

KC'S ORIGINAL GASTROPUB IN HISTORIC WESTPORT

BEERKITCHENBRUNCH

MIMOSAS GLASS / 1-LITER CARAFE

CLASSIC MIMOSA sparkling wine & orange juice **8 / 30**

PEACH BELLINI sparkling wine & peach purée **9 / 34**

BLOODY MARY GLASS / 1-LITER CARAFE

BK MARY vodka, house mix, veggie garnish **9 / 28**

CAJUN MARY boot hill vodka, house mix, veggie garnish **11**

WAKE & BACON MARY bacon & peppercorn-infused vodka, house mix, veggie garnish **14**



COWBOY COFFEE

blanco tequila, cardamaro, walnut liqueur, hattie's cold brew, rich syrup, chocolate molé bitters **11**



STARTERS

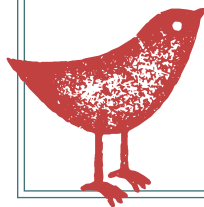
BABY DONUTS cinnamon sugar, fruit compote & 'cereal milk' anglaise **8**

CRISPY WAFFLE STIX powdered sugar, maple syrup for dipping **8**

BUTTERMILK BISCUITS country sausage gravy or vegetarian shiitake mushroom gravy **10**

DEVILED EGG TOAST cage-free egg salad, b&b pickles, 'everything'-crusted sourdough **12**

ZUCCHINI-POTATO LATKES crispy potato pancakes, shiitake mushrooms, chive butter sauce **10**



— DUTCH BABY —

our signature savory baked 'egg soufflé' pancake with applewood bacon, granny smith apples, tillamook cheddar, caramelized onion, rosemary honey & brunch potatoes **14**

BENEDICTS

Served on Farm-to-Market english muffin with brunch potatoes

CLASSIC BENNY*

black forest ham, two poached eggs, lemon hollandaise **14**

AVOCADO-SALMON*

house-smoked salmon, 'everything-spice'-poached eggs, avocado, lemon hollandaise **16**

OMELETS

Served with brunch potatoes & sourdough toast

BACON CHEDDAR

applewood bacon, tillamook cheddar, caramelized onions **15**

THE MILE-HIGH OMELET

three-egg omelet, black forest ham, tillamook cheddar, caramelized onion, peppers & hollandaise **15**

THE MAIN EVENT

BRIOCHE FRENCH TOAST cinnamon brioche, salted pecans, warm maple syrup, applewood bacon **13**

AVOCADO POWER TOAST* farm-to-market ciabatta, crushed avocado, hearts of artichoke, caramelized shallot, two poached eggs, charred tomato, chives **14**

THE SUPER BOWL* buttermilk biscuit, sausage gravy, brunch potatoes, applewood bacon, black forest ham & two eggs 'your way' **15**

THE BREAKFAST STACKER* cholula butter-fried egg, smoked bacon, black forest ham & chipotle white cheddar on toasted egg bun; served with brunch potatoes **14**

HUEVOS RANCHEROS* two fried eggs 'your way', house-made chorizo, pinto beans, crispy blue corn tortillas, salsa ranchera, pickled fresno, pico, crema **15**

CRISPY WAFFLE SMASH BURGER smashed hertzog beef patties, fried egg, smoked bacon, merkt's cheddar, caramelized onion, maple aioli, crispy buttermilk waffle **15**

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

SIDES

BRUNCH POTATOES **4**

TWO EGGS YOUR WAY* **4**

APPLEWOOD OR TURKEY BACON **4**

BUTTERMILK BISCUIT **4**

SOURDOUGH TOAST **4**

FARM-TO-MARKET ENGLISH MUFFIN **4**

SWEETS

CROISSANT BREAD PUDDING

chocolate chips, bailey's crème anglaise **9**

DRUNKEN DONUTS

mini-powdered sugar donuts, grand marnier hot chocolate **8**

TURN FOR MORE



SALADS + SOUPS

ADD SMOKED TURKEY, GRILLED CHICKEN, 'CAMPFIRE' CHICKEN OR CRISPY THIGHS +5 | ADD PAN-SEARED ORGANIC SALMON +9

CAESAR crisp romaine, grated parmesan, caesar dressing, ciabatta croutons **half 8 | full 12**

