

## [ Starters ]

**The Track Kabob– 11 GF**

Steak Tips Skewered with Red Onion, Cherry Tomatoes, and Mushrooms Served with a Thai Slaw

**The Dust-Raiser Quesadilla– 11**

Grilled Steak, Roasted Red Bell Pepper, Portabella Mushrooms, Caramelized Onions, Goat Cheese, Jack Cheese, Corn Confetti and Served with Avocado Crema and Salsa

**Casey Jones Wings– 11 GF**

Fried and Grilled Wings with Sweet Asian Chili. Brown Butter Buffalo, or Bacon Braised Barbeque Sauce Served with Kohlrabi Slaw in Bacon Blue Cheese Dressing

**Hot Shot Steak Au Poivre & Frites – 12 GF**

Beef Tips Seared in a Classic Au Poivre Sauce with Fresh Cracked Peppercorns Served over Fries

**Triple Header Dips– 10**

Seasonal Dips Served with Lavash and Corn Tortilla Chips

**Hobo Fried Mushrooms– 9**

Crispy Fried Oyster Mushrooms Served with Tarragon Truffle Cream Sauce

**KC Arancine– 10**

Fried Risotto Balls Filled with Smoked Cheddar and Pork Confit Served with Beer Cheese Sauce

**Chacuterie Board– Market Price**

Seasonal Meat & Cheeses

## [ Salads ]

**The Firefly– 11 GF**

Spring Mix Topped with Cheddar Jack Cheese, Cherry Tomatoes, Cucumbers, Red Onions, Croutons, Hard Boiled Egg, and Tarragon Truffle Cream Dressing

**Rail Caesar– 11**

Romaine Hearts with Parmesan Cheese, Focaccia Croutons, and House-Made Caesar Dressing

**Beet & Kohlrabi Salad– 12 GF**

Mixed Greens, Apples, Shredded Carrots, Tart Dried Cherries, Beets, Kohlrabi, Toasted Sunflower Seeds, Brussel Sprouts, Kale, Purple Cabbage, and Feta Tossed in Sweet Citrus Vinaigrette

**Box Car Cobb– 14 GF**

Romaine, Mixed Greens, Tomatoes, Blue Cheese, Hard Boiled Eggs, Bacon, Apple Slices, Dried Cranberries, Walnuts, and Smoked Chicken Served with Your Choice of Dressing

**Seasonal Soup– 8**

Additions to Salads– Chicken \$5, Shrimp \$6, Salmon \$7, Steak \$7

## [ Handhelds ]

**The Pullman– 8**

Pulled Pork with Bacon Braised BBQ Sauce, Zesty House-Made Pickle, Bacon Braised Red Cabbage on a Pretzel Bun

**KC Dip– 9**

Thin Sliced Tri Tip with Horseradish Cream and Smoked Provolone on Grilled Baguette Served with Au Jus

**The Bee Line– 8**

Grilled Chicken Breast Glazed in Sriracha Honey Butter, Served with Lettuce, Tomato, Onion Straws, and Tarragon Truffle Cream on a Brioche Bun

**The Rail Burger\*– 9**

Grilled Burger with Smoked Cheddar, Smokey Tomato Bacon Jam, Garlic Aioli and Pickles on a Brioche Bun

**Crowne Royal\*– 11**

Grilled Burger with Smoked Gouda, Smoked Burnt Ends with BBQ Sauce, Garlic Aioli, and Topped with Onion Straws on a Pretzel Bun

**The Bluebonnet– 9**

Black Bean and Couscous Patty with Onion Straws, Pickled Jalapeno Strips, Lettuce, Tomato, and Avocado Crema on a Brioche Bun

### Sides

- Jailhouse Fries- 3
- Baked Beans- 3
- Kohlrabi Slaw-3
- Mac & Cheese-3
- Onion Straws- 3
- Spätzle with Creamy Gruyere-4
- Acorn Squash- 4
- Crispy Yukon Potatoes- 4
- Chive Croquettes- 4
- Smoked Cheesy Corn- 4
- Side Salad- 4

## [ Entrees ]

**The Bootlegger– 18**

Smoked Burnt Ends and Sausage with BBQ Sauce, Smoked Cheesy Corn, Baked Beans, Pickles and Toast

**Sicilian Shrimp– 20**

Shrimp Sautéed in Lemon Butter Garlic Sauce, with Pappardelle Pasta, Parmesan, and Calabrian Pepper Flakes

