


SHAREABLES

RAD AF SPICY BEER CHEESE DIP Beer cheese with pimento peppers, toasted bread, naan. 10 V

 **LOCAL MEAT & CHEESE BOARD** A selection of cured meats, cheeses and house made pickles served with crackers & crostini. 23

WINGS All wings served with a side of Rad AF buttermilk dressing 9 | 15 GF
Choice of sauce/rub: Charred tomatillo | Smoked jalapeño buffalo sauce | Dry rubbed with 1740 seasoning

FRIED HALLOUMI BITES Fried cheese and our famous RAD AF Buttermilk Vinaigrette for dipping 10 V

MUSHROOM HAND PIE Local mushrooms, sunchoke, herbs with halloumi cheese in a pastry shell with house made harissa sauce. 10 V

HUMMUS PLATE Served with seasonal topping, carrots, celery and grilled naan bread. 10 V

CHICKEN FLAUTAS Yoli Tortilleria's flour tortilla filled and fried with Smoked chicken, roasted tomatillo salsa, cotija cheese, sweet corn relish, cilantro, and cumin lime crema. 12

FANCY AF FRIES Crispy Fries, RAD AF cheese sauce, candied bacon, tomato, onion, mustard drizzle, bourbon sauce and house made pickles. 9 | 13

SQUASH & CARROT FRITTERS Heirloom squash and carrot patties crispy fried, dressed with arugula, radish & chive crème fraiche 10 V

FEATURED

WINTER SALAD Assorted butter lettuces with cucumbers, radish, roasted squash, goat cheese and dressed in a herb vinaigrette. 10

PISTACHIO ENCRUSTED DUCK Pistachio encrusted duck breast with sunchoke puree, sunchoke, brussel sprouts, and a cherry gastrique. 24

HANDHELDS

All Sandwiches served a la carte. Add on Side: Fries for \$3 | Salad for \$4 | Seasonal Fresh Veg for \$5

GRILLED COCONUT CURRY CHICKEN SANDWICH

Tomato & coconut marinated grilled chicken, with scallions, pickled carrots, cilantro, and jalapeño with a ginger curried aioli on a salt & pepper bun. 14

 **SECOND BEST ESPRESSO BACON BURGER***

Salt Creek grass-fed beef, Second Best espresso rub, thick cut candied bacon, beer onions, brie, arugula, blueberry balsamic compote on a salt & pepper bun. 16

HOUSE SMOKED PASTRAMI SANDWICH

Thick sliced brisket, apple-pepper-red cabbage saurkraut, RAD AF caraway mustard on a salt & pepper bun. 15

BULGOGI BEEF GRILLED CHEESE

Korean brisket sliced thin with jack cheese, green onion-jalapeño-red pepper slaw, Chile paste aioli on toasted Farm to Market Country loaf. 14

CB SMASH BURGER

Salt Creek grass-fed beef, American cheese, lettuce, tomatoes, pickles and CB special sauce on a salt & pepper bun. 12

Add On: house pickled jalapeños +1 caramelized onions +2 maple-glazed bacon +3

ENTREÉS

BROADWAY PASTA

Rigatoni pasta with tomatoes, peppers, onions, Broadway Butcher Shop parmesan Italian sausage, arugula. 16

 **GRILLED FLAT IRON STEAK**

21-day dry aged flat iron steak, smoked beets, oven roasted carrots, sautéed coral mushrooms, with a fresh herb chimichurri. 26 GF

CRISPY PORK TACOS

Charred queso fresco tacos, smoked pork shoulder, avocado cream, pickled diced onions, cilantro, and fresh salsa. 20 GF

 **SALMON**

Scottish salmon with creamy spaghetti squash, arugula, dried cherries, and a burnt orange vinaigrette. 23 GF

CB WEDGE SALAD Add Chicken + 5

Iceberg lettuce, candied bacon, pickled red onion, Campari tomatoes, crispy fried shallots, Rad AF buttermilk dressing, Red Rock blue cheddar 12

SIDES

1740 FRENCH FRIES 4

SAUTÉED BRUSSELS SPROUTS W/ LENTILS, BACON & CHERRIES 6

CREAMY SQUASH 6

SIDE SALAD 5

FEATURED LOCAL FARMERS

Missing Ingredient

J.S. Produce

Crum's Heirloom Produce

Prairie Birthday Farm

KC Mushroom Culture

Scratch Kitchen & Brewery located on Brewer's Alley in East Crossroads KCMO | 1740 Holmes St | 816.298.7008

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

V = Vegetarian GF = Gluten Free  = House Signature Item | Gratuity of 20% will be added to groups of 10 people or more.

