



SHAREABLES

- BAKED CRAB DIP - 23 Spinach, Artichoke, Blue Crab, Aged Cheddar, Crostini
- CHEESE BOARD - 32 Chef's Selection of Three Cheeses, Lavender Creamed Honey, Pickled Vegetables, Nuts, Lavosh Crackers - vg*
- MAPLE CHILI BRUSSELS SPROUTS- 14 Crispy Brussels Sprouts, Maple Chili Glaze, Sesame Seeds, Pork Belly Lardons - df,gf

SMALL PLATES

- CURRY CAULIFLOWER SOUP - 8 Roasted Cauliflower, Vadouvan Curry, Coconut Milk, Spiced Cashew - gf, vg*
- SWEET POTATO AGNOLOTTI - 13 Walnut, Brown Butter, Orange, Sage, Balsamic - vg*
- POTATO PAVE - 10 Crispy Layered Potatoes, Mornay Sauce, Guanciale, Chive
- CAESAR SALAD - 12 Little Gem Lettuce, Caesar Dressing, Croutons, Parmesan
- ROASTED BEET SALAD - 14 Roasted Beets, Grapefruit, Whipped Mascarpone, Toasted Pepitas, Arugula, Aged Balsamic - gf,vg

MAIN COURSES

- SMOKED MUSHROOM RIGATONI - 32 Local Oyster Mushrooms, Lemon Cream Sauce, Guanciale, Crispy Shallot
- CHICKEN CUTLET - 25 Cider Braised Cabbage, Lemon and Caper Brown Butter, Herb Salad, Mustard Creme Fraiche
- STRIPLOIN - 60 8oz Striploin, Mushroom Conserva, Spinach, Green Peppercorn and Black Garlic Jus - gf
- PAN SEARED SCALLOPS - 38 Diver Scallops, Orzo, Fennel Soubise, Kale, Citrus Salt
- SALMON - 36 Braised Leeks, Confit Potatoes, Creamy Dill Sauce - gf

DESSERTS

- BROWNIE SUNDAE - 24 Warm Chocolate Brownie, Gelato, Hot Fudge Sauce, Toasted Hazelnuts, Chocolate Shell - vg*
- BANANAS FOSTER BREAD PUDDING - 13 Banana Bread Pudding, Rum Caramel, Vanilla Bean Gelato, Plantain Crisps - vg
- GELATO TRIO - 14 Chef Selection of Imported Italian Gelatos. Ask your server for todays selections - gf
- PASSIONFRUIT TART - 15 Passionfruit Curd, Toasted Meringue, Graham Cracker, Lime - vg

gf - gluten free ● df - dairy free ● vg - vegetarian ● * - contains nuts

Local & Fresh Sourced Farms
Foote Ranch Prime - Bucyrus , KS
D Bar C Ranch - Westmoreland, KS
St. Isidore Farms- Kansas City, MO
Creekstone Farms - Arkansas City, KS

OWNERS
TYLER & MONICA MORRISON

EXECUTIVE CHEF
MITCHELL FETTERLING

BEVERAGE MANAGER
KAYLEE ADDISON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

