00
- Add Shrimp for: \$7.00
- Add Steak for: \$8.00
- Add Salmon for: \$12.00

Cajun Pasta

Sauteed bell peppers, onions, andouille sausage, cajun shrimp, crawfish tails, bow-tie pasta in a cajun alfredo sauce

AVAILABLE OPTIONS

- \$24.00
- Add Blackened Chicken for: \$6.00

Seared Salmon*

Fresh atlantic salmon, cauliflower purée, cauliflower florets, golden raisins, chili & basil oil, and grilled asparagus

\$25.00

Chicken Fried Steak

Hand breaded bistro tenderloin served with mashed potatoes, country gravy, and sauteed broccoli

\$22.00

12 Oz Ribeye Steak*

Certified angus beef charbroiled to temperature, served with Oread steak butter and a market side

\$34.00

MARKET SIDE 8

Onion Rings

Steamed Broccoli

Crispy Brussel Sprouts

Beer Battered Fries

Sweet Potato Fries

Fried Green Beans

Grilled Asparagus

Whipped Potatoes

SWEET BITES 3

New York Cheesecake

\$8.00

2 Cinnamon Pretzels **\$8.00**

With white chocolate dipping sauce

Chocolate Overload Cake **\$8.00**

SPECIALTY COCKTAILS 8

Old Fashioned **\$13.00**

Makers Mark, Simple Syrup, Bitters, Cherry, Orange Slice

Flavored Mule **\$12.00**

Titos Vodka, Ginger Beer, Lime juice, choice between strawberry or blackberry

Lance-Tini **\$12.00**

Tito's, Kahlua, Espresso, Baileys

Campus Traditions **\$10.00**

Dark Rum, St. Elder Blood Orange Liqueur, Pama, Sour

Spiced Pear Margarita **\$16.00**

Tremana Resposado, Cointreau, Spiced Pear Liqueur, Cinnamon Syrup, Sour

Violet Blush **\$14.00**

Kettle One Peach and Orange Blossom, Chambord, Blackberry Syrup, Lemon Juice

Hurricane Oread **\$10.00**

Passion Fruit Rum, Dark Rum, Orange Juice, Lime Juice, Simple, Grenadine

Passionfruit Gin Spritz **\$12.00**

Hendrick's, Passionfruit Pureé, Cranberry, Sprite, Soda

MOCKTAILS 2

Apple Mule

Apple Juice, Lime Juice, Ginger beer

Vanilla Cran Mimosa

Vanilla Syrup, Cranberry Juice, Soda Water

WHITE BY THE GLASS 14

Moscato | Enotria

AVAILABLE OPTIONS

\$14.00

\$52.00

Rose | Aix

AVAILABLE OPTIONS

\$10.00

\$37.00

Riesling Kung Fu Girl	AVAILABLE OPTIONS
	\$9.00
	\$34.00
Pinot Grigio La Crema	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Pinot Grigio Acrobat	AVAILABLE OPTIONS
	\$11.00
	\$43.00
Sauvignon Blanc Mantanzas Creek	AVAILABLE OPTIONS
	\$14.00
	\$53.00
Chardonnay Unshackled	AVAILABLE OPTIONS
	\$14.00
	\$53.00
Chardonnay Federalist	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Prosecco La Marca	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Pinot Noir Sea Sun	AVAILABLE OPTIONS
	\$13.00
	\$50.00
Merlot The Velvet Devil	AVAILABLE OPTIONS
	\$10.00
	\$37.00
Red Blend Conundrum	AVAILABLE OPTIONS
	\$10.00
	\$37.00
Cabernet Sauvignon Bonanza	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Cabernet Sauvignon Daou	AVAILABLE OPTIONS
	\$14.00
	\$52.00

BOTTLE WINE 4

Champagne | Moet **\$197.00**

Champagne Tattinger	\$192.00
Chardonnay Simi	\$70.00
Cabernet Sauvignon Luke	\$58.00

DRAFT BEER 15

KC Dunkel

Bud Light

Michelob Ultra

Big Wave

Yuengling

Modelo Especial

Guinness

Blue Moon

Boulevard Tank 7

Boulevard Space Camper

Boulevard Wheat

Founders IPA

Free State Yakimaniac

Free State Guavatas

Stella Artois

BOTTLES & CANS 18

Freestate Yakimaniac

Freestate Oatmeal Stout

Boulevard Tank 7

Boulevard Wheat

Boulevard Pale Ale

Field and Ivy Warboys

Budweiser

Michelob Ultra

Busch Light

Coors Light

Corona Extra

Miller Lite

Bud Light

Modelo Especial

Dos Equis

Laugunitas

Angry Orchard

Stella Artois

SELTZERS 5

Boulevard Quirk

Truly Lemonade

High Noon

Bud Light Seltzer

Nutrl

WHISKEY 6

Highwest

Maker's Mark

Knob Creek

Maker's 46

Woodford Reserve

Blanton's

RUM 3

Rum Haven

Sailor Jerry

Diplomatico

GIN 4

Tanqueray

Hendrick's

Monkey 47

Grey Whale

CORDIAL 3

Aperol

Disaronno

Fernet-Branca

VODKA 4

Tito's

Grey Goose

Ketel One

Absolut Citron

TEQUILA 3

Patron Silver

Don Julio Añejo

Casamigos Blanco

SCOTCH 3

Johnnie Walker Black

Macallan 12 Year

Suntory Toki

COGNAC 3

Remy Martin VSOP

Hennessey VS

Gran Marnier
