

Small Plates

Bang Bang Cauliflower  	\$14
Roasted cauliflower, honey Sriracha mayo	
Grilled Shrimp Tacos	\$15
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
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	
Chicken Tenders	\$13
Fried chicken strips served with choice dipping sauce	

Handhelds

Served with choice of fries, chips, or fresh fruit

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-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Kansas City Baby Back Ribs	\$28
Half rack of smoked ribs, with housemade KC-style BBQ sauce, French fries and coleslaw	

Desserts

Cheesecake 	\$9
Classic New York-style cheesecake	
Crème Brûlée  	\$9
With raspberry coulis	
Chef's Weekly Special	\$9
Ask your server for this week's selection	

***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 11:00 AM - 10:00 PM: : Dial "6542" on your phone or call (816) 460-6542 to order.
All orders have a \$5 delivery charge + 20% gratuity automatically added.



Signature Cocktails

Margarita	\$15
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$17
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$14
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$15
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$15
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Honey Walnut Old Fashioned	\$18
Buffalo Trace Bourbon, house-made honey syrup, Angostura, black walnut bitters	
Crowne Rose Manhattan	\$18
Maker's Mark, sweet vermouth, Angostura	

Beers & Beyond

DRAFT		
Michelob Ultra	ABV 4.2% MO	\$8
Modelo Especial	ABV 4.6% MEX	\$9
Samuel Adams Seasonal	ABV 4.9% MA	\$9
Bud Light	ABV 4.2% MO	\$8
Stella Artois	ABV 5.2% BEL	\$9
Elysian Space Dust IPA	ABV 8.2% MI	\$11
Yuengling Lager	ABV 4.4% PA	\$9
Boulevard Wheat	ABV 4.4% MO	\$9
BOTTLED		
Bud Light	ABV 4.2% MO	\$7
Miller Lite	ABV 4.2% WI	\$7
Heineken	ABV 5.0% AMS	\$8
Voodoo Ranger IPA	ABV 7.0% CO	\$9
Kona Big Wave	ABV 4.4% HI	\$8
Athletic Brewing Upside Dawn Golden Ale	ABV 0.4% CT	\$8
Coors Light	ABV 4.2% CO	\$7
Stella Artois	ABV 5.2% BEL	\$8
Guinness	ABV 4.3% IRL	\$8
Boulevard Tank 7	ABV 8.5% MO	\$11
Boulevard Pale Ale	ABV 5.4% MO	\$9
Boulevard Space Camper IPA	ABV 5.9% MO	\$9
Corona Extra	ABV 4.6% MEX	\$9
BEYOND BEER		
Gin & Juice Assorted Flavors by Dre & Snoop	ABV 5.0% NY	\$9
High Noon Assorted Flavors	ABV 4.5% CA	\$9
Angry Orchard Hard Cider	ABV 5.0% NY	\$8

Zero Proof

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

Wines

WHITES	6 oz. 9 oz. Bottle
Seven Daughters Moscato	\$9 \$13 \$43
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Reisling	\$9 \$13 \$43
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$7 \$10 \$33
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$10 \$15 \$48
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$12 \$17 \$58
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$11 \$16 \$53
<i>California</i>	
La Crema Chardonnay	\$13 \$19 \$63
<i>Monterey, California</i>	
BUBBLES & ROSÉS	
Ruffino D.O.C Prosecco	\$12 \$17 \$58
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$9 \$13 \$43
<i>Vin de France, NV</i>	
Avaline Rose	\$12 \$18 \$58
<i>Vin de France, NV</i>	
REDS	
Angeline Pinot Noir	\$10 \$14 \$48
<i>California</i>	
House of Brown Red Blend	\$10 \$14 \$48
<i>Lodi, California</i>	
Conundrum Red Blend	\$18 \$27 \$88
<i>California</i>	
Liberty School Cabernet Sauvignon	\$12 \$18 \$58
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$14 \$20 \$68
<i>Sonoma, California</i>	