

KC'S ORIGINAL GASTROPUB IN HISTORIC WESTPORT

BEER KITCHEN



BAR BITES

- ZUCCHINI FRIES** tempura batter, honey drizzle, sea salt, creamy horseradish aioli 10
- STOCKYARD FRIES** bbq burnt ends, smoked gouda fondue, onion, pickle relish 11
- PRETZEL TWISTS** beer mustard, granny smith apple, smoked gouda fondue 11
- BRUSSELS SPROUTS** crispy brussels, grated manchego, roasted garlic aioli for dipping 12
- DEVILED EGG TOAST** cage-free egg salad, b&b pickles, 'everything'-crusted sourdough 12
- CHEESY ANCHO CORN DIP** ancho pepper, chipotle cheddar, blue corn chips, salsa verde 12
- CRISPY THIGH 'FRIES'** buttermilk-battered chicken thighs, nashville hot sauce, shishito peppers, comeback sauce 14
- BURNT END NACHOS** smoked brisket, carnitas, queso blanco, chipotle pintos, fresno chiles, avocado, pico, bbq crema 15

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, raisins, crispy brussels sprouts, spiced cashew, agave vinaigrette **half 10 | full 14**
- CHIPOTLE CHICKEN** 'campfire'-rubbed cast iron chicken, house greens, avocado, chipotle cheddar, pickled fresnos, crispy corn, pico, tortilla strips, chipotle ranch 16
- 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 jalapeño straws 16
- BRICKHOUSE*** applewood bacon, tillamook-aged cheddar, smoked bacon aioli, red onion jam, roma tomato & 'stacked pub chips' 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**

- BROWN BUTTER LOBSTER ROLL (FRIDAYS ONLY)** fresh maine lobster, belgian fries, slaw 32
- THE BIG FISH** tempura-battered cod, american cheese, shre'ttuce, pickles, malt vinegar aioli on toasted egg bun 16
- 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
- GAUCHO CHICKEN** 'campfire'-rubbed cast-iron chicken, avocado, pico, shre'ttuce, duke's mayo, crispy jalapeño, egg bun 14
- NASHVILLE CHICKEN** crispy pickle-brined chicken breast, tennessee hot sauce, dill pickles, duke's mayo, shre'ttuce, egg bun 14
- TRIPLE CHEESE** tillamook cheddar, fontina, provolone, avocado on romano-cruste'd 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



BUILD-YOUR-OWN LUNCHBOX IT'S THE BOMB!

Monday thru Friday, 11:00am-1:00pm, dine-in only | 15 BUCKS | SPLIT +2

PICK ONE: BK CLASSIC | IT'S POSSIBLE | TURKEY TURKEY | TRIPLE CHEESE | GAUCHO CHICKEN
THEN CHOOSE: SOUP | HALF CAESAR | HALF NAPA CRUNCH | MINI BELGIAN FRY | PUB CHIPS

TURN FOR MORE

BUILD-YOUR-OWN MAC + CHEESE

100% wheat jumbo elbow shells, wisconsin cheddar, fontina & pecorino-romano with buttered breadcrumbs 15
[SUB GLUTEN-FREE PASTA +1]



add for a buck each: green peas | roasted garlic | white truffle oil | caramelized onion
three bucks: gorgonzola | applewood bacon | shiitake mushrooms | brussels sprouts
five bucks: bbq burnt ends | grilled chicken | 'campfire' chicken | smoked turkey

TACOS

Pair of tacos with soft flour tortillas, chipotle pinto beans & brown rice

BEER-BATTERED COD crispy cerveza-battered cod filet, citrus slaw, shre'ttuce, avocado-wasabi aioli 14

GREEN CHILE CARNITAS smoked pork butt, pepperjack, salsa verde, shre'ttuce, chipotle aioli, blistered shishitos 14

BUTTERNUT SQUASH† roasted squash, sweet corn, queso fresco, cabbage, chipotle aioli, peanut salsa macha, cilantro 14

PUB FAVS

NASHVILLE CHICKEN MAC + CHEESE crispy pickle-brined chicken, applewood bacon, nashville hot sauce 21

WILD SALMON BOWL* pan-seared organic salmon, champagne butter sauce, peas, carrots, steamed brown rice 23

ALE-BATTERED COD & CHIPS tempura-battered cod, house slaw, mini belgian fry, malt vinegar aioli 20

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

SIDES

HOUSE SLAW 4 | **PUB CHIPS 4**

BUTTERED PEAS & CARROTS 6

CHIPOTLE BEANS & BROWN RICE 4

**SEARED BRUSSELS SPROUTS
W/ CHAMPAGNE BUTTER 8**

SWEETS

CROISSANT BREAD PUDDING

chocolate chips, bailey's crème anglaise 9

DRUNKEN DONUTS

mini-powdered sugar donuts, grand marnier hot chocolate 8

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

THE CAPRICE jalapeño-infused vodka, blackberry compote, lime, mint 14

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

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

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

WHISKEY ROYALE west bottom's whiskey, st-germain, taylor's velvet falernum, lime, bitters 14

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

WHY NOT?! (espresso martini) vodka, coffee liqueur, vanilla bean syrup, cold brew 12



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

HATTIE'S COLD BREW 6