

HOTEL KANSAS CITY

FROM THE KITCHEN

OYSTERS* / *MKT*
embered melon mignonette, fermented hot sauce

CHEESE PLATE / 18
three distinct midwest varieties, accompaniments,
lavash

WINTER GREENS / 10
winter greens & sunchoke salad, crushed olive,
glacier penta blue, scallion

STURGEON CROQUETTES / 12
cured, smoked, breaded & fried sturgeon, hearth-roasted lemon

RABBIT & CHICKEN LIVER TERRINE / 13
rabbit & chicken liver terrine, smoked onion mustard, toasted
baguette

HKC BURGER* / 14
dry-aged beef, Hook's cheddar, onion, house sauce,
side green salad or jojo potatoes

COCKTAILS

— SIPPERS —

PENDERGAST / 12
Kansas City Club Bourbon, sweet vermouth blend,
Benedictine, Angostura bitters

TAILSPIN / 12
J. Rieger & Co. Midwestern Dry Gin, sweet vermouth blend,
Green Chartreuse, orange bitters, Campari

ABSINTHE FRAPPE / 14
Lifted Spirits Absinthe Verte, mint, sugar,
Saratoga sparkling water

OLD PAL / 12
Union Horse Redemption Rye Whiskey,
Campari, dry vermouth blend, Fountain City ice cube

VESPER / 12
Tom's Town Botanical Gin, Tom's Town
Double Grain Vodka, Cocchi Americano

— REVITALIZERS —

FRENCH 95 / 14
Kansas City Club Bourbon, sparkling wine, lemon

GIN RICKEY / 12
J. Rieger & Co. Midwestern Dry Gin, lime cordial,
Saratoga sparkling water, Fountain City ice cube

MOSCOW MULE / 12
Lifted Spirits Vodka, ginger beer, lime

CORPSE REVIVER #2 / 12
SD Strong Pillar 136 Gin, Cointreau, Lillet Blanc,
lemon, Lifted Spirits Absinthe Verte

IRISH COFFEE / 12
Sons of Erin Irish Whiskey, Messenger coffee,
cream, sugar, nutmeg

— HAPPY HOUR —

Monday - Friday | 5:00pm-6:00pm

DRAFT BEERS / 5 **WINES BY THE GLASS** / 25% off **KC CLUB COCKTAILS** / 8
CHEESE PLATES / 8

BEER

— DRAFT —

CERVEZA ROYALE, Stockyards / 7
Mexican-Style Lager | Kansas City, MO | 4.5% | 11 IBU

BISCUIT, Brewery Emperial / 7
Pale Ale | Kansas City, MO | 5.2% | 25 IBU

IRISH ALE, Boulevard / 8
Irish Red Ale | Kansas City, MO | 5.8% | 30 IBU

DONUT STOUT, Martin City / 8
Stout | Kansas City, MO | 6% | 15 IBU

VINTAGE STOCK, Boulevard / 12
Barrel-Aged Dark Saison w/ Norton Grapes | Kansas City, MO | 8.9% | 12 IBU

— BOTTLES & CANS —

BUD LIGHT, Anheuser Busch / 5
Lager | St. Louis, MO | 4.2% | 6 IBU

MILLER HIGH LIFE, Miller Coors / 5
Lager | Denver, CO | 4.6% | 10 IBU

LAVENDER APPLE, Stem / 8
Cider | Denver, CO | 5.8% | 0 IBU

SILHOUETTE, 2nd Shift / 11
Imperial Stout | St. Louis, MO | 7% | 0 IBU

BLOCK IPA, Cinder Block / 7
IPA | Kansas City, MO | 7.2% | 70 IBU

— NON-ALCOHOLIC —

INTENTIONAL IPA, WellBeing / 6
NA IPA Beer | St. Louis, MO | 0.3% | 50 IBU

MELONGRASS, WellBeing / 6
NA Sparkling CBD Seltzer | St. Louis, MO | 0.0% | 0 IBU

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOTEL KANSAS CITY

WINES BY THE GLASS

SPARKLING

MIONETTO, *Prosecco* / 11
Glèra | Treviso, Italy | NV

POEMA, *Cava Brut Rosé* / 12
Trepal | Catalonia, Spain | NV

— SPARKLING CANS
(250ml, 1.5 glasses)

KAYCEE MAC, *Sparkling Blanc* / 15
Blend | California | NV

KAYCEE MAC, *Sparkling Rosé* / 15
Blend | California | NV

*Proceeds from Kaycee Mac will fund significant donations to music programs for underprivileged children in low income communities.

