

The Rail Bar & Bites

Small Plates

Grilled Shrimp Tacos	\$15
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Tuscan Chicken Flatbread	\$14
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
Chicken Wings	\$15
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$13
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese 	\$11
Aged cheddar, roasted garlic, panko	
Chicken Quesadilla	\$15
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$7 sub shrimp +\$7	
Fried Calamari	\$16
Breaded calamari served with cocktail sauce	

Handhelds

Served with choice of fries or housemade chips

Grilled Chicken Bruschetta	\$17
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$16
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$18
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$18
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$18
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$17
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$17
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	
Reuben	\$17
Thin-sliced corned beef, Swiss cheese, Sauerkraut, thousand island dressing, thick cut rye	

Salads & Soup

Soup du Jour	\$10
Ask your server for today's offering	
Chopped Chicken Salad	\$14
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Sesame Ginger Salad	\$17
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Chicken Salad	\$15
House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan	
Caesar Salad	\$14
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$5 shrimp +\$7 salmon* +\$6 steak* +\$7	

Mains

Pan Seared Salmon* 	\$29
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$27
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$24
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Ribeye, 12 oz.* 	\$38
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Kansas City Baby Back Ribs	\$28
Half rack smoked ribs with housemade KC style BBQ sauce, French fries and coleslaw	

Desserts

Cheesecake 	\$9
Classic New York-style cheesecake	
Chocolate Cake 	\$9
Chocolate cake with chocolate frosting	
Crème Brûlée  	\$9
With raspberry coulis	

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**



For parties of 6 or more, a 20% gratuity charge will be automatically added to the bill. Room Service Available: Dial 6642 on your phone or call (816) 460-6642 to order. All room service orders have a \$5 delivery charge + 20% gratuity automatically added.

Evenings

Signature Cocktails

Crowned Jewel Mule	\$15
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$15
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$17
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$18
Knob Creek Rye, house-made simple syrup, orange bitters	
Mint Julep	\$17
Woodford Reserve bourbon, house-made simple syrup, muddled mint leaves	
Crowne Rose Manhattan	\$18
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Bee's Knees	\$15
Hendrick's gin, honey, fresh lemon juice	
Jamacia Smash	\$15
Myers's dark rum, house-made simple syrup, muddled basil, muddled lime	

Beers & Beyond

DRAFT

Michelob Ultra	ABV 4.2% MO	\$8
Pacifico Clara	ABV 4.4% MEX	\$9
Stella Artois	ABV 5% BEL	\$9
Voodoo Ranger IPA	ABV 7.0% CO	\$9
Boulevard Wheat	ABV 4.4% MO	\$9
Elysian Space Dust IPA	ABV 8.2% MI	\$11
Bud Light	ABV 4.2% MI	\$8
Yuengling Lager	ABV 4.4% PA	\$9

BOTTLED

Bud Light	ABV 4.2% MI	\$7
Miller Lite	ABV 4.2% MI	\$7
Heineken	ABV 5.0% AMS	\$8
Modelo Especial	ABV 4.6% MEX	\$9
Lagunitas IPA	ABV 5.7% CA	\$9
Guinness	ABV 4.3% IRE	\$8
Boulevard Tank 7	ABV 8.5% MO	\$11
Boulevard Pale Ale	ABV 5.4% MO	\$9
Budweiser	ABV 5% MO	\$7
Michelob Ultra	ABV 4.2% MO	\$7
Coors Light	ABV 4.2% CO	\$7
Corona Extra	ABV 4.6% MEX	\$9
Heineken 0.0	ABV 0% AMS	\$8

BEYOND BEER

Angry Orchard Hard Cider	ABV 5.0% NY	\$8
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$9

Zero Proof

PaNOma (non-alcoholic)	\$10
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	
Light & Breezy (non-alcoholic)	\$10
Seedlip Grove 42, Fever-Tree ginger beer, lime	

Wines

WHITES	6 oz. 9 oz. Bottle
Briccotondo DOCG by FontanaFredda Moscato   	\$12 \$17 \$46
<i>Moscato d'Asti, Italy</i>	
Centine Toscana Pinot Grigio  	\$9 \$13 \$46
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc  	\$13 \$18 \$47
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 	\$12 \$17 \$46
<i>Marlborough, New Zealand</i>	
30 Degrees Chardonnay   	\$6 \$9 \$23
<i>Monterey, California</i>	
Sea Sun Chardonnay by Wagner 	\$15 \$22 \$58
<i>California</i>	
Clean Slate Riesling	\$7 \$10 \$23
<i>Mosel, Germany</i>	

BUBBLES & ROSÉS

LaMarca Prosecco 	\$12 \$17 \$46
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 	\$13 \$19 \$50
<i>Sonoma County, California</i>	
Daou Rosé	\$11 \$16 \$42
<i>Paso Robles, CA</i>	

REDS

Meiomi Pinot Noir	\$15 \$22 \$58
<i>California</i>	
Banfi Centine Super Tuscan Red Blend 	\$9 \$13 \$34
<i>Tuscany, Italy</i>	
Decoy by Duckhorn Merlot  	\$14 \$20 \$54
<i>California</i>	
30 Degrees Cabernet Sauvignon   	\$8 \$12 \$32
<i>Paso Robles, California</i>	
Josh Cabernet Sauvignon 	\$10 \$15 \$38
<i>California</i>	
ERATH Resplendent Pinot Noir  	\$12 \$17 \$46
<i>Willamette Valley, Oregon</i>	



Organic



Certified Sustainable



Highly Rated



Vegan



Female Winemaker