



SOCIAL HOUR

4-6:30PM DAILY

FOOD

OYSTERS ON A HALF SHELL*

champagne mignonette
2 EACH

WOOD FIRE GRILLED OYSTERS

garlic hot butter
2 EACH

CALAMARI*

buttermilk fried, scallion, pistachio, lemongrass bbq
8

TUNA TARTARE*

sushi rice acting like tater tots, spicy aioli, salmon roe
8

DUO OF SLIDERS

smoked house pastrami, short rib
8

HOUSE MADE HUSHPUPPIES

fresh corn & crab spread, espelette chili, lime
8

TRIPLE COOKED FRENCH FRIES

6

COCKTAILS 8

KANSAS CITY STEAKHOUSE PUNCH

J. Rieger KC whiskey | Leopold's apple whiskey | Chinato |
Lapsang Souchong tea | falernum | lemon

LOOSE PARK SWIZZLE

Beefeater 24 gin | honey | apple | mint |
lemon | Peychaud's bitters | edible flowers

THE APPLE MARTINI

pineapple & chamomile infused vodka | Licor 43 |
green apple purée | lemon | red apple caviar

THE DIRTY MARTINI

Absolut | olive brine | black truffle & blue cheese
stuffed olive | green olive & rosemary air

WINE 7

SACRED HILL PINOT NOIR

SACRED HILL CHARDONNAY

*These items may be served raw or undercooked.

Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.