ROSÉ

BIELER PERE & FILS, *Cuvée Sabine* / 11
Grenache Blend | Aix-en-Provence, France | 19

WHITE

LOVEBLOCK / 14
Sauvignon Blanc | Marlborough, New Zealand | 19

BOLLINI / 13
Pinot Grigio | Trentino, Italy | 18

CHARLES SMITH, *Kung Fu Girl* / 11
Riesling | Columbia Valley, Washington | 18

COPAIN, *Tous Ensemble* / 16
Chardonnay | Sonoma Coast, California | 16

RED

SIDURI / 17
Pinot Noir | Willamette Valley, Oregon | 18

ALTA VISTA / 12
Malbec | Mendoza, Argentina | 18

BERAN / 15
Zinfandel | Sonoma County, California | 17

SIMI / 18
Cabernet Sauvignon | Alexander Valley, California | 18

WINES BY THE BOTTLE

SPARKLING

GRATIEN & MEYER, *Crémant de Loire Brut* / 54
Blend | Loire Valley, France | NV

PERRIER-JOUËT, *Belle Epoque Brut* / 290
Blend | Champagne, France | 12

TAITTINGER, *Comtes de Champagne* / 375
Chardonnay | Blanc de Blanc, Champagne, France | 07

NICOLAS FEUILLATTE, *Reserve Exclusive Brut Rosé* / 130
Blend | Champagne, France | NV

ROSÉ

WILLAKENZIE ESTATE / 52
Pinot Noir | Willamette Valley, Oregon | 18

WHITE

WHITEHAVEN / 50
Sauvignon Blanc | Marlborough, New Zealand | 19

SCHLOSS JOHANNISBURG, *Gelblack* / 84
Riesling | Rheingau, Germany | 18

KING ESTATE / 50
Pinot Gris | Willamette Valley, Oregon | 18

PIEROPAN, *Soave Classico* / 58
Garganega | Veneto, Italy | 18

SIMONNET-FEBVRE, *Chablis* / 78
Chardonnay | Burgundy, France | 17

HESS COLLECTION / 60
Chardonnay | Napa Valley, California | 18

ROMBAUER / 98
Chardonnay | Napa Valley, California | 18

D'ARENBERG, *The Hermit Crab* / 50
Viognier/Marsanne | McLaren Vale, Australia | 17

RED

REX HILL / 90
Pinot Noir | Willamette Valley, Oregon | 17

BÖEN / 92
Pinot Noir | Santa Maria Valley, California | 17

ANTINORI, *Peppoli, Chianti Classico* / 80
Sangiovese Blend | Tuscany, Italy | 16

RENATO RATTI, *Barolo, Marcanasco* / 118
Nebbiolo | Piedmont, Italy | 16

ALLEGRI, *Amarone della Valpolicella* / 160
Red Blend | Veneto, Italy | 15

ALAMOS, *Selección* / 58
Malbec | Mendoza, Argentina | 16

BONNY DOON, *Le Cigare Volant* / 56
Red Blend | Monterey, California | 18

PENFOLD'S, *Bin 28 Kalimna* / 92
Shiraz | Barossa Valley, Australia | 17

STAG'S LEAP / 103
Petite Sirah | Napa Valley, California | 16

DRY CREEK VINEYARD, *Old Vine* / 93
Zinfandel | Dry Creek Valley, California | 16

BENZIGER / 50
Cabernet Sauvignon | Sonoma Coast, California | 16

J. LOHR, *Hilltop* / 85
Cabernet Sauvignon | Paso Robles, California | 17

COL SOLARE / 160
Cabernet Sauvignon | Red Mountain, Washington | 15

JOSEPH PHELPS / 170
Cabernet Sauvignon | Napa Valley, California | 17