



# BEER

## DRAFT SELECTION

Blue Moon	Golden, CO	5
Boulevard Tank 7	Kansas City, MO	7
Blvd Seasonal Smokestack	Kansas City, MO	7
Crispin	Colfax, CA	6
Leinie Big Eddy/ Seasonal	Chippewa Falls, WI	7
Peroni	Italy	4

## AMERICAN CRAFT SELECTION

Miller Lite	Domestic Lager	Milwaukee, WI	5
Coors light	Domestic Lager	Denver, CO	5
Lagunitas Pilsner	Czech Style Pils	Petaluma, CA	6.50
Boulevard Wheat	American Pale	Kansas City, MO	6
Founders All Day	Session IPA	Grand Rapids, MI	7
Lagunitas IPA	American IPA	Petaluma, CA	6.50
Boulevard The Calling	Imperial IPA	Kansas City, MO	11
Boulevard Pale Ale	American Pale	Kansas City, MO	6
Sam Adams	Boston Lager	Boston, MA	6.50
Ommegang 3 Philosophers	Quadrupel	Cooperstown, NY	15
Anchorsteam Old Foghorn	Barleywine	San Francisco, CA	11
Founders Dirty Bastard	Scotch Ale	Grand Rapids, MI	7
Lazy Magnolia Sthrn Pecan	English Brown Ale	Kiln, Mississippi	6.50
Mothers Three Blind Mice	American Brown	Springfield, MO	6
Breckenridge Vanilla Porter	Porter	Denver, CO	6
Founders Breakfast Stout	Oatmeal Stout	Grand Rapids, MI	11

## IMPORT SELECTION

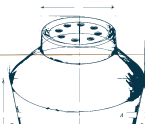
Stiegl Grapefruit Radler	Fruit Radler	Austria	7
Liefmans Fruitease	Fruit Lambic	Belgium	11
Kronenbourg 1664	Euro Pale Lager	France	6.50
Pilsner Urquell	Czech Pilsner	Czech Republic	6
Duvel	Belgian Strong	Belgium	13
Guinness	Irish Dry Stout	Ireland	6.50



## BOURBON/TENNESSEE WHISKEY 2oz pour

Bernheim Wheat Whisky	9
Breckenridge	12
Buffalo Trace	8
Blantons	14
Bulleit	10
Bulleit 10yr	11.50
Eagle Rare Single Barrel 10yr	8.50
Elijah Craig 12yr	8
Evan Williams Single Barrel	9
Gentleman Jack	12
George Dickel No 12	9
Jack Daniel's Old No. 7	8
Jack Daniel's Single Barrel	13
Larceny Small Batch	9
Russell's Reserve 10yr	9.50
Russell's Reserve Single Barrel	12.50
Weller 12yr	8
Wild Turkey 101	8.50
Wild Turkey Rare Breed	10.50
Woodford Reserve	12.50
Woodford Double	15

## Signature Cocktails



### THE CANDIDATE

Rye whiskey, Dolin Rouge, Dry Curaçao, bitters /11

### 5TH DISTRICT

Kansas City whiskey, Cardamaro, house grenadine, orange, lemon /12

### VALENTINO

Blended Scotch, Roasterie Toddy Vermouth, orange, Heering Cherry Liqueur /11

### PERIODICAL

Rye whiskey, Campari, Carpano Antica, house bitters /11

### HORSE FEATHER

Kansas City whiskey, ginger beer, Angostura Bitters /9

### FORTY-THIRD ST.

Gin, St. Germain, lemon, crème de violette /10

### THE BLOCK

Aged rum, Dry Curaçao, lemon, spiced syrup, Boulevard Pale Ale, house bitters /9

### SOCIAL DISCOURSE

Panama rum, honey allspice, lime, sparkling wine /11

### BEYOND THE ROCKS

Single Village Mezcal, orange infused Dolin Blanc, Cherry /12

### LATIN PRESERVE

Single Estate Tequila, fino sherry, marmalade, lemon /12

# wine

Ask your server for a full wine list



## SPARKLING

Lamarca, Prosecco, Italy  
Juve Y Camps, Cava, Spain

## WHITE/ROSE

Domaine de Nizas, Rose, Languedoc, France	6oz	8oz	Btl
San Angelo, Pinot Grigio, Toscana, Italy	11	14.50	42
Dr. Loosen, Riesling, Mosel, Germany	11	14.50	42
Villa Maria, Sauvignon Blanc, Marlborough, NZ	7	9.50	28
Sauvion, Vouvray, Loire Valley, France	10	13	38
Complicated, Chardonnay, Sonoma County, CA	9	12.50	36
	12	16	46

## RED

Josh Cellars, Pinot Noir, Sonoma, CA	6oz	8oz	Btl
Famille Perrin, Cotes-du-Rhone, France	9	12.50	36
Dry Creek Valley, Zinfandel, Sonoma, CA	8	11	30
Louis Martini, Cabernet Sauvignon, Sonoma, CA	12	16	46
Ernesto Catena, Malbec, Mendoza, Argentina	8	11	30
Marques de Caceras, Rioja, Crianza, Spain	9	12.50	36
	10	13	38

## AFTER DINNER WINES

Ramos Pintos, 10 year tawny, Portugal	glass	Btl
Gabbiano, Moscato d'Asti, Piemonte, Italy	12 (3oz)	86
	9	36

## SINGLE MALTS 2oz pour

Aberfeldy 12yr	11
Caol Ila 12yr	17
Dalwhinnie 15yr	17
Glenmorangie 12yr	14
Glenmorangie 18yr	30
Glenmorangie Nectar d'Or	18.50
Lagavulin 16yr	25
Oban 14yr	22.50
Talisker 10yr	20
Tomatin 12yr	9.50
Tomatin 18yr	19

## RYE 2oz pour

Bulleit Rye	10
George Dickel Rye	9
Rittenhouse Rye	8
Wild Turkey 101 Rye	9.50

→ **SOMMELIER'S WINE FLIGHT** // 3 x 3oz pours paired to your preferences