

Room 38

38 N 8th St 65201-4840 · +15734493838 · Updated: Jan 14, 2026

[View online menu](#)



FRESH SALADS 6

House **\$8.50**

spring mix, carrot, cucumber, tomato, mozzarella, crouton, choice dressing

Caesar **\$11.00**

romain, parmesan, black pepper, crouton, caesar

Cranberry Walnut - GF **\$12.50**

spring mix, dried cranberry, candied walnut, feta, artichoke, orange cranberry vinaigrette

Caprese **\$13.00**

seasonal tomato, fresh mozzarella, basil, balsamic, olive oil

Asian Sesame **\$13.50**

spring mix, grilled chicken, sesame, carrot, sweet red pepper, mandarin, wonton, asian sesame

Beef & Bleu - GF **\$15.00**

spring mix, bistro filet, bleu cheese, candied walnut, dried blueberry, balsamic + olive oil

FLAT BREADS 4

Seafood **\$15.00**

crab, shrimp, lobster, garlic white wine cream, tomato, scallion

BBQ Chicken **\$14.00**

grilled chicken breast, honey bbq, red pepper, jalapeño, scallion, cilantro, mozzarella

Pear + Prosciutto **\$14.50**

prosciutto, pear, goat cheese, caramelized onion, balsamic, mozzarella

Margherita **\$14.00**

seasonal tomato, fresh mozzarella, basil, garlic, balsamic, olive oil

BURGERS 7

Portobello Burger **\$12.00**

portobello mushroom, romaine, tomato, avocado, red pepper spinach & artichoke dip, brioche bun

Candied Bacon **\$15.50**

8 oz. certified angus OR chicken breast, candied bacon, spiced honey aioli, romaine, tomato, cheddar, brioche bun

Surf & Turf**\$17.50**

bistro filet, crab & lobster parmesan cream, brioche bun

SLIDERS**AVAILABLE OPTIONS**

ketchup, mustard, american, yeast roll

\$13.50

add bacon: \$1.00

Fried Chicken**\$15.00**

pickle brined, cheddar, romaine, tomato, pub sauce

Grilled Salmon**\$16.00**

salmon, candied bacon, avocado, romaine, tomato, lemon caper aioli, brioche bun

PULLED PORK**\$15.00**

roasted pork, honey bbq, crispy onion, candied jalapeño, cilantro, pickle, brioche bun

