



RED DOOR WOODFIRED GRILL

RIEGER CRAFT COCKTAILS 11

PROUDLY SERVING
J. RIEGER & CO
Craft Cocktails.

J. Rieger & Co. IS PROUD
TO BE BACK AS KANSAS CITY,
MISSOURI'S FIRST DISTILLERY
IN NEARLY A CENTURY.

OLD FASHIONED KC *Rieger* Whiskey, sugar, bitters, cherry, orange

SEASONAL GIN & TONIC KC *Rieger* Midwestern Dry Gin, grapefruit honey tonic, rosemary, grapefruit, juniper berries

KC ICE WATER *Rieger* Premium Wheat Vodka, Riesling, chamomile soda, lime

SMALL BATCH MULES 10

THE OG Tito's Vodka, premium ginger beer, lime juice

STRAWBERRY & MINT Tito's Vodka, premium ginger beer, lime juice, strawberry, fresh mint

HOUSE COCKTAILS 9

LAVENDER LEMONADE Tito's Vodka, lemonade, lavender blueberry simple syrup

CRACKED CUCUMBER Tom's Town Gin, fresh cucumber, soda, cracked salt & pepper

MANGO MOJITO Cruzan Mango Rum, sugar in the raw, mango, mint, lime, soda

KOCO-MO Malibu Coconut Rum, 360 Raspberry Vodka, cranberry & lime juice

BEER

BOTTLES & CANS

Budweiser 4

Bud Light 4

Boulevard Quirks 6

Ciderboys Hard Cider 6

Coors Light 4

Miller Light 4

Corona Light 5

Corona Extra 5

Michelob Ultra 5

Blue Moon 5.5

Boulevard Pale Ale 5.5

Modelo Especial 5

KC Bier Co Hefeweizen 5.5

Cigar City Jai Alai IPA 5.5

KC Dunkel 5.5

Guinness 7

Martin City Brewing Hard Way IPA 5

St. Pauli Girl 6 (*Non-Alcoholic*)

DRAFTS

Red Door Ale 4

Bud Light 4.5

Michelob Ultra 5

Stella Artois 6

Boulevard Tank 7 7

Boulevard Wheat 5

FROM THE CELLAR

RED

Cabernet

Red Door House

Murphy Goode, California

Josh Cellars, California

Unshackled, California

Pinot Noir

Pinot Evil, Chile

Meiomi, California

Radical Reds

Elsa Malbec, Argentina, Mendoza

Gen5 Old Vine Zinfandel, California

Hayes Ranch Merlot, California

The Stump Jump

Red Blend, Australia

Prayers of Sinners

Red Blend, Washington

Sixth Sense Syrah, California

7oz. 10 oz. Bottle

6 8

10 13 32

13 18 42

60

8 11 23

13 18 44

8 11 27

10 14 32

9 12 30

11 14 35

11 15 36

14 19 46

WHITES

Chardonnay

Red Door House

Kendall Jackson, California

Hess Select, California

LaCrema, California Chard

Sauvignon Blanc

Simi, California, Sonoma County

Kim Crawford, New Zealand

Interesting Whites

Diora Rose, California, Monterey

Hogue Riesling, Washington

Nine Vines Moscato, Australia

Ruffino Prosecco, Italy

Benvolio, Pinot Grigio, Italy, Friuli

Scarpetta, Pinot Grigio, Italy

7oz. 10 oz. Bottle

6 8

12 16 39

50

11 15 36

13 18 44

11 15 36

9 12 29

10 14 35

8 40

9 12 29

12 16 39

HAPPY HOUR MONDAY-FRIDAY 3 - 6 PM

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce 6

PRETZEL BITES Smoked green chile queso 8

FAMOUS FRIED PICKLES Hand-breaded dill pickles, aged parmesan, ranch dressing 8

WHITE CHEDDAR SPINACH & ARTICHOKE DIP 8

KILLER CALAMARI Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 12

SMALL BATCH MULES 5

Original Mule ("The OG") and Strawberry & Mint Mule

HOUSE WINES 4

WELL COCKTAILS 3

\$2 OFF ALL SPIRITS

\$1 OFF DRAFT BEER & DOMESTIC BOTTLES

HALF OFF THE BAR DRINKS ON TUESDAY DURING HAPPY HOUR



WEEKLY SPECIALS

MONDAY \$5 Burger

TUESDAY Half Off the Bar (HH)

THURSDAY Fried Chicken

FRI, SAT, SUN Prime Rib (3 PM)

SAT, SUN Brunch (10-2)

SUNDAY Half Price Wine



LET'S GET STARTED

PRETZEL BITES Smoked green chile queso 10²⁵

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce 8⁵⁰

SHEETPAN NACHOS Smoked green chile queso, pepper jack, black beans, jalapeño, pico, cotija, guacamole, mexican crema 12²⁵
Add woodfired chicken or carne asada 4⁹⁵

WHITE CHEDDAR SPINACH & ARTICHOKE DIP White corn tortilla chips 10⁹⁵

PRIME RIB EGGROLLS Shaved prime rib, swiss, peppers, onions, comeback sauce* 16²⁵

CHARRED WOODFIRED WINGS Full pound of ancho-chile spiced wings, ranch or blue cheese dipping sauce 16²⁵

KILLER CALAMARI Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 14⁵⁰

FAMOUS FRIED PICKLES Hand-breaded dill pickles, aged parmesan, ranch dressing 10²⁵

