



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

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

BLACKBERRY MULE Tito's Vodka, premium ginger beer, lime juice, blackberry Monin syrup, blackberry, fresh mint

HOUSE COCKTAILS 9

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

MARGARITA TRADICIONAL Mi Campo Reposado Tequila, Gran Gala orange liqueur, agave syrup, fresh orange, sweet & sour

TIPSY PEARTINI Absolute Pear Vodka, St. Germain elderflower liqueur, lemon juice, simple syrup

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

BEER

BOTTLES & CANS

Budweiser 4	Corona Light 5	KC Bier Co Hefeweizen 5.5
Bud Light 4	Corona Extra 5	KC Dunkel 5.5
Boulevard Quirks 6	Michelob Ultra 5	Guinness 7
Ciderboys Hard Cider 6	Blue Moon 5.5	Martin City Brewing Hard Way IPA 5
Coors Light 4	Boulevard Pale Ale 5.5	St. Pauli Girl 6 (Non-Alcoholic)
Miller Light 4	Modelo Especial 5	

DRAFTS

Red Door Ale 5	Boulevard Tank 7 7
Bud Light 5	Boulevard Wheat 6
Michelob Ultra 5	Stella Artois 6

FROM THE CELLAR

RED

Cabernet

	7oz.	10oz.	Bottle
Red Door House	6	8	
Murphy Goode, California	10	13	32
Josh Cellars, California	13	18	42
Unshackled, California			60

Pinot Noir

Pinot Evil, California	8	11	23
Meiomi, California	13	18	44

Radical Reds

Elsa, Malbec, Argentina	8	11	27
Gen5 Old Vine, Zinfandel, California	10	14	32
Hayes Ranch, Merlot, California	9	12	30
The Stump Jump, Red Blend, Australia	11	14	35
Prayers of Sinners, Red Blend, Washington	12	16	38
Sixth Sense, Syrah, California	14	19	46

WHITES

Chardonnay

Red Door House	6	8	
Kendall-Jackson, California	10	13	32
Hess Select, California	12	16	39
LaCrema, California			50

Sauvignon Blanc

Simi, California	11	15	36
Kim Crawford, New Zealand	13	18	44

Interesting Whites

Diora, Rose, California	11	15	36
Hogue, Riesling, Washington	9	12	29
Nine Vines, Moscato, Australia	10	14	35
Ruffino, Prosecco, Italy	8	11	40
Benvolio, Pinot Grigio, Italy	9	12	29
Scarpetta, Pinot Grigio, Italy	12	16	39

HAPPY HOUR MONDAY-FRIDAY 3 - 6 PM

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce 6⁵⁰

PRETZEL BITES Smoked green chile queso 8²⁵

FAMOUS FRIED PICKLES Hand-breaded dill pickles, aged parmesan, ranch dressing 8²⁵

WHITE CHEDDAR SPINACH & ARTICHOKE DIP 8⁹⁵

KILLER CALAMARI Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 12⁵⁰

SMALL BATCH MULES 5

Original Mule ("The OG") and Blackberry Mule

HOUSE WINES 5

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



RED DOOR WOODFIRED GRILL

GLUTEN CONSCIOUS MENU AVAILABLE UPON REQUEST

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 & SOUPS

Add grilled or fried chicken 7 | Add grilled shrimp 8 | Add grilled salmon 9

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, applewood smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze 9⁹⁵

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 16⁵⁰

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

KICKIN CHICKEN POTATO SOUP Creamy potato soup, jalapeño chicken, smoked bacon, roasted corn, cheddar cheese, fresh jalapeño 5⁵⁰ | 7⁵⁰

CLASSIC TOMATO SOUP & CHEESE FRITTER 4²⁵ | 6²⁵

EAT YOUR TACOS

Served in warm flour tortillas with cilantro-lime rice and black beans
Add fresh guacamole or green chile queso 2⁵⁰

CHIPOTLE CHICKEN Woodfired chipotle chicken, baja slaw, pepper jack, avocado-jalapeño aioli, cotija 15⁹⁵

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

SIDES

FRENCH FRIES 4

SWEET POTATO FRIES 5

RUSTIC SLAW 4

GREEN BEANS 4

SAUTEED VEGGIES 5

MASHED POTATOES & MUSHROOM GRAVY 5

BRUSSEL SPROUTS WITH BACON JAM 6

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 2⁵⁰

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 16⁹⁵

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 dry-aged woodfired KC strip, garlic butter, french fries, herbed pesto baguette* 27⁵⁰
Add grilled shrimp 8

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

*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.