SOUPS 4**Soup Du Jour****AVAILABLE OPTIONS**

Cup: \$6.00

Bowl: \$8.00

Roasted Red Pepper Tomato**AVAILABLE OPTIONS**

Cup: \$5.50

Bowl: \$7.50

Lobster Bisque**AVAILABLE OPTIONS**

Cup: \$7.00

Bowl: \$9.00

Chili**AVAILABLE OPTIONS**

Cup: \$6.00

Bowl: \$8.00

SHARING PLATES 10**Edamame - GF****\$9.50**

steamed or garlic wok'd

Seasoned String Fries**\$9.00**

original, cajun, or truffle parmesan

Sweet Potato Fries**\$10.50**

siracha ranch

Spicy Chicken Queso Dip - GF**AVAILABLE OPTIONS**

tortilla chips

\$12.50

veggies: \$2.00

Jalapeño Crab Rangoon Dip**AVAILABLE OPTIONS**

wonton chips

\$13.50

veggies: \$2.00

GRILLED CHEESE DIPPERS TOMATO SOUP

swiss, american, brie, sourdough

AVAILABLE OPTIONS

\$12.00

roasted pork: \$4.00

Buffalo Fried Cauliflower

sriracha ranch

\$11.50

Roasted Red Pepper Spinach & Artichoke Dip

tortilla chips

AVAILABLE OPTIONS

\$12.50

veggies: \$2.00

Dumplings

Seared or fried, ginger soy

\$10.50

Pretzel Bites

honey butter, pepperjack

\$10.50

SMALL PLATES 10

Brussels

lime, cayenne, garlic, balsamic

\$14.00

Tortellini Florentine

ricotta stuffed, tomato, spinach, garlic cream

\$13.00

Thai Chicken Lettuce Wraps

thai chicken, peanut sauce, romaine

\$14.50

STEAK FRITES

bistro filet, balsamic, bleu cheese, fries

\$18.50

Lobster Mac N Cheese

the house favorite

\$14.00

Kalbi

korean marinated short rib

\$17.50

Sesame Crusted Ahi Tuna - GF

thai peanut sauce

\$14.50

Lobster Ravioli

lobster, shrimp, scallop stuffed, tarragon vodka

\$16.00

Salmon Skewers

chili lime baked, flash fried spinach

\$15.00

CHICKEN WINGS

spiced honey or black pepper buffalo, ranch

\$14.00

DESSERT 3

Goopy Butter Cake	\$9.50
columbia's award winning dessert	
Dessert Du Jour	\$9.50
Ask your server for details	
Gluten Free Chocolate Torte	\$10.50
luxardo, powdered sugar	

PARTY PACKAGES 6

NonRefundable Deposit	\$250.00
1 Call Level Bottle or House Bomb Bottle - 1 Champagne Bottle - 8 Redbull - 6 Free Entry	
Trash the Suite	\$325.00
1 House Bomb Bottle - 8 Redbull - 1 Fireball Bottle - 12 Free Entry	
Princess Suite-21st bday package	\$325.00
1 Call Level Bottle - 2 Champagne Bottles - 12 Bday Shots Or Bombs - 4 Redbull - 2 Bottomless Mixers - 12 Free Entry	
King Deluxe	\$500.00
2 Call Level Bottles Or House Bomb Bottles - 2 Champagne Bottles - 1 Case Domestic Beer - 8 Redbull - 4 Bottomless Mixers - 15 Free Entry	
Penthouse Suite	\$725.00
3 Call Level Bottles Or House Bomb Bottles - 3 Champagne Bottles - 2 Cases Domestic Beer - 12 Redbull - 4 Bottomless Mixers - 20 Free Entry	
Party on the Moon	\$1,500.00
3 premium level bottles - 3 Veuve Cliquot Bottles - 3 Cases Domestic Beer - 12 Redbull - 4 Bottomless Mixers - 40 Free Entry	

MONDAY - FRIDAY 3

Call cocktails, Import/Craft bottles	\$5.00
Select Drafts / Wines by the Glass	\$6.00
Sharing Plates	\$7.00

SATURDAYS 1

BOTTOMLESS MIMOSAS	\$22.00
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SUNDAYS 3

CHEF INSPIRED DISHES

BOTTOMLESS MIMOSAS	\$22.00
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HOUSE INFUSED BLOODY MARY'S

LOUNGE COCKTAILS 18

Santa's Little Helper

BRANDY, CINNAMON WHISKEY, EGG NOG, CINNAMON

Winter Old Fashioned

RITTENHOUSE RYE WHISKEY, ALLSPICE DRAM, AMARO MONTENEGRO, BITTERS

Cranberry Aperol Spritz

APEROL, CRANBERRY, PROSECCO, ROSEMARY

Sugar Cookie Martini

ABSOLUT VANILLA, AMARETTO, BAILEY'S, CREAM

Mojitos

made with fresh lime & mint: original, strawberry rhubarb, mango pomegranate, cherry lime, apple raspberry, turbo, mango jalepeno

Mules

Each with lime Ginger Beer: original-blueberry-peach-Kentucky-Mexican-cucumber

Mamacita Margarita

avion tequila, fresh lime, agave, aranciata sparkling

Smokey & the Bandit

Illegal Mezcal, Cointreau, agave, lime, pineapple, rosemary

French Collins

CUCUMBER, LEMON, BASIL INFUSED GIN, AGAVE, LEMON, RASPBERRY PURÉE, SPARKLING

Dear Jane

LONDON DRY GIN, CAMPARI, ST. GERMAIN, GIFFARD RHUBARB LIQUEUR, CRANBERRY VERMOUTH

Strawberry Fields Forever

Grey Goose Strawberry Lemongrass Vodka, Strawberry Puree, Lemonade, Mint, Sparkling

