

KC'S ORIGINAL GASTRO PUB IN HISTORIC WESTPORT

BEERKITCHEN



BLOODY MARY

GLASS / 1-LITER CARAFE

- BK MARY** vodka, signature tomato mix, veggie garnish 9 / 28
- CAJUN MARY** peppercorn-infused tito's vodka, house mix, veggie garnish 11
- WAKE & BACON MARY** bacon & peppercorn-infused tito's vodka, house mix, veggie garnish 14

COCKTAILS

GLASS / 1-LITER CARAFE

- SEASONAL SANGRIA** spanish wine, brandy & fresh fruit 8 / 24
- SOCIAL** bergamot & pineapple vodkas, aperol, mint lemonade & prosecco 10 / 32
- KOKOMO** rumhaven coconut rum, passionfruit, lime, mint 11
- CLUBHOUSE** earl grey-infused vodka, mint lemonade, iced tea 12
- LUSH LIFE*** pineapple vanilla-infused vodka, kasama rum, saffron liqueur, lemon & orgeat 14
- CHERUBIM** hendrick's gin, st-germain elderflower, lemon, sparkling watermelon rosé & cucumber 14
- COWBOY COFFEE*** espolón blanco tequila, cardamaro, nux alpina walnut liqueur, cold brew, rich syrup & chocolate molé bitters 11

*THIS ITEM CONTAINS NUTS

MIMOSAS

GLASS / 1-LITER CARAFE

- CLASSIC MIMOSA** sparkling wine & orange juice 8 / 30
- PEACH BELLINI** sparkling wine & peach purée 9 / 34

MOCKTAILS

- PURPLE RUSH*** lavender verbena kombucha, lemon, thyme 8
- PINEAPPLE PUNCH** tropical energy, passion fruit, agave syrup 8

*THIS ITEM CONTAINS A TRACE AMOUNT OF ALCOHOL

BEER RADLERS

GLASS / 1-LITER CARAFE

- SUMMER BEER** citrus vodka, pbr, rosemary lemonade 8 / 24
- GINGER FIZZ** india pale ale, lemonade, ginger beer 8 / 24
- RAZZLE DAZZLE** hefe weizen, raspberry vodka, lemonade, blackberry purée 9
- CURIOSITY** american lager, pomegranate liqueur, grapefruit, muddled cucumber 9

WINE

GLASS / BOTTLE

BUBBLY

- PROSECCO** acinum, italy 10 / 35
- CAVA** miquel pons brut, spain 35
- ROSÉ CAVA** toca, spain 35

ROSÉ / WHITE

- ROSÉ** 'and why am i mr. pink', washington 9 / 32
- PINOT GRIGIO** casa vino, italy 9 / 32
- SAUV BLANC** savée sea, new zealand 10 / 35
- CHARDONNAY** lobetia, spain (vegan) 9 / 32

RED

- PINOT NOIR** substance, columbia valley 13 / 45
- RED BLEND** lone birch, yakima valley 9 / 32
- CABERNET** airfield estates, yakima valley 13 / 45
- MALBEC** mythic mountain, mendoza 9 / 32

HOUSE REFRESHMENTS

- ROSEMARY-INFUSED LEMONADE** 4.5
- PINEY RIVER ROOT BEER** 4.5
- SEASONAL KOMBUCHA**
lavender lemony verbena | cinnamon apple 7
- LOCAL COFFEE** hattie's coffee sumatra grind 3
- HATTIE'S COLD BREW** 6
- HOT TEA SERVICE** 4.5

SIPPERS

OUR CURRENT FAVS

WHISKEY

- Angel's Envy Bourbon 14
- James E. Pepper Bourbon 10
- Knob Creek Bourbon 12
- Knob Creek Single McCoy's 13
- Maker's Mark 12
- Restless Spirit Son's of Erin 8
- West Bottom's Whiskey 10
- Woodford Reserve 12
- Woodford Double-Oaked 20
- Yellowstone Select Bourbon 11



- Angel's Envy Finished Rye 16
- Basil Hayden Dark Rye 14
- James E. Pepper 1776 Rye 10
- Old Overholt 8
- Rittenhouse Rye 9
- Wild Turkey 101 Rye 10

AGAVE

- Casamigos Blanco 14
- Cimarrón Reposado 7
- Don Julio Blanco 13
- Espolón Blanco 8
- Espolón Reposado 9
- Espolón Añejo 11
- La Gritona Reposado 11



- Brusco Mezcal 10
- La Luna Cupreata Mezcal 8
- Yola Mezcal 14

RUM

- Diplomático Planas 8
- Kasama Small Batch 12
- Zafra 21-Yr Old Master Reserve 12







TURN FOR EATS



BK 04/2023

SCAN TO SEE DAILY SPECIALS, GLUTEN-FREE, VEGAN AND OTHER MENUS ONLINE

BRUNCH

-  **BABY DONUTS** cinnamon sugar, fruit compote & “cereal milk” anglaise 8
-  **BUTTERMILK BISCUITS** country sausage gravy or vegetarian shiitake mushroom gravy 9
-  **DEVILED EGG TOAST** cage-free eggs, b&b pickles, “everything”-crusted sourdough 10
-  **ZUCCHINI-POTATO LATKES** crispy potato pancakes, shiitake mushrooms, chive butter sauce 9