LOADED HUMMUS Roasted garlic, feta, basil oil, veggies, grilled pita 12⁵⁰

HANDCRAFTED SALADS & SOUP

Add grilled or fried chicken 6 | Add grilled shrimp 7 | Add grilled salmon 8

HOUSE SALAD Field greens, grape tomatoes, red onion, cucumber, radish, carrots, parmesan, herbed croutons 6⁹⁵ | 10⁹⁵
Choice of ranch, honey mustard, blue cheese or balsamic vinaigrette dressing

HAIL CAESAR Hearts of romaine, kale, avocado, crispy capers, parmesan, herbed croutons, creamy anchovy dressing 6⁹⁵ | 10⁹⁵

THE WEDGE Iceberg lettuce, aged blue cheese, frizzled onion, smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze 9⁵⁰

RASPBERRY COCONUT CHICKEN Coconut-breaded chicken tenders, field greens, artichoke heart, avocado, grape tomatoes, red onion, swiss, toasted almonds, ranch dressing, raspberry coulis 16⁹⁵

SONORA HOUSE Ancho woodfired chicken breast, charred sweet corn, grape tomatoes, pepper jack, cotija, red onion, radish, black beans, pepitas, crisp tortillas, chipotle-honey vinaigrette, avocado-jalapeño aioli 15⁹⁵

THAI CHICKEN Chopped grilled chicken breast, crisp veggies, soba noodles, crushed peanuts, sesame seed, peanut dressing, korean hot sauce 15⁹⁵

CHIMICHURRI SALMON Woodfired salmon, field greens, grape tomatoes, Kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri* 18⁹⁵

CLASSIC TOMATO SOUP & CHEESE FRITTER 4²⁵ | 6²⁵

EAT YOUR TACOS

Served in warm flour tortillas with cilantro-lime rice and black beans

CHIPOTLE CHICKEN Woodfired chipotle chicken, baja slaw, pepper jack, avocado-jalapeño aioli, cotija 15⁵⁰

ADOBO SHRIMP Marinated woodfired shrimp, baja slaw, pepper jack, pineapple salsa, pico, adobo crema, cotija, pepitas* 17⁵⁰

CARNE ASADA Marinated woodfired striploin, baja slaw, pepper jack, guacamole, cotija, cilantro* 16⁹⁵

PROUDLY SERVING LOCALLY SOURCED
PREMIUM BEEF FROM HERTZOG MEAT CO.

*Denotes items that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns.

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GLUTEN CONSCIOUS MENU AVAILABLE UPON REQUEST

HANDHELDS

Served with french fries or rustic slaw. Substitute sweet potato waffle fries 2

THE CLASSIC Black angus beef patty, shaved lettuce, vine ripe tomato, red onion, pickle, mayo* 13²⁵ Add cheddar, swiss, aged blue cheese, or white cheddar 1 Add smoked bacon 2

SPICY BLUE Black angus beef patty, aged blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli* 14⁵⁰

SWEET CHEESES Black angus beef patty, swiss, cheddar, cheese fritter, smoked bacon, spicy sriracha aioli* 14⁵⁰

IMPOSSIBLE BURGER All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, spicy sriracha aioli 15⁹⁵

PRIME RIB FRENCH DIP Hand-shaved prime rib, whiskey marinade, double swiss, caramelized onion, horseradish cream sauce, herb au jus, rustic hoagie* 18⁹⁵

HONEY CHICKEN Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey 14⁹⁵

FRIED JALAPEÑO CHICKEN Jalapeño-buttermilk soaked chicken, bread & butter pickle, rustic ranch slaw, smoked paprika aioli 15⁵⁰

HOUSE SPECIALTIES

CHICKEN ENCHILADAS Ancho marinated chicken, pepper jack, creamy salsa verde, mexican crema, pico, cilantro-lime rice, mashed black beans 16⁵⁰
Add fresh guacamole or green chile queso 2

BIG GARY'S MEATLOAF Old school meatloaf, roasted garlic mashed potatoes & mushroom gravy, pesto garlic butter roasted veggies 17²⁵

CHICKEN TENDERS Three breaded-to-order chicken tenders, rustic slaw, french fries, choice of dipping sauce 16⁵⁰

CAJUN PASTA Tagliatelle pasta, woodfired gulf shrimp, andouille sausage, cajun cream sauce, bell peppers, onion, spinach, crispy capers 18⁹⁵

CHORIZO MAC & TENDERS Cellentani pasta, green chile cheese sauce, pepper jack, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders 16⁹⁵

JULIE'S WOODFIRED CHICKEN Marinated grilled chicken breast, market vegetables, arugula, kale, goat cheese, basil oil 17²⁵

OFF THE GRILL

MISO SALMON Glazed woodfired salmon, forbidden black rice, vegetable sauté, korean hot sauce* 20⁹⁵

KC STRIP & FRIES 12oz black angus woodfired KC strip, garlic butter, french fries, herbed pesto baguette* 27⁵⁰
Add grilled shrimp 7

ANCHO GLAZED HALF CHICKEN Woodfired ancho-honey half bird, roasted street corn, cilantro-lime rice, cotija 20⁹⁵

JALAPEÑO FRIED CHICKEN

THURSDAY SPECIAL

Marinated for four days, our hand-breaded chicken is dipped in jalapeño buttermilk and pressure fried to perfection. Served with jalapeño dipping sauce, homemade cornbread and one additional side.

Small White breast & wing 13
Large White two breasts & two wings 18
Small Dark leg & thigh 12
Large Dark two legs & two thighs 15
1/2 Bird breast, thigh, leg & wing 16