Proper Amaretto Sour

Makers Mark bourbon, amaretto, agave, lemon, egg white, luxardo

Blueberry Singe

blueberry infused vodka, cayenne honey syrup, fresh lime, aranciata sparkling

Dark Side of the Moon-Shine Sour

jalapeño, pineapple, & cilantro infused dogmaster distillery moonshine, agave, fresh lime, activated charcoal

Bloody Mary Rocks or Martini

house infused vodka, 7 pepper puree & bloody mix. your choice: pickled, 7 pepper, ghost pepper or cucumber basil lemon gin

Chocolate Espresso Martini

Absolut vanilla, Godiva dark chocolate, espresso, cream

Pomegranate Cosmo

three olives pomegranate vodka, pama liqueur, lime, cranberry

X-Rated Bellini Martini

korbel sweet rosé champagne, x-rated fusion liqueur, raspberry puree

WHITES 7

Carmel Road Chardonnay, Monterey

AVAILABLE OPTIONS

Glass: \$7.25

Bottle: \$28.00

Barone Fini Pinot Grigio, Valdadige

AVAILABLE OPTIONS

Glass: \$7.25

Bottle: \$28.00

Whitehaven Sauvignon Blanc, Marlborough

AVAILABLE OPTIONS

Glass: \$8.25

Bottle: \$32.00

Indaba Chenin Blanc, South Africa

AVAILABLE OPTIONS

Glass: \$6.75

Bottle: \$26.00

Orlana Vinho Verde, Portugal

AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$25.00

Rose All Day, France

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$27.00

Saint M Riesling, Germany

AVAILABLE OPTIONS

Glass: \$7.25

Bottle: \$28.00

RED WINE 7

337 Cabernet Sauvignon, Lodi

AVAILABLE OPTIONS

Glass: \$7.25

Bottle: \$28.00

120 Reserva Carmenere, Chile

AVAILABLE OPTIONS

Glass: \$7.25

Bottle: \$28.00

Horse Heaven Hills Merlot, Washington

AVAILABLE OPTIONS

Glass: \$7.50

Bottle: \$29.00

Santa Julia Reserva Malbec, Mendoza

AVAILABLE OPTIONS

Glass: \$7.75

Bottle: \$30.00

Spellbound Petite Syrah, Napa

AVAILABLE OPTIONS

Glass: \$6.75

Bottle: \$26.00

Seven Daughters Blend, California

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$27.00

Meiomi Pinot Noir, California

AVAILABLE OPTIONS

Glass: \$8.75

Bottle: \$34.00

BUBBLES 8

Wycliff Brut, California

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$23.00

Korbel Sweet Rosé, California

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$27.00

Lamarca Prosecco, Italy

AVAILABLE OPTIONS

Glass: \$7.50

Bottle: \$29.00

Chandon Blanc De Noir, California

\$42.00

Veuve Clicquot, Champagne

\$117.00

Veuve Clicquot Rosé, Champagne

\$135.00

Dom Perignon, Champagne

\$335.00

Roederer Cristal, Champagne

\$410.00

HOUSE INFUSIONS 9

Pickled Vodka

Ghost Pepper Vodka

7 Pepper Vodka

Strawberry Rhubarb Rum

Blueberry Vodka

Peach Vodka

Chocolate Mole Luxardo Cherry Bourbon

Jalapeño Pineapple Cilantro Moonshine

Cucumber Lemon Basil Gin

SCOTCH 13

Balvenie Doublewood 12

Balvenie Caribbean Cask 14

Chivas 12

Dewars

Glenfiddich 12

Glenlivet 12

Glenmorangie 12

Glenrothes 18

Johnny Walker Black

Johnny Walker Blue

Lagavulin 16

Macallan 12

Oban 14

BOURBON/WHISKEY 15

Angel's Envy