EXECUTIVE CHEF: Benjamin Wood, pairs with most hazy IPA | **SOUS CHEF:** Keegan Courtright, pairs with heavy metal

BEER LIST



CITY BARREL CLASSICS

Rad AF
IPA - New England - 6.4% ABV
This beer is not just Rad, it's Rad AF! Get ready for a soft punch of juicy pillowy mango and papaya on your tongue. The smooth explosion of Citra and Mosaic hops make you want to drink this one for...

3oz 3.50 - 12oz 7.00 - 6 Pack To Go 15.00

Ninja Dust
IPA - New England - 5.4% ABV
Ninja Dust is a disappearing Hazy Lil' IPA. At a sneaky 5.4%, it's made with Calista and Midwest-grown Cascade hops. We can't promise you sweet ninja moves, but we bet this beer will disappear.

3oz 3.00 - 12oz 6.25 - 6pk 12oz To Go 13.00

Adultring
Lager - Japanese Rice - 4.8% ABV
Much like Adultring, this beer is all about balance and patience. The finest malted barley balanced w/ Japanese flaked rice & American hops give it a balance of bitterness and spice. Adultring: Hard to do, easy to drink.

3oz 3.00 - 16oz 6.00 - 16oz 4pk to go 11.00

Bright Idea
IPA - American - 6.4% ABV
Don't sweat the petty things, and don't pet the sweaty things. If you don't sleep, you don't have to wake up early. If you want to organize your house quickly, just label every box "misc".

3oz 3.00 - 12oz 7.00 - 6pk 12oz To Go 10.00

LIMITED RELEASE

City Pils
Pilsner - Other - 5.5% ABV
Brewed with an heirloom Pilsner malt from Germany, this lager is our ode to the softer side of the brewing world. Crisp maltness is balanced by the subtle spice of the German noble hops, making this beer especially quaffable....

3oz 3.25 - 12oz 6.50 - Special 12.00 - 6pk 12oz To Go 10.00 - Special 18.00

BOOM
IPA - Imperial - 8.1% ABV
BOOM is our ballad to the world of Citra Hops. Brewed with an experimental hop product called Citra Incognito, then dry hopped with a bunch of Citra hops. Welcome to the Juice Party.

3oz 4.50 - 12oz 8.50 - 12oz Member 7.00 - 4pk 12oz To Go 14.50

LIMITED RELEASE

Pink Sexy Fog
IPA - New England - 7.9% ABV
Pink Sexy Fog is a hazy IPA is loaded with Pink Guava, Green Ghost and Belma hops, giving you intense aromas of strawberries & cream, guava & passion fruit.

3oz 4.00 - 12oz 7.50 - 4pk 12oz To Go 14.50

Christmas IPA
IPA - New England - 7.5% ABV
Joy to the world, the hops have come! To celebrate the holiday season, this blend of Lotus, Simcoe, and El Dorado hops has a lovely aromas of orange, tropical fruit, & stone fruit that is balanced by notes of pine....

3oz 3.50 - 12oz 7.00 - 750ml Crowler To-Go 7.00

Daydrinker
IPA - New England - 6.4% ABV
We love IPAs, but we also LOVE mimosas. So why not combine them?! Day Drinker is a Mango juice infused Hazy IPA. If you like either of those things you're going to be in a happy place....

3oz 3.75 - 12oz 7.25

Pour Life Choices
IPA - Session - 5.4% ABV
Sometimes making questionable decisions leads to some of the best stories, we brewed Pour Life Choices. This crusher of an IPA is the perfect way to start an outing that will lead to some good stories later.

