



LOCALLY INSPIRED CRAFT COCKTAILS

Summer Sun Sangria \$14

chardonnay, limoncello, lemon, peach, fresh fruit

Backyard Peach Tea \$14

Absolut Peach, peach essence, lemon, house-brewed iced tea

Cucumber Collins \$15

Builders gin, Italicus bergamot liqueur, passionfruit, cucumber, lemon, seltzer

Blood Orange Mule \$14

J. Rieger vodka, blood orange, lime, ginger beer

THE CLASSICS

Smoked Old Fashioned \$16

Restless Spirits Stone Breaker whiskey, Q39 house-smoked honey, orange and clove aromatics

Spicy Q Margarita \$14

Mi Campo blanco tequila, jalapeño agave nectar, triple sec, Tajín, lime

Bramble Sour \$14

Union Horse Rolling Standard whiskey, agave nectar blackberry, lemon

Berry Basil Lemonade \$13

house-made lemonade infused with hand-muddled strawberries, fresh basil, local spirit of choice

Ultimate Q Bloody Mary \$25

J. Rieger vodka, Q39 Bloody Mary mix, pickle, celery cherry tomato, center-cut pork rib, tender burnt end

Sunset Spritz \$14

Licor 43, Cointreau, passionfruit, pomegranate, cherry lemon, prosecco

AFTER-DINNER COCKTAILS

Mocha Martini \$14

Mr. Black coffee liqueur, Maraska chocolate green walnut liqueur, Frangelico, cream

Pedro Ximenez PX Sherry \$12

flavors of fig, raisins, toffee, and caramel

Ruby Port \$12

flavors of cherries, chocolate and fig

SPIRIT FREE \$9

Expertly crafted, our non-alcoholic cocktails deliver the depth and sophistication of a traditional cocktail - without the alcohol

Blood Orange Fizz

blood orange, lime, ginger beer, grapefruit aromatics

Blackberry Cider

apple cider, agave nectar, blackberry lemon, seltzer

Berry G Basil Lemonade

house-made lemonade infused with hand-muddled strawberries, fresh basil

Cucumber Spritz

passionfruit, cucumber lemon, seltzer



WHITE WINE

Casas Del Mar, Cava Brut - Spain \$15/\$50

refreshing sparkling

Cline, Sauvignon Blanc - California \$12/\$42

fruity palate, well-balanced acidity

Spinelli, Pinot Grigio - Italian \$13/\$42

straw yellow, fruity with a touch of floral

William Hill, Chardonnay - California \$14/\$42

ripe apple, green fig, buttery

Summer Water, Rosé - California \$12/\$45

dry, crisp, grapefruit, watermelon

RED WINE

Josh, Cabernet Sauvignon - California \$14/\$46

blackberry, cherry, mineral

Diseño, Malbec - Argentina \$15/\$45

ruby red, black fruits, sweet tannins

Hahn, Pinot Noir - California \$12/\$45

dark cherry, raspberry, plum

Notebook, Red Blend - Washington \$13/\$40

cherry, raspberry, herbs, hint of vanilla

The Prisoner, Red Blend - California \$80

bing cherry, dark chocolate, clove, roasted fig

LOCAL DRAFT BEERS

Brew 39 Amber Ale \$8

Founder Rob Magee

hand selected Amber Ale pairs

perfectly with our Craft BBQ

MO - 6.5%



Martin City Hard Way IPA \$8

citrusy, bitter, malty, American IPA

MO - 7.5%

Martin City Belgian Blonde \$8

Smooth, Belgian-style blonde ale

with a crisp, dry finish MO - 5.8%

Boulevard Space Camper IPA \$8

tropical, juicy, bitter, American IPA

MO - 5.9%

Boulevard Unfiltered Wheat \$8

refreshing, citrus, American hazy

wheat ale MO - 4.4%

Boulevard Tank 7 \$10

complex, hoppy, American Saison

MO - 8.5%

KC Bier Co. Dunkel \$8

medium bodied, malty,

Bavarian-style brown lager

MO - 5%

KC Bier Co. Pure Pils \$8

delicate, crisp, German-style

pilsner MO - 4.8%

Yuengling Traditional Lager \$8

Rich, amber lager, smooth, crisp

finish- 4.5%

Michelob Ultra \$8

Light-bodied, clean, crisp,

American lager- 4.2%

Cinder Block Apple Cider \$8

Crisp, refreshing hard apple cider

with a clean, smooth finish- 5.8%

Modelo Especial \$8

Smooth, well balanced

Mexican-style lager- 4.4%

Sandhills Wren \$8

citrusy, New England hazy pale ale

KS - 5%

KC Bier Co. Rotating Tap \$8

seasonal craft beer showcasing

fresh, limited-release flavors from

KC Bier Co.

Cinder Block Rotating Tap *MKT*

seasonal selections from Kansas

City's own Cinderblock Brewery

Rotating Tap *MKT*

we feature seasonal selections

from several local breweries

CRAFT BOTTLES/CANS \$8

Gf Martin City Yoga Pants

crispy wheat flavor, slightly sweet

gluten-free, golden ale MO - 4.8%

Martin City Survival Blond

fruity, dry, crisp, floral, American

blond ale MO - 5.9%

Boulevard Pale Ale

smooth, well-balanced, American

pale ale MO - 5.4%

KC Bier Co. Hefeweizen

bready, malty flavors

Bavarian-style wheat ale

MO - 5.2%

KC Bier Co. Helles

mellow malt flavors, delicate

bitterness, Munich-style lager

MO - 5.1%

Stockyard Cerveza Royale

light bodied, subtly sweet

Mexican-style lager MO - 4.5%

Surfside Strawberry Lemonade

strawberry lemonade plus vodka

MO - 4.5%

Boulevard Quirk Seltzers

cherry blossom and lime or

strawberry lemon and basil

MO - 4.2%

Cinder Block Ciders

apple cider or cherry cider MO - 6%

INTERNATIONAL & DOMESTIC

Bud Light \$7

Busch Light \$7

Coors Light \$7

Miller Lite \$7

Budweiser \$7

Stella Artois \$7

Corona \$8

Guinness \$9

Not Your Father's Root Beer \$8

Dogfish Head SeaQuench Ale \$7

Blue Moon \$8

ZERO-PROOF BREWS \$8

Corona Non-Alcoholic

Heineken 0.0

Best Day Kölsch

Best Day Electro-Lime Cerveza