Basil Haydens

Bookers

Bulleit Rye

Crown Royal

Dog Master Moonshine

Jack Daniel's

Jameson

Jim Beam

Knob Creek

Makers Mark

Seagram's 7

Templeton Rye

Wild Turkey 101

Woodford Reserve

TEQUILA 11

1800 Coconut

Casamigos Silver

Corzo Reposado

Don Julio Anejo

El Charro

Jose Cuervo Silver

Milagro Reposado Reserva

Patron Anejo

Patron Cafe

Patron Gran Platinum

Patron Silver

VODKA 14

Absolut

Absolut Flavors

Belvedere

Chopin

Effen

Effen Flavors

Grey Goose

Jeremiah Weed

Kettle One

Stolichnaya

Stolichnaya Flavors

Three Olives

Three Olives Flavors

Tito's

GIN 4

Bombay Sapphire

Hendricks

Seagrams

Tanqueray

RUM 6

Bacardi

Cruzan 151

Bacardi Flavors

Captain Morgan

Malibu

Myers Dark

AFTER DINNER & CORDIAL 20

American Honey

Aperol

Campari

Fireball

Frangelico

Fernet

Godiva Dark Chocolate

Goldschlager

Hennessy Vsop

Jagermeister

Kahlua

Korbel Xs Brandy

Licor 43

Mata Hari Absinthe

Pama

Rumplemintz

Sambvca

St. Germain

Tuaca

X-Rated

DOMESTIC BOTTLES 6

Budweiser

Bud Light

Bud Select

Miller Light

Coors Light

Michelob Ultra

CRAFT & IMPORT BOTTLES 9

Heineken

Guinness

Tank 7

Blue Moon

White Claw Flavors

Bell's 2 Hearted Ale

Corona

Stella Artois Cidre'

Boulevard Wheat

RESERVE 5

Sinskey P. O. V. Red, Napa Valley 2014 \$88.00

Cakebread Chardonnay, Napa Valley 2015 \$79.00

Rodney Strong Symmetry, Alexander Valley 2011 \$140.00

Silver Oak Cabernet Sauvignon, Napa Valley 2014 \$209.00

FLATBREADS 7

Bbq Chicken	\$2.00
Grilled chicken, red peppes, green onion, BBQ, fresh cilantro	
Seafood	\$2.25
Crab, shrimp, lobster, garlic white wine cream, tomato, green onion	
Pear & Prosciutto	\$2.25
Prosciutto, pear, goat cheese, caramelized onion, balsamic	
Bahn Mi	\$2.25
Prime rib, pickled red onion, sesame, cilantro, sweet thai, siracha aioli	
Philly Cheese Steak	\$2.25
Steak, onion, green pepper, mushroom, cream cheese, pepperoncini	
Mediterranean	\$1.75
Red pepper hummus, tomato, kalamata, pepperoncini, feta, basil,	
Vegetarian	\$1.75
Roasted vegetables, olive oil, garlic, feta	

TRAYS 5

Antipasto Display	\$7.00
Assorted marinated & stuffed olives, gourmet cheeses & meats, grilled seasonal vegetables, seasoned toast points	
Fresh Seasonal Fruit Display	\$3.75
Seasonal fresh cut fruits, house fruit dip	
Jumbo Cocktail Shrimp	\$4.50
Spicy cocktail sauce, fresh lemon	
Assorted Cheese Display	\$4.50
Assorted cheeses, fresh fruits, gourmet crackers	
Classic Meat & Cheese Display	\$5.75
Assorted gourmet cheese & meats, gourmet crackers	

DIPS 6

Spicy Chicken Queso Dip	\$3.50
tortilla chips add fresh vegetable tray +\$2	
Tomato Bruschetta	\$3.00
Tomato, basil, onion, garlic, balsamic	

Fresh Guacamole	\$3.00
Tortilla chips	
Roasted Red Pepper Spinach And Artichoke Dip	\$3.50
Tortilla chips	
Roasted Red Pepper Hummus	\$3.00
Fresh vegetables	
Jalapeño Crab Rangoon	\$3.50
wonton chips add fresh vegetable tray +\$2	