WINE & COCKTAILS

WINES BY THE GLASS

SPARKLING WINES

2021 ALBERT BICHOT CREMANT BRUT RESERVE

BURGUNDY, FRANCE

18 / 65

NV LA BELLA PROSECCO

VENETO, ITALY

12 / 48

2019 TAPIZ MALBEC ROSE

MENDOZA, ARGENTINA

16 / 64

ROSE WINES

2024 AIX - GRENACHE, SYRAH, CINSAULT

PROVENCE, FRANCE

18 / 72

2024 LOUIS JADOT

BURGAUNDY, FRANCE

14 / 58

2024 CASTELLO DI TIGNANO - PINOT NOIR

UMBRIA, ITALY

16 / 64

WHITE WINES

NV MILL KEEPER - SAUVIGNON BLANC

NAPA VALLEY, CA

15 / 60

2024 ARAGOSTA - VERMENTINO

CAMPANIA, ITALY

13 / 52

2024 CA DEL SARTO - PINOT GRIGIO

VENETO, ITALY

14 / 56

2023 GIESEN - SAUVIGNON BLANC

MARLBOROUGH, NZ

15 / 60

2023 LAMBLIN & FILS BOURGOGNE BLANC - CHARDONNAY

BURGUNDY, FRANCE

17 / 68

2022 LANGE - PINOT GRIS

WILLIAMETTE VALLEY, OR

22 / 88

2022 FLOWERS - CHARDONNAY

SONOMA COAST, CA

38 / 152

2023 ILLUMINATION BY QUINTESSA - CHARDONNAY

SONOMA COAST, CA

38 / 152

RED WINES

2022 KLINKER BRICK - CABERNET SAUVIGNON

LODI, CA

17 / 68

OBSIDIAN RIDGE VOLCANIC ESTATE - CABERNET SAUVIGNON

RED HILLS LAKE COUNTY, CALIFORNIA

22 / 88

2022 L'ECOLE NO 41- MERLOT

COLUMBIA VALLEY, WA

16 / 64

2023 PEAKE RANCH VINEYARDS- PINOT NOIR

SANTA RITA HILLS, CA

19 / 76

2022 IL POGGIONE ROSSO DI MONTALCINO- SANGIOVESE

TUSCANY, ITALY

24 / 96

2022 FAUST - CABERNET SAUVIGNON

NAPA VALLEY, CA

STAGS LEAP DISTRICT AVA

40 / 160

2023 FLOWERS - PINOT NOIR

SONOMA COAST, CA

42 / 168

2022 IL PINO DI BISERNO -SANGIOVESE

BOLGHERI, ITALY

55 / 185

2022 LOUIS JADOT POMMARD

BURGUNDY, FRANCE

32 / 115

SWEET / DESSERT WINES

NV MICHELE CHIARLO - MOSCATO

PIEDMONT, ITALY

18 / 72

NV DANDELION 30 YR PEDRO XIMINEZ XO TAWNY

MCLAREN VALE, AUSTRALIA

16 / 64

NON-ALCOHOLIC WINE

NV FRITZ MULLER THURAGUA SECCO

RHEINHESEN, GERMANY

14 / 56

SIGNATURE COCKTAILS

THREE SIPS TO THE WIND

BOOZE, BOOZE, AND BOOZE

18

NAVY STRENGTH GIN, TERROIR GIN, BLANC AND DRY VERMOUTH, ALPINE

SCRATCH OLD FASHIONED

AGED IN HOUSE

16

AMERICAN OAK AGED WHISKEY, APPLE BRANDY, PORT, DEMERARA, BLACK WALNUT

FIRST CLASS FLIGHT

ELEGANT AVIATION

17

WHITE CHOCOLATE WASHED VODKA, GIN, PEAR, POMEGRANATE, MASCARPONE, VIOLETTE, LIME, EGG WHITE

ROOTING FOR COMPLIMENTS

FRESH, FUN, LAYERED MARGARITA

16

BLANCO TEQUILA, SOTOL, CARROT PINEAPPLE SHRUB, LEMON, GARDEN AIR

BUZZED AND CONFUSED

INDULGE IN THE SENSORY EXPERIENCE IF YOU DARE

17

PISCO, APEROL, YUZU DRY CURACAO, CREAM SHERRY, CLARIFIED STRAWBERRY, LEMON, EGG WHITE

AMARI FOR THE SOUL

A COZY FIRESIDE APERTIF

19

VENEZUELAN RUM, RYE, BANANA, FIG, CAFE AMARO, CHINATO, SALINE

THE AV MARTINI

SWEET AND EARTHY WITH A PALATE CLEANSER

17

VODKA, CALVADOS, PASSIONFRUIT, VERJUS, GOOSEBERRY, MINT, VANILLA BEAN, SIDECAR BUBBLES

MOE MOE’S MOVE

TARO MILK TEA REINVENTED

17

JAPANESE GIN, SAKE, OOLONG, TARO, BLACK SESAME, HONEY, YOGURT WASH

COLD BREW MARTINI

THE ESPRESSO MARTINI PARTNERED WITH PITCHSIDE COFFEE

18

J RIEGER VODKA, MR BLACK, DEMERARA, PITCHSIDE COFFEE COLD BREW

