

KC'S ORIGINAL GASTROPUB IN HISTORIC WESTPORT

BEER KITCHEN BRUNCH

MIMOSAS GLASS / 1-LITER CARAFE

CLASSIC MIMOSA sparkling wine & orange juice **8 / 30**

PEACH BELLINI sparkling wine & peach purée **9 / 34**

BLOODY MARY GLASS / 1-LITER CARAFE


BK MARY vodka, signature tomato mix, veggie garnish **9 / 28**


CAJUN MARY absolut peppar vodka, house mix, veggie garnish **11**


WAKE & BACON MARY bacon & peppercorn-infused vodka, house mix, veggie garnish **14**



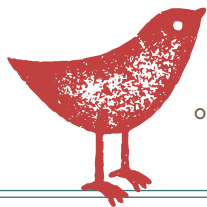
STARTERS

 **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 egg salad, b&b pickles, 'everything'-crusted sourdough **11**

 **ZUCCHINI-POTATO LATKES** crispy potato pancakes, shiitake mushrooms, chive butter sauce **10**



— DUTCH BABY —

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

BENEDICTS

Served on Wolferman's english muffin with brunch potatoes

CLASSIC BENNY*

black forest ham, two poached eggs, lemon hollandaise **14**

AVOCADO-SALMON*

house-smoked salmon, 'everything-spice'-poached eggs, avocado, lemon hollandaise **16**

OMELETS

Served with brunch potatoes & sourdough toast

BACON CHEDDAR

applewood bacon, tillamook cheddar, caramelized onions **14**

THE MILE-HIGH OMELET

three-egg omelet, black forest ham, tillamook cheddar, caramelized onion, peppers & hollandaise **14**

THE MAIN EVENT

BRIOCHE FRENCH TOAST cinnamon brioche, salted pecans, warm maple syrup, applewood bacon **12**

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

THE SUPER BOWL* buttermilk biscuit, sausage gravy, brunch potatoes, applewood bacon, black forest ham & two eggs 'your way' **14**

HUEVOS RANCHEROS* two fried eggs 'your way', house-made chorizo, pinto beans, crispy blue corn tortillas, salsa ranchera, pickled fresno, pico, crema **15**

BREAKFAST CASSEROLE baked egg custard with black forest ham, applewood smoked bacon, fontina, caramelized onion; hollandaise, potatoes, tomato jam **14**

THE BREAKFAST STACKER* cholula butter-fried egg, smoked bacon, black forest ham & chipotle white cheddar on toasted egg bun; served with brunch potatoes **13**

CHICKEN & WAFFLE DINNER cornflake-crusted oven-fried chicken breast, maple-mustard marinade, cheddar-bacon-chive waffle, pan gravy, maple syrup **18**

SIDES

TWO EGGS YOUR WAY* **4**

 **BRUNCH POTATOES** **4**

APPLEWOOD OR TURKEY BACON **4**

 **BUTTERMILK BISCUIT | SOURDOUGH TOAST**
ENGLISH MUFFIN **4**

SWEETS

CROISSANT BREAD PUDDING

chocolate chips, bailey's crème anglaise **9**

DRUNKEN DONUTS

mini-powdered sugar donuts, grand marnier hot chocolate **8**

TURN FOR MORE

SALADS + SOUPS

ADD GRILLED CHICKEN, 'CAMPFIRE' CHICKEN OR CRISPY THIGHS +5 | ADD PAN-SEARED ORGANIC SALMON +9

- HOUSE** arcadian greens, roma tomato, radish, red onion, ciabatta croutons, white balsamic vinaigrette 8
- CAESAR** crisp romaine, grated parmesan, caesar dressing, ciabatta croutons half 8 | full 12
- LIL' GEMS** applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, lil' gems lettuce, creamy basil-buttermilk half 10 | full 14
- NAPA-KALE CRUNCH** kale, spinach, napa & purple cabbage, arugula, butternut squash, craisins, brussels sprouts, spiced cashew, agave vinaigrette half 10 | full 14
- FRENCH ONION SOUP** stout-braised onions, fontina, provolone, crostini 8 | **SOUP DU JOUR** 8

DAMN GOOD 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 13.5
- SMOKESTACK*** smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeno straws 15
- THE ALL-NIGHTER*** applewood bacon, sunny-side up egg, chipotle cheddar, pickled fresnos, smoked bacon aioli, egg bun 16
- IT'S POSSIBLE** house-made veggie burger, chipotle white cheddar, avocado, tomato, shre'ttuce, chipotle aioli, egg bun 13.5

SANDWICHES

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

- HOGTIED** black forest ham, burnt ends, pulled pork, smoked bacon aioli, chipotle cheddar, pickle relish, house slaw, grilled sourdough 14
- TURKEY TURKEY** hickory-smoked turkey, turkey bacon, avocado, tomato, chipotle white cheddar, chipotle aioli, grilled sourdough 14
- TRIPLE CHEESE** tillamook cheddar, fontina, provolone, avocado on romano-crusted sourdough; 'tomato soup' for dunkin' 12

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 | ADD A SAUCE +65¢ | TRIO OF SAUCES +1.5

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

COCKTAILS GLASS / 1-LITER CARAFE

- SEASONAL SANGRIA** spanish wine, brandy & fresh fruit 8 / 24
- SOCIAL** bergamot & pineapple vodkas, aperol, mint lemonade & champagne 10 / 32
- KOKOMO** rumhaven coconut rum, passionfruit, lime, mint 11
- THE CAPRICE** jalapeño-infused vodka, blackberry compote, lime, mint 14
- CLUBHOUSE** earl grey-infused vodka, mint lemonade, iced tea 12
- GHOSTED** ghost pepper-infused tequila, anaheim pepper compound, lemon, thyme 12
- LUSH LIFE†** pineapple vanilla-infused vodka, kasama rum, saffron liqueur, lemon & orgeat 14
- CHERUBIM** hendrick's gin, st.-germain elderflower, lemon, sweet apple wine & cucumber 14
- WHISKEY ROYALE** west bottom's whiskey, st.-germaine, taylor's velvet falernum, lime, bitters 14
- SMOKED OLD FASHIONED** four roses kentucky bourbon, demerara, angostura bitters 14

MOCKTAILS

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

BEER RADLERS GLASS / 1-LITER CARAFE

- SUMMER BEER** citrus vodka, pbr, rosemary lemonade 8 / 24
- RAZZLE DAZZLE** hefeweizen, raspberry vodka, lemonade, blackberry purée 9 / 28

REFRESHMENTS

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

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 10 / 35
- CABERNET** airfield estates, yakima valley 13 / 45
- MALBEC** mythic mountain, mendoza 10 / 35

