

<b>Hot Buns</b> house cultured butter, carrot dip .....	14
~~~~~ with trout roe* +21 (½ oz)   +38 (1 oz)	
~~~~~ with hackleback sturgeon caviar* +34 (½ oz)   +65 (1 oz)	
<b>Lobster Toast</b> shokupan, tasty crunch, chili oil.....	25
<b>*Beef Tartare</b> daikon, wild rice, bottarga .....	18
<b>Citrus &amp; Parsnip</b> buttermilk, poppy seed, bee pollen.....	14
<b>Endive Salad</b> beets, mint, pecans.....	14
<b>Smoked Anchovy &amp; Grilled Potato</b> horseradish, dill.....	18
<b>Smoked Egg*</b> chips, crème fraiche, trout roe, chives .....	18
<b>Octopus</b> sunchoke, olives, lemon .....	19
<b>Duck Fries</b> hearth aioli, pickled peppers .....	18
<b>Sweet Potato Dumplings</b> ginger, gouda, scallion .....	28
<b>Salmon</b> clams, braised fennel, fregola .....	32
<b>Pork Loin &amp; Sausage</b> kernza, turnip.....	34
<b>*Ribeye</b> mushrooms, kale, shallot .....	48
<b>*Chile Smoked Pork Chop</b> roast garlic, pork jus, corn bread .....	72
<b>Miso Butterscotch &amp; Carrot Parfait</b> kumquat, pecans.....	15
<b>TC Sundae</b> chocolate ice cream, blondie, koji caramel, cherries .....	16
<b>Mango Sorbet</b> papaya, black tea shaved ice.....	14
<b>Cheesecake</b> red wine poached pears, benne seed brittle .....	14



*\*Consuming raw meat, poultry, eggs or fish may increase your chance of foodborne illness, especially if you have certain medical conditions.*

*We politely decline menu modifications.*

*Parties of 6 or more guests will be subject to a 25% service charge.*

*Checks may only be split evenly.*

## COCKTAILS —

<b>T.C. OLD-FASH</b> .....	16
kansas city club bourbon, demerara, smoked bitters	
<b>T.C. DIRTY MARTINI</b> .....	15
vodka, smoked brine	
<b>PAWPAW STAR</b> .....	15
tequila, passion fruit, smoked vanilla, coconut	
<b>LOVE BUG</b> .....	15
gin, cherry, hibiscus, lime, pink peppercorn	
<b>SPLINTER'S SON</b> .....	13
rum, blood orange, allspice, miso, lime	
<b>SECOND BASE</b> .....	15
cognac, sweet vermouth, cocoa nib, spicebush	
<b>CIDER HIGHBALL</b> .....	12
tequila, apple cider, allspice, lemon	
<b>YUZOCRAN ICE WATER</b> .....	12
vodka, charred lemongrass, cranberry, shiso	
<b>THIRD DATE</b> .....	14
vodka, espresso, dates	
<b>BERRY IN LOVE (SERVES 2)</b> .....	25
pisco, rum, cocoa, strawberry	

## BEER —

<b>CERVEZA ROYALE</b> Pilsner, Stockyards .....	8
<b>ABBEY</b> Belgian Dubbel, Martin City .....	8
<b>SEASONAL</b> IPA, Alma Mader .....	8

## COFFEE —

<b>HOTEL KC BLEND</b> .....	5
Messenger Coffee Co. + \$1 for milk alternatives	
<b>TOLIMA DECAF</b> .....	5
Messenger Coffee Co.	
<b>ESPRESSO</b> .....	5
+\$1 Latte   Cappuccino   Mocha   Americano   Cortado	
<b>HUGO TEA SELECTIONS</b> Served Hot .....	5
Green   Oolong   Black   Tisane Herbal Blend	

## WINES BY THE GLASS —

### SPARKLING

Chenin Blanc <b>MAURICE BONNAMY, CRÉMANT DE LOIRE</b> <i>Saumur, France NV</i> .....	13
Pinot Nero <b>LE MONDE, ROSÉ BRUT</b> <i>Fruili, Italy NV</i> .....	13

### WHITE

Riesling <b>WEINGUT PFULGAR, BIODYNAMITE CUVÉE</b> <i>Pfalz, Germany 21'</i> .....	19
Sauvignon Blanc <b>CHÂTEAU LA GABARRE</b> <i>Bordeaux Blanc, France 22'</i> .....	12
Chardonnay Blend <b>PAOLO SCAVINO, SORRISO</b> <i>Piedmont, Italy 23'</i> .....	14

### RED

Zinfandel <b>TINTO AMORIO, JAJAJA-GLOU GLOU</b> <i>California 23'</i> .....	17
Pinot Noir <b>THE EYRIE VINEYARDS, TRIFOLIUM</b> <i>Willamette, Oregon 20'</i> .....	19
Nero d'Avola <b>CARUSO &amp; MININI, NATURALMENTE</b> <i>Sicily, Italy 20'</i> .....	15
Tempranillo <b>VINA SASTRE, RAFAEL SASTRE</b> <i>Spain 22'</i> .....	16
Cabernet Sauvignon <b>TRIG POINT, DIAMOND DUST</b> <i>Alexander Valley, California 22'</i> .....	20

## NO PROOF —

<b>LIME PARTY</b> .....	12
N/A tequila, passion fruit, smoked vanilla, lime, coconut	
<b>DR. CHERRY</b> .....	12
N/A gin, cherry, hibiscus, pink peppercorn	
<b>RUN WILD</b> Athletic Brewing Co. ....	6
N/A India Pale Ale   0.5% ABV   35 IBU	
<b>SEASONAL</b> Mighty Kind .....	8
N/A CBD Seltzer   0% ABV	
<b>CLASSICO</b> Lyre's .....	12
N/A Sparkling Wine   0% ABV	