DUTCH BABY

our savory signature baked pancake with applewood bacon, granny smith apples, tillamook cheddar, caramelized onion, rosemary honey & brunch potatoes 14

BENEDICTS

SERVED WITH HOLLANDAISE & BRUNCH POTATOES

- CLASSIC BENNY*** black forest ham, two poached eggs, english muffin 13
- CRABACADO BENNY*** lump crab, avocado, spinach, artichoke, two poached eggs, wolferman’s english muffin 16

OMELETS

SERVED WITH BRUNCH POTATOES & SOURDOUGH TOAST

- BACON CHEDDAR** applewood bacon, tillamook cheddar, caramelized onions 13
- THE MILE-HIGH OMELET** three-egg omelet, black forest ham, tillamook cheddar, caramelized onion, peppers & hollandaise 13

THE MAIN EVENT

BRIOCHE FRENCH TOAST

cinnamon brioche, salted pecans, bourbon syrup, applewood bacon 12

RED VELVET WAFFLE

belgian waffle, whipped cream cheese, fresh berry compote 12

THE SUPER BOWL*

butter milk biscuit, sausage gravy, brunch potatoes, applewood bacon, black forest ham steak & two eggs “your way” 14

BRUNCH ENCHILADAS

chorizo sausage, scrambled eggs, green chiles, chipotle cheddar, potatoes, sour cream, salsa verde, crispy jalapeño straws 13

BREAKFAST CASSEROLE

baked egg custard with black forest ham, applewood smoked bacon, fontina, caramelized onion; hollandaise, potatoes, tomato jam 13

AVOCADO POWER TOAST*

farm-to-market ciabatta, crushed avocado, hearts of artichoke, caramelized shallot, two poached eggs, charred tomato, chives 14

THE BREAKFAST STACKER*

cholula butter fried egg, smoked bacon, black forest ham & chipotle white cheddar on toasted egg bun; served with brunch potatoes 12

CHICKEN & WAFFLE DINNER

cornflake-crusting oven-fried chicken breast, maple-mustard marinade, cheddar-bacon-chive waffle, pan gravy, maple syrup 17

SALADS + SOUPS

ADD GRILLED CHICKEN, CAMPFIRE CHICKEN OR CRISPY THIGHS +5 | ADD SALMON +9

 **HOUSE** arcadian greens, roma tomato, radish, pickled red onion, ciabatta croutons, white balsamic vinaigrette 7

CAESAR crisp romaine, grated parmesan, caesar dressing, ciabatta croutons half 7 | full 11

LIL’ GEMS applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, lil’ gems lettuce, creamy basil-buttermilk half 9 | full 13

 **NAPA-KALE CRUNCH** kale, spinach, napa & purple cabbage, arugula, butternut squash, raisins, brussels sprouts, spiced cashew, agave vinaigrette half 9 | full 13

FRENCH ONION SOUP stout-braised onions, fontina cheese, crostini 7 | **SOUP DU JOUR** 7

BURGERS

custom blend of Hertzog short rib & brisket served on Farm-to-Market egg bun ADD A MINI BELGIAN FRY OR HOUSE SLAW +4

BK CLASSIC* tillamook-aged cheddar, caramelized onion, roma tomato, lil’ gems lettuce, homemade pickles & comeback sauce 13

SMOKESTACK* smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeno straws 14

THE ALL-NIGHTER* applewood bacon, fried egg, chipotle cheddar, pickled fresnos, bacon mayo, egg bun 15

 **IT’S POSSIBLE** house-made veggie burger, chipotle white cheddar, avocado, tomato, shre’ttuce, chipotle aioli, egg bun 13

SANDWICHES

served on fresh-baked Farm-to-Market bread with homemade B&B pickles ADD A MINI BELGIAN FRY OR HOUSE SLAW +4

MINI BEEF ON WECK a pair of two shaved prime beef sliders on kummelweck roll, horseradish aioli, caramelized onion with natural jus 16

HOGTIED black forest ham, bbq burnt ends, pulled pork, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw on grilled sourdough 13

TURKEY TURKEY all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, chipotle white cheddar & chipotle aioli on grilled sourdough 13

HAND-CUT FRIES

BELGIAN-STYLE mini 4 | jumbo 7 **SWEET POTATO** mini 5 | jumbo 8 **TRUFFLE PARMESAN** mini 5.5 | jumbo 9

GET SAUCED

choose two aioli dipping sauces with each jumbo fry | additional sauce 65¢ | trio of sauces 1.5

roasted garlic | smoked chipotle | sweet thai chili | malt vinegar | horseradish | spicy vegenaïse | smoked bacon | comeback sauce



TURN FOR DRINKS

 = vegetarian

SWEETS

CROISSANT BREAD PUDDING

chocolate chips, bailey’s crème anglaise 9

DRUNKEN DOUGHNUTS

mini-powdered sugar doughnuts, grand marnier hot chocolate 8

SIDES

TWO EGGS YOUR WAY* 4

 BRUNCH POTATOES 4

APPLEWOOD OR TURKEY BACON 4

 BUTTERMILK BISCUIT | SOURDOUGH TOAST | ENGLISH MUFFIN 4