**Rail Steel Steak\*– 20**

Grilled to Order Filet Mignon with Crispy Yukon Gold Potatoes, Spinach Gratin, Bacon and Crowne Steak Sauce

**Big Hook Salmon\*– 18**

Maple Bourbon Glazed Salmon with Sweet Cranberry-Apple Chutney, Salt Roasted Rosemary Rainbow Carrots and Potatoes and Chive Croquettes

**Locomotive Pork– 17**

Pork Confit with Creamy Gruyere Spätzle, Haricot Verts and Bacon Braised Red Cabbage

**Vegan Tacos– 17 V GF**

Chipotle Quinoa and Potato Medley Taco with Salsa Verde, House-made Vegan Pepper Jack Cheese, and Pickled Red Onions.

**KC Bucco– 24**

Smoked then Braised Beef Shank served with Pappardelle Pasta, Red Wine Sauce and Gremolata

**Conductor's Chicken– 17 GF**

Grilled Chicken with Acorn Squash, Parmesan Cheese, Toasted Walnuts & Broccoli



**[ Cocktails ]**

- Harvest Old Fashioned- 11  
Lifted Spirits Wheat Whiskey, Apple Pommeau, Cinnamon Syrup, and Bitters
- The Jamaican Train- 10  
Myers's Dark Rum, Tarragon Syrup, Lemon Juice, and Black Chai Tea
- Outta My Gourd- 11  
Tom's Town Double Grain Vodka, Tuaca, Pumpkin Spiced Syrup, and Cream
- Rico de Torino- 10  
Mean Mule Agave Spirit, Sweet Vermouth, Licor 42, Caffe Amaro, and Orange Bitters
- Penn Station- 10  
Dewar's Scotch, Canton Ginger Liqueur, Lemon Juice, and Honey Syrup
- Bright & Sparkly- 10  
Lifted Spirits Bright Gin, Lemon Juice, Cinnamon Syrup, Pear Nectar, and Champagne
- Kansas City Slugger- 11  
Union Horse Bourbon, St. Germain, Strawberry- Mint Cordial, and Champagne

**[ Wine ] [ Draft Beer ]**

	Glass	Bottle
<b>Sparkling</b>		
Lamarca, Prosecco, IT	8	44
Chandon, Brut, CA	11	64
<b>White</b>		
<i>Sauvignon Blanc</i>		
Pomelo, CA	9	34
Oyster Bay, NZ	11	42
<i>Pinot Grigio</i>		
Prophecy, IT	8	32
Lady Lola, IT	9	34
<i>Chardonnay</i>		
Monterey, CA	8	30
J. Lohr, CA	9	34
Acacia(Unoaked), CA	10	46
Sonoma Cutrer, CA		62
<i>Other Whites</i>		
Bella Sera, Moscato, CA	8	30
Saint M, Riesling, CA	9	34
<b>Red</b>		
<i>Pinot Noir</i>		
Meiomi, CA	8	30
Erath Point, CA	12	46
<i>Merlot</i>		
Drumheller, OR	8	30
Barone Fini, IT	13	50
<i>Cabernet Sauvignon</i>		
Chateau Souverain, CA	8	30
Athena, CA	9	34
Merf, CA	10	38
Coppola, CA	13	50
<i>Other Reds</i>		
19 Crimes, Red Blend, AU	8	30
Cline, Zinfandel, CA	10	38
Rosehaven, Rose, CA	8	30

- Stella Artois- 7
- Michelob Ultra- 7
- Boulevard Pale Ale-7
- Cinderblock IPA- 7
- Boulevard Unfiltered Wheat- 7
- KC Bier Dunkel- 7
- Ask About our Rotating Local Beer- 7

**[ Bottled Beer ]**

- Bud Light- 7
- Coors Light- 7
- Miller Lite- 7
- Martin City, Belgium Blond- 7
- Free State Yakimaniac, IPA- 7
- Free State Ad Aster, Red Ale- 7
- Martin City Nitro Robust Stout- 7
- St. James Blackberry Cider- 7

**[ Local Wine ]**

	Glass	Bottle
<b>White</b>		
St. James, Vignoles	8	44
Amigoni, Urban White	10	46
Amigoni, Urban Bianco	11	64
<b>Red</b>		
St. James, Estate Norton	9	34
Amigoni, Urban Drover	10	46
Amigoni, Cepages	11	42