



SOCIAL HOUR

3:30-6PM DAILY

FOOD

OYSTERS ON A HALF SHELL*

crème de cassis mignonette, cocktail sauce, lemon · 2 each

WOOD FIRE GRILLED OYSTERS

champagne & lemon hot sauce butter,
garlic crumb & parsley · 2 each

CRISPY SMOKED BEEF TROTTERS

pimento cheese, red pepper jelly, pickled black mustard seed · 9

DUO OF SLIDERS

short rib, BLT · 9

TRIPLE COOKED FRENCH FRIES · 6

COCKTAILS 8

KANSAS CITY STEAKHOUSE PUNCH

Elijah Craig small batch | Leopold's apple whiskey | Chinato |
Lapsang Souchong tea | falernum | lemon

RUBY SLIPPER

prosecco | Aperol | grapefruit-sage cordial | smoked chili bitters

THE APPLE MARTINI

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

THE DIRTY MARTINI

Tom's Town vodka | olive brine | black truffle &
blue cheese stuffed olive | green olive & rosemary air

BLOOD & SAND

Famous Grouse blended scotch | Cherry Heering |
sweet vermouth | orange juice

WINE 7

DRUMHELLER MERLOT

DRUMHELLER CHARDONNAY

TORRES DE CASTA ROSE

*These items may be served raw or undercooked.

Consuming raw or undercooked 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.