BRUNCH 16

Fresh Fruit	\$3.00
Cinnamon Roll	\$3.00
cream cheese icing	
Sweet Potato Waffle Fries	\$3.00
sriracha ranch	
Lobster Mac N Cheese	\$3.50
house favorite	
Roasted Potatoes	\$2.00
Parmesan Grits	\$3.00
Assorted Toast	\$2.00
sourdough, wheat, english muffin	
Candied Bacon	\$3.00
Sausage	\$3.00
Scrambled Egg	\$2.00
French Toast	\$4.00
Biscuits & Gravy	\$3.50
bacon or mushroom gravy	
Buttermilk Pancake	\$3.50
butter, maple	
Breakfast Quesadilla	\$4.50
egg, bacon, sausage, pico, cheddar, chipotle hollandaise	
Breakfast Scramble	\$4.50
egg, asparagus, roasted red pepper, garlic, scallion, goat cheese	

Chicken N Waffle **\$6.50**
crispy chicken, strawberry compound butter, maple

CROSTINIS 10

Chicken Salad **\$1.75**
Grilled chicken, celery, onion, lemon tarragon, red grape, romaine

Buffalo Chicken Salad **\$1.75**
Grilled chicken, buffalo, gorgonzola, romaine

Grilled Pear And Prosciutto **\$1.75**
Herbed cream cheese

Avocado Crab Salad **\$2.25**
Fresh napa cabbage

Bistro Steak **\$3.00**
Bleu cheese, port wine, arugula

Prime Rib **\$2.50**
Prime rib, spinach, red pepper, horseradish aioli

Seared Pork Belly **\$3.00**
Bleu cheese crostini, berry chutney

Grilled Portebello **\$1.75**
Herbed goat cheese, garlic, spinach

Grilled Jalapeño **\$1.75**
Goat cheese, berry chutney

Smoked Salmon Mousse **\$3.00**

PASSABLE BITES 11

Smoked Deviled Eggs **\$2.50**
Seared pork belly, pickled red onion

Bacon Wrapped Stuffed Dates **\$2.50**
Blue cheese

Bacon Wrapped Stuffed Apricots **\$2.50**
Goat cheese

Stuffed Peppadew **\$2.50**
Chevre, smoked bacon

Ahi Tuna Cucumber Poke **\$3.00**
Marinated tuna, cream cheese, shredded carrot, ginger & sesame, cucumber

Smoked Salmon Cucumber Poke	\$3.00
Smoked salmon, caper lemon cream cheese spread, cucumber	
Greek Cucumber Poke	\$2.00
Roasted red pepper hummus, kalamata, feta, cucumber	
Crab Stuffed Mushrooms	\$3.00
Lobster Shooter	
fried lobster, lobster bisque	
Ceviche Wonton	\$3.00
ahi tuna, citrus, pico, avocado	
Shrimp Cocktail Shooter	\$3.00
spicy cocktail sauce, fresh lemon	

HOT TAPAS 14

Thai Chili Spare Ribs	\$3.50
Sweet & spicy braised	
Lobster Mac N Cheese	\$3.50
A house favorite	
Thai Chicken Lettuce Wraps	\$3.25
Spicy thai mix, romaine cups, wontons	
Prosciutto Wrapped Asparagus	\$3.00
Gorgonzola cream	
Bacon & Brussels	\$3.50
Goat cheese	
House Chicken Wings	\$3.50
Spicy honey glaze	
Asian Sesame Meatballs	\$2.75
Sweet & spicy asian glaze	
Italian Meatballs	\$2.75
Roasted tomato marinara	
Dumplings	\$3.00
Fried or seared, ginger soy sauce	
Pulled Pork Sliders	\$3.25
Roasted pulled pork, southern style slaw	
Ahi Tuna Sliders	\$4.00
Ahi tuna, oyster aioli, shredded carrot, baby greens	

Original Sliders	\$3.25
Ketchup, mustard, american cheese	
Beef And Brick Sliders	\$3.25
Prime rib, mozzarella	
Pretzel Bites	\$3.00
Honey butter, pepperjack	

