

KC'S ORIGINAL GASTROPUB IN HISTORIC WESTPORT

BEER KITCHEN



BAR BITES

- ZUCCHINI FRIES** tempura batter, honey drizzle, sea salt, creamy horseradish aioli 10
- STOCKYARD FRIES** bbq burnt ends, smoked gouda fondue, onion, pickle relish 11
- PRETZEL TWISTS** beer mustard, granny smith apple, smoked gouda fondue 11
- BRUSSELS SPROUTS** crispy brussels, grated manchego, roasted garlic aioli for dipping 11
- DEVILED EGG TOAST** cage-free egg salad, b&b pickles, 'everything'-crusted sourdough 11
- CHEESY ANCHO CORN DIP** ancho pepper, chipotle cheddar, blue corn chips, salsa verde 12
- CRISPY THIGH 'FRIES'** buttermilk-battered chicken thighs, nashville hot sauce, shishito peppers, comeback sauce 14
- BURNT END NACHOS** smoked brisket, carnitas, queso blanco, chipotle pintos, fresno chiles, avocado, pico, bbq crema 15

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** lil' gems lettuce, applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, creamy basil-buttermilk half 10 | full 14
- NAPA-KALE CRUNCH** kale, spinach, napa & purple cabbage, arugula, butternut squash, raisins, crispy brussels sprouts, spiced cashew, agave vinaigrette half 10 | full 14
- CHIPOTLE CHICKEN** 'campfire'-rubbed cast iron chicken, house greens, avocado, chipotle cheddar, pickled fresnos, crispy corn, pico, tortilla strips, chipotle ranch 16
- 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 jalapeño straws 15
- BRICKHOUSE*** applewood bacon, tillamook-aged cheddar, smoked bacon aioli, red onion jam, roma tomato & 'stacked pub chips' 16
- 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

- BROWN BUTTER LOBSTER ROLL (FRIDAYS ONLY)** fresh maine lobster, belgian fries, slaw 28
- THE BIG FISH** tempura-battered cod, american cheese, shre'ttuce, pickles, malt vinegar aioli on toasted egg bun 16
- 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
- GAUCHO CHICKEN** 'campfire'-rubbed cast-iron chicken, avocado, pico, shre'ttuce, duke's mayo, crispy jalapeño, egg bun 14
- NASHVILLE CHICKEN** crispy pickle-brined chicken breast, tennessee hot sauce, dill pickles, duke's mayo, shre'ttuce, egg bun 14
- TRIPLE CHEESE** tillamook cheddar, fontina, provolone, avocado on romano-crusting 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 vegenaise | comeback sauce



BUILD-YOUR-OWN LUNCHBOX IT'S THE BOMB!

Monday thru Friday, 11:00am-1:00pm, dine-in only | 15 BUCKS | SPLIT +2

PICK ONE: BK CLASSIC | IT'S POSSIBLE | TURKEY TURKEY | TRIPLE CHEESE | GAUCHO CHICKEN
THEN CHOOSE: SOUP | HOUSE SALAD | HALF CAESAR | MINI BELGIAN FRY | PUB CHIPS

TURN FOR MORE

BUILD-YOUR-OWN MAC + CHEESE

100% wheat jumbo elbow shells, wisconsin cheddar, fontina & pecorino-romano with buttered breadcrumbs 15
[SUB GLUTEN-FREE PASTA +1]



add for a buck each: green peas | roasted garlic | white truffle oil | caramelized onion
three bucks: gorgonzola | applewood bacon | shiitake mushrooms | brussels sprouts
five bucks: bbq burnt ends | grilled chicken | 'campfire' chicken | crispy chicken thighs

TACOS

Pair of tacos with chipotle pinto beans & brown rice

CRISPY THAI CHICKEN crispy thighs, cabbage, pickled veg, fresnos, thai chile aioli, nuoc mam fish sauce, fresh herbs 14

GREEN CHILE CARNITAS smoked pork butt, pepperjack, salsa verde, shre'ttuce, chipotle aioli, blistered shishitos 14

BUTTERNUT SQUASH† roasted squash, sweet corn, queso fresco, cabbage, chipotle aioli, peanut salsa macha, cilantro 14

PUB FAVS

WILD SALMON BOWL* pan-seared organic salmon, champagne butter sauce, peas, carrots, steamed brown rice 23

ALE-BATTERED COD & CHIPS tempura-battered cod, house slaw, mini belgian fry, malt vinegar aioli 20

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

SIDES

HOUSE COLESLAW 4

BUTTERED PEAS & CARROTS 6

CHIPOTLE BEANS & BROWN RICE 4

**SEARED BRUSSELS SPROUTS
W/ CHAMPAGNE BUTTER** 8

SWEETS

CROISSANT BREAD PUDDING

chocolate chips, bailey's crème anglaise 9

DRUNKEN DONUTS

mini-powdered sugar donuts, grand marnier hot chocolate 8

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

HAPPY HOUR

3-6 PM EVERY DAY | DINE-IN ONLY

FOUR BUCKS tall boys | well cocktails |
four roses bourbon | happy hour taco

FIVE BUCKS select local drafts | seasonal sangria |
jameson | jumbo truffle fries

SIX BUCKS house wine | mean mule agave |
zucchini fries | two cheeseburger sliders

SEVEN BUCKS pretzel twists | deviled egg toast |
crispy brussels | cheesy ancho corn dip

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

REFRESHMENTS

ROSEMARY-INFUSED LEMONADE 4.5

PINEY RIVER ROOT BEER 4.5

SEASONAL KOMBUCHA 7