



SMALL BATCH MULES 10

THE OG Tito’s Vodka, premium ginger beer, lime juice
BLUEBERRY MINT Tito’s Vodka, Blueberry Monin, premium ginger beer, lime juice, mint

SMALL BATCH MARGARITAS 10

TRADITIONAL Mi Campo Reposado Tequila, orange liqueur, house made sour
CRANBERRY ROSEMARY Mi Campo Reposado Tequila, orange liqueur, house made sour, cranberry juice

J RIEGER CRAFT COCKTAILS

OLD FASHIONED
KC *Rieger* Whiskey, sugar, bitters, cherry, orange 11
BLACKBERRY GIN & SODA
KC *Rieger* Midwestern Dry Gin, blackberry lime soda, mint 11



**RDG PRIVATE STOCK
KC WHISKEY**
Hand-selected barrel aged in a
Vermouth Cask 110 Proof 12

FROM THE CELLAR

	7oz.	10oz.	Bottle
RED			
Cabernet			
Red Door House	6	8	
Murphy-Goode, California	10	13	32
Josh Cellars, California	13	18	42
Unshackled, California			60
Pinot Noir			
Angeline, California	8	11	23
Meiomi, California	13	18	44
Radical Reds			
Jam Jar, Sweet Red, South Africa	8	11	27
Elsa, Malbec, Argentina	8	11	27
Velvet Devil, Merlot, Washington	9	12	30
The Stump Jump, Red Blend, Australia	11	14	35
Sixth Sense, Syrah, California	14	19	46

HOUSE COCKTAILS 9

LAVENDER LEMONADE Tito’s Vodka, lemonade, lavender blueberry simple syrup
PUMPKIN WHITE RUSSIAN 360 Vanilla Vodka, Kahlua, pumpkin puree, cream
FALL BOURBON SMASH Union House Reserve Bourbon, apple cider, lemon juice, pumpkin spice simple syrup
PEACH COSMO Svedka Peach Vodka, orange liqueur, lime juice, cranberry juice

BEER

BOTTLES & CANS	KC Bier Co Hefeweizen 5.5
Budweiser 4	KC Bier Co Dunkel 5.5
Bud Light 4	Dogfish Head Citrus Squall 7
Boulevard Quirk 6	Samuel Adams IPA 5 (Non-Alcoholic)
Coors Light 4	
Miller Lite 4	
High Noon 5	
Corona Extra 5	
Michelob Ultra 5	
Blue Moon 5.5	
Modelo Especial 5	
Brick River Cider 5	
Boulevard Pale Ale 5.5	
Guinness 7	
DRAFTS	
PROUDLY POURING RDG x KC BIER CO	
Red Door Amber 6	
Red Door Light 6	
Michelob Ultra 5	
Yuengling Lager 6	
Boulevard Tank 7 7	
Boulevard Wheat 6	

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 Blueberry Mint 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 +5
- CAST-IRON CAULIFLOWER** Roasted cauliflower, woodfired cremini mushrooms, mornay sauce, parmesan cheese, arugula, cheesy breadcrumbs 12⁵⁰
- WHITE CHEDDAR SPINACH & ARTICHOKE DIP**
White corn tortilla chips 10⁹⁵
- PRIME RIB EGGROLLS** Shaved prime rib, swiss, peppers, onions, comeback sauce* 16⁵⁰
- 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
- CHARRED WOODFIRED WINGS** Half-pound or pound of ancho-chile spiced wings, ranch or blue cheese dipping sauce 8⁹⁵ | 16²⁵

HANDCRAFTED SALADS & SOUPS

- Add grilled shrimp 5 | Add grilled or fried chicken 7 | 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
- STEAKHOUSE COBB** Woodfired sirloin, smoked bacon, romaine and arugula, aged blue cheese, grape tomatoes, red onion, radish, avocado, egg, blue cheese dressing, chimichurri* 18²⁵
- 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 16⁹⁵
- 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
- KICKIN CHICKEN POTATO SOUP** 6⁹⁵

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
- CARNE ASADA** Marinated woodfired striploin, baja slaw, pepper jack, guacamole, cotija, cilantro* 16⁹⁵
- ADOBO SHRIMP** Marinated woodfired shrimp, baja slaw, pepper jack, pineapple salsa, pico, adobo crema, cotija, pepitas* 17⁵⁰

SIDES

- FRENCH FRIES** 4 | **SWEET POTATO FRIES** 5
- RUSTIC SLAW** 4 | **GREEN BEANS** 4 | **SAUTÉED VEGGIES** 5
- MASHED POTATOES & MUSHROOM GRAVY** 5
- BRUSSELS SPROUTS WITH BACON JAM** 6

HANDHELDS

- Served with french fries or 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, white cheddar +1 Add smoked bacon +2
- SWEET CHEESES** Black angus beef patty, swiss, cheddar, cheese fritter, smoked bacon, spicy sriracha aioli* 14⁵⁰
- SPICY BLUE** Black angus beef patty, aged blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli* 14⁵⁰
- IMPOSSIBLE BURGER** All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, sriracha aioli 15⁹⁵
- HONEY CHICKEN** Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze 14⁹⁵
- FRIED JALAPEÑO CHICKEN** Jalapeño buttermilk-soaked chicken, bread & butter pickle, rustic ranch slaw, smoked paprika aioli 15⁵⁰
- PRIME RIB FRENCH DIP** Hand-shaved prime rib, whiskey marinade, double swiss, caramelized onion, horseradish cream sauce, herb au jus, rustic hoagie* 18⁹⁵

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 16⁹⁵
- FISH & CHIPS** Red Door Ale battered cod, rustic slaw, house tartar sauce, french fries 19⁹⁵
- CAJUN PASTA** Tagliatelle pasta, woodfired gulf shrimp, andouille sausage, cajun cream sauce, bell peppers, onion, spinach, crispy capers 18⁹⁵
- JULIE'S WOODFIRED CHICKEN** Marinated grilled chicken breast, market vegetables, arugula, kale, goat cheese, basil oil 17²⁵
- CHORIZO MAC & TENDERS** Cellentani pasta, green chile cheese sauce, pepper jack, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders 16⁹⁵

OFF THE GRILL

- MISO SALMON** Glazed woodfired salmon, brown basmati rice, charred shishito peppers, kale, cremini mushrooms, snap peas, carrots, korean sauce* 20⁹⁵
- SIRLOIN STEAK** Woodfired sirloin, roasted rosemary yukons and brussels, broccoli, chimichurri butter, black garlic aioli* 22⁵⁰
- ANCHO GLAZED HALF CHICKEN** Woodfired ancho-honey half bird, roasted street corn, cilantro-lime rice, cotija 20⁹⁵
- KC STRIP & FRIES** 12oz black angus dry-aged woodfired KC strip, garlic butter, french fries, herbed pesto baguette* 27⁹⁵
Add grilled shrimp +5

JALAPEÑO FRIED CHICKEN THURSDAY ONLY

- Marinated in jalapeño buttermilk for four days, our hand-breaded chicken is 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

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.