SKEWERS 6

Shrimp	\$4.50
Grilled shrimp, seasonal vegetables, mango glaze	
Salmon	\$3.75
Chili lime glaze, flash fried spinach	
Bistro Filet	\$5.00
Grilled fillet, seasonal vegetables, bearnaise	
Asiago Chicken	\$4.00
Grilled chicken, seasonal vegetables, asiago cream	
Portobello	\$3.50
Grilled portobello, seasonal vegetables, olive oil	
Caprese	\$3.00
Fresh mozzarella, tomato, basil, balsamic	

ENTREES 14

Stuffed Portobellos	\$10.50
Spinach, artichoke, cream cheese spread	
Chicken Picatta	\$12.50
Lemon caper white wine sauce	
Chicken Carbonara	\$13.00
Bacon, mushroom asiago cheese sauce	
Rosemary Oven Roasted Chicken	\$11.00
Buttermilk Fried Chicken	\$12.00
Grilled Ahi	\$14.50
Fresh mango pico de gallo	
Oven Roasted Salmon	\$13.50
Lemon dill butter	
Meatloaf	\$11.00
Sweet & spicy glaze	

Filet Medallions	\$15.50
Steak butter	
Filet Alexander	\$17.50
Lump crab, hollandaise	
Filet Au Poirv	\$16.50
Peppercorn, mushroom burgundy sauce	
Thyme Rubbed Pork Tenderloin	\$15.00
Cranberry, goat cheese stuffed	
Lasagna	\$10.00
Bolognese or vegetarian	
Pasta Primavera	\$10.00
Garlic parmesan cream, roasted vegetables	

SIDES 13

Bread Service	\$2.00
Mashed Potatoes	\$2.00
Roasted Potatoes	\$2.00
Cilantro Rice	\$2.00
Wild Rice Pilaf	\$3.00
Creamed Spinach	\$3.00
Roasted Vegetable Medley	\$3.00
Green Beans	\$3.00
Bacon, Brown Sugar Braised Carrots	\$4.00
Grilled Asparagus	\$4.00
Scalloped Potatoes	\$4.00
Asiago Mushroom Risotto	\$4.00
Mac N Cheese	\$4.00

NA BEVERAGE SELECTIONS 6

Soda	\$2.50
Bottled Water	\$2.50
San Pellegrino Sparkling Water	\$3.50

Orange Juice	\$3.50
Lemonade	\$2.50
Iced Tea	\$2.50

DOMESTIC BEER 5

Bud Light

Budweiser

Bud Select

Miller Light

Coors Light

PREMIUM BEER 7

Michelob Ultra

Logboat

Heineken

Stella Cidre

Corona

Avery White Rascal

Bell'S 2 Hearted Ale

BEER/WINE/COCKTAILS 6

Keg Beer

chardonnay - sauvignon blanc pinot grigio - cabernet - malbec merlot - red blend

Wine

AVAILABLE OPTIONS

BOTTLE: \$27.00

GLASS: \$6.50

Specialty Cocktails

sangria - moscow mule - mojito - margarita - bloody mary more available upon request

Call Liquor

\$6.50

all requests subject to availability

Premium Liquor

\$7.50

all requests subject to availability

Ultra Premium Liquor

\$8.50

all requests subject to availability

BAR PACKAGE SELECTIONS ⁴

Info

All packages have a 25 guest minimum. Packages are based on hourly rates and have a 2 hour minimum. Rates include full service, but do not include sales tax or gratuity.