NAPA-KALE CRUNCH kale, spinach, napa & purple cabbage, arugula, butternut squash, craisins, crispy brussels sprouts, spiced cashew, agave vinaigrette **half 10 | full 14**

BROWN DERBY COBB smoked turkey, chopped bacon, avocado, egg, tomato, blue cheese, crisp greens, red wine vinaigrette, toasted peppercorn crema **16**

CRISPY THAI SHRIMP SALAD tempura sweet chile shrimp, crispy wontons, carrot, red onion, roasted peanuts, sesame, crisp greens, thai peanut dressing **18**

FRENCH ONION SOUP stout-braised onions, fontina, provolone, crostini **8.5 | SOUP DU JOUR 8.5**

DAMN GOOD BURGERS

Custom blend of Hertzog short rib & brisket served on Farm-to-Market egg bun | **ADD PUB CHIPS OR SLAW +2 | ADD A MINI BELGIAN FRY +4**

BK CLASSIC* tillamook-aged cheddar, caramelized onion, roma tomato, lettuce, homemade pickles & comeback sauce **14**

SMOKESTACK* smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeno straws **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 **14**

SANDWICHES

Served on fresh-baked Farm-to-Market bread with homemade B&B pickles | **ADD PUB CHIPS OR SLAW +2 | ADD A MINI BELGIAN FRY +4**

HOGTIED black forest ham, burnt ends, smoked bacon aioli, chipotle cheddar, pickle relish, house slaw, grilled sourdough **15**

TURKEY TURKEY hickory-smoked turkey, turkey bacon, avocado, tomato, chipotle white cheddar, chipotle aioli, grilled sourdough **14**

TRIPLE CHEESE tillamook cheddar, fontina, provolone, avocado on romano-crusted sourdough; 'tomato soup' for dunkin' **13**

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

COCKTAILS GLASS / 1-LITER CARAFE

SEASONAL SANGRIA spanish wine, brandy & fresh fruit **8 / 24**

SOCIAL bergamot & pineapple vodka, aperol, mint lemonade & champagne **10 / 32**

FRESA FRESCA gin, strawberry-infused aperol, grapefruit, grapefruit radler **11**

KOKOMO rumhaven coconut rum, passionfruit, lime, mint **11**

CLUBHOUSE earl grey-infused vodka, mint lemonade, iced tea **12**

LUSH LIFE† pineapple vanilla-infused vodka, kasama rum, saffron liqueur, lemon & orgeat **14**

SMOKED OLD FASHIONED four roses kentucky bourbon, demerara, angostura bitters **14**

ANOTHER EXECUTIVE ORDER blanco tequila, chile liqueur, grapefruit, agave, lime, orange bitters, soda **11**

MOCKTAILS

PURPLE RUSH◊ seasonal kombucha, lemon, thyme **8**

PINEAPPLE PUNCH tropical energy, passion fruit, agave syrup **8**

RITUAL ROYALE ritual zero proof whiskey, orgeat, lime **10**

BEER RADLERS GLASS / 1-LITER CARAFE

SUMMER BEER citrus vodka, pbr, rosemary lemonade **8 / 24**

RAZZLE DAZZLE lager, raspberry vodka, lemonade, blackberry purée **9 / 28**

WINE GLASS / BOTTLE

PROSECCO acinum, italy **10 / 35**

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**

PINOT NOIR substance, columbia valley **13 / 45**

RED BLEND lone birch, yakima valley **10 / 35**

MALBEC mythic mountain, mendoza **10 / 35**



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 drafts | seasonal sangria | jameson shots | jumbo truffle fries
- SIX BUCKS** house wine | mean mule agave | zucchini fries | cheesy ancho corn dip
- SEVEN BUCKS** pretzel twists | deviled egg toast | crispy brussels | cheeseburger sliders

REFRESHMENTS

ROSEMARY-INFUSED LEMONADE 4.5

PINEY RIVER ROOT BEER 4.5

SEASONAL KOMBUCHA 7

LOCAL COFFEE hattie's coffee sumatra grind **3.5**

HATTIE'S COLD BREW 6

HOT TEA SERVICE 4.5