Standard Bar Setup (Only)

\$3.50

garnish (lemon/lime/olive/cherry), ice, bar supplies/tools/mats

Standard Mixers (Only)

\$3.50

Sprite, Coke, Diet, Cranberry, Club Soda, Tonic

Bartender (Only)

\$20.00

bartenders may be hired independently per hour

BEER, WINE, & SODA BAR ⁴

2 Domestic Beers

2 Import/Craft Beers

2 Red & 2 White Wines

Water & Soda Bar

FULL PREMIUM BAR ⁵

2 Domestic Beers

2 Import/Craft Beers

2 Red & 2 White Wines

2 Selections From Each Liquor Category

Water & Soda Bar

BOXED LUNCHES ⁹

Cranberry Walnut Salad

\$11.50

dried cranberry, candied walnut, feta, artichoke, orange cranberry vinaigrette

Greek Salad

\$11.50

tomato, kalamata, cucumber, feta, pepperoncini, greek vinaigrette

Grilled Cheese

\$11.50

swiss, american, brie, sourdough

Portobello Burger	\$11.50
portobello mushroom, romaine, tomato avocado, roasted red pepper spinach + artichoke dip, brioche bun	
Original Sliders	\$11.50
roasted pulled pork, southern style slaw, yeast roll	
Original Sliders	\$11.50
ketchup, mustard, american, yeast roll	
Chicken Caesar Sandwich	\$11.50
grilled chicken, romaine, caesar, parmesan, black pepper, french baguette	
Chicken Club	\$11.50
chicken, bacon, avocado, romaine, tomato, mayo, french baguette	
Buffalo Chicken Salad Sandwich	\$11.50
grilled chicken, buffalo, gorgonzola, romaine, french baguette	

BOXED DINNERS 5

Pasta Primavera	\$16.00
garlic parmesan cream, roasted vegetables, garlic toast	
Lasagna	\$16.00
bolognese or vegetarian, garlic toast	
Meatloaf	\$16.00
sweet & spicy glaze, mashed potatoes, green beans	
Chicken Carbonara	\$17.00
bacon, mushroom asiago cream, mashed potatoes, green beans	
Filet Medallions	\$20.00
steak butter, mashed potatoes, green beans	

BOXED APPS 4

#1	\$13.00
spiced honey wings, pretzel bites w/ cheese, spicy chicken queso dip w/ chips	
#2	\$13.00
spiced honey wings, pretzel bites w/ cheese, spicy chicken queso dip w/ chips	
#3 - Vegetarian	\$13.00
pretzel bites w/ cheese, roasted red pepper spin/art dip w/ chips, stuffed mushroom	
#4 - Gluten Free	\$13.00
edamame, stuffed mushroom, seared ahi tuna	

CATERING POLICIES & PROCEDURES 6

Booking Your Event

Events may be booked by calling 573.449.3838, emailing us at info@room-38.com, or via our website @ room-38.com. All events are subject to availability. Room 38 does not bill on a consumption basis. The quantity requested is the amount served & invoiced. Additional product may be requested during an event if & will be accommodated if possible based on item availability & location proximity.

Disposable Delivery

All catering orders requesting disposable delivery will include as determined by the menu, disposable serving utensils, clear acrylic plates, clear acrylic utensils, & napkins, & will be assessed a 10% service charge

Buffet Service Catering

All catering orders requesting buffet service catering will include clear acrylic plates, clear acrylic utensils, & napkins, along with 1 staff member, & will be assessed a 20% service charge. Additional staff members required for service will be determined based on guest preference & count, & will incur a \$20/hour/staff member additional charge. If real china/cutlery is requested, it will be bid out as an additional charge by the venue, or may be requested to be bid out by a local rental company.

Plated Service Catering

All catering orders requesting plated service catering will include clear acrylic plates, clear acrylic utensils, & napkins, along with 2 staff members, & will be assessed a 20% service charge. Additional staff members required for plated service will be determined based on guest count, & will incur a \$20/hour/staff member additional charge. If real china/cutlery is requested, it will be bid out as an additional charge by the venue, or may be requested to be bid out by a local rental company.

Deposits & Payments

Upon confirmation of a catering contract, we require either a credit card on file, or a 10%, non-refundable down payment by check. All down payments will be applied to the final contracted bill. Payments may be made by cash, credit card, or check with valid ID. Payments made by credit card will be subject to a 3% convenience fee.

Cancellation Fees

Cancellations within 7 days of event: 25% of event total will be billed
Cancellations within 3 days of event: 50% of event total will be billed
Cancellations within 48 hours of event: 100% of event total will be billed, but will be offered consideration when possible based on product purchased & preparation.

STARTERS 11

Fresh Fruit	\$4.50
Candied Bacon	\$5.00
Doughnut Holes	\$9.00
Cream cheese icing	
GOOEY BUTTER CAKE	\$9.50
FRESH STRAWBERRY, RASPBERRY DRIZZLE	
PRETZEL BITES	\$10.50
HONEY BUTTER, PEPPERJACK	
Lobster Mac N Cheese	\$14.00
Sweet Potato Waffle Fries	\$10.50
siracha ranch	
Avocado Toast	\$13.50
Avocado, tomato, bacon, poached egg, arugula, sriracha aioli	

Buffalo Fried Cauliflower **\$11.50**

sriracha ranch

Disco Fries

bacon or mushroom gravy, cheddar, tomato, scallion

AVAILABLE OPTIONS

\$12.00

add pulled pork: \$4.00

Bs + Gs

buttermilk biscuit, bacon or mushroom gravy

\$10.00

MAINS 10

Rancheros B'Fast Bowl

Quinoa, scrambled egg, black bean, cheddar, mozzarella, pico, jalepeno, lime crema

AVAILABLE OPTIONS

\$13.00

add pulled pork: \$4.00

CHICKEN B+G

CRISPY CHICKEN, BUTTERMILK BISCUIT, FRIED EGG, ROASTED POTATO, BACON GRAVY

\$16.00

B'FAST SLIDERS

ANGUS BEEF, CANDIED BACON, FRIED EGG, CHEDDAR, HOLLANDAISE, ROASTED POTATO

\$14.50

F'n Burrito

eggs, bacon, sausage, roasted potatoes, pico, cheddar, chipotle hollandaise

\$15.00

Chicken n Waffle

Crispy chicken, strawberry compound butter, maple

\$15.00

Sunday Grilled Cheese

caramelized apple, brie, prosciutto, serano jam, sourdough, string fries

\$16.00

CLASSIC BENNY

PROSCIUTTO HAM, POACHED EGG, HOLLANDAISE, ROASTED POTATO

\$16.00

BELLA BENNY

GRILLED PORTOBELLO, POACHED EGG, TOMATO, SPINACH, HOLLANDAISE, ROASTED POTATO

\$15.00

Shrimp N Grits

rock shrimp, 2 fried eggs, white wine chipotle sauce, peppers, onions, parmesan grits

\$18.50

A LA CARTE PLATE

BUILD YOUR OWN, PICK ANY 4 SOLOS BELOW

\$15.00

SOLOS 8

English Muffin

\$2.50

Buttermilk Biscuit

\$2.50

Wheat Toast

\$2.50

Roasted Potatoes

\$2.50

2 Egg	\$3.50
Bacon	\$3.50
Sausage	\$3.50
Parmesan Grits	\$3.50

POURS ⁸

Coffee	\$2.50
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Tea	\$2.50
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hot, iced, sweet

Fresh Juice

orange, grapefruit

Bloody's	\$11.50
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bloody mix, fresh pepper puree, seasoned rim, your choice: infused ghost pepper vodka, infused 7 pepper vodka, infused pickled vodka, or cucumber lemon basil gin

Bottomless Mimosas	\$22.00
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ORANGE - GRAPEFRUIT POMEGRANATE - APPLE CIDER FOR YOUR SAFETY, & WITH CONSIDERATION FOR OTHER GUESTS, BOTTOMLESS MIMOSAS ARE SUBJECT TO A 2 HOUR TIME LIMIT PER GUEST. SO BY ALL MEANS... DRINK UP, & THANK YOU FOR YOUR KIND UNDERSTANDING IN ADVANCE!

Millionaire Coffee Cocktail	\$9.50
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Amaretto, Franglico, Kahlua, Bailey's

Vanilla Mouse Coffee Cocktail	\$9.50
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Vanilla Vodka, amaretto, bailey's

Carajillo	\$12.50
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flamed licor 43, cold brew, cinnamon