3oz 3.00 - 12oz 6.25 - 12oz Member 5.25 - 750ml Crowler To-Go 13.00

THE COSMOS

The Cosmos - 2020
Stout - Imperial - 13.9% ABV
The Cosmos is a 13.9% abv stout of true liquid splendor. Derived from a well-ordered balance of chocolate malts, this double-mash beauty is loaded with an exuberant amount of Cacao Nibs.

3oz 4.00 - 6oz 8.00 - 10oz 10.00 - 4pk 12oz To Go 28.00

Coconut Cosmos
Stout - Imperial - 13.9% ABV
A variant of our double mash stout with a luscious amount of Coconut flavor.

3oz 4.75 - 6oz 9.00 - 10oz 12.00 - 4pk 12oz To Go 30.00

Vanilla Cosmos
Stout - Imperial - 13.9% ABV
A variant of our double mash stout with a exquisite amount of Mexican Vanilla.

3oz 4.75 - 6oz 9.00 - 10oz 12.00

RESERVE LIST

Catharsis
American Wild Ale - 6% ABV
American wild sour ale aged in a Mean Mule agave spirit barrel with organic lime juice.

3oz 4.50 - 10oz 7.00 - 500ml Bottle To-Go 16.00

Barrel Aged Happiness
Brett Beer - 5.9% ABV
Golden saison inoculated with brettanomyces (brett) yeast and aged in a red wine barrel for 16 months. The flavors and aromas are true to Belgian style exhibiting tons of funk, smokiness and wonderful dry oak tannins.

500ml Bottle 16.00 - 500ml Bottle To-Go 16.00

Chef Series: Yuzu Solstice
Lager - Japanese Rice - 5.5% ABV
A collaboration w/ Chef Benjamin Wood, Yuzu Solstice is a fun combination of fresh yuzu fruit & rounded out with a dose of szechuan peppercorns, and bay leaves to provide savory, herbaceous notes.

3oz 4.50 - 10oz 8.50 - 10oz Member 7.00 - 750ml Crowler To-Go 13.00

Cherry Unity
Sour - Fruited - 6.2% ABV
Fruited Sour Foeder Beer

3oz 3.50 - 10oz 8.00 - 10oz Member 6.50 - 750ml Crowler 18.00

Unity Oak Foeder - Batch 2
Sour - Other - 6% ABV
Golden Sour with vanilla, buttery, oakey aroma and mouth feel from our Missouri white oak Unity Foeder (giant wood barrel). Apricot & stonefruit flavors created from a mixed culture amalgamation of multiple strains of brettanomyces. The tartness is produced by...

3oz 5.00 - 10oz 8.00 - 750ml Crowler To-Go 14.00

CIDER

Crossroads Apfel
Cider - Traditional - 7.9% ABV
This light and refreshing cider is perfect on a warm afternoon.

3oz 3.50 - 10oz 7.00 - 750ml Crowler 13.00

CITY BARREL COCKTAILS

CITY BARREL CRAFT COCKTAILS

New York Sour
Four Roses Yellow Label Bourbon, Fresh Squeezed Lemon Juice, Simple Syrup, Red Wine Float

Rocks Glass 10.00

Coo Coo for Coconuts
Coconut Cosmos, Hot Chocolate, Toasted Marshmallows, Toasted Coconut Flakes

Mug 12.00

Chai Old Fashioned
Chai Tea Infused Four Roses Bourbon, Spiced Syrup, House Bitters, Orange Mist, Served over a Big House Cube

Chai Old Fashioned 12.00 - Classic Old Fashioned 10.00

Snozberries. Taste Like Snozberries.
Lifted Spirits Bold Gin, Spiced Cranberry and Orange Cordial, Sugar dusted Cranberries, Topped off with Cava

Collins glass 10.00

CITY BARREL CRAFT COCKTAILS

Hot Buttered Rum
Dark Rum, Grass Fed Butter Compound with Winter Spices, Fresh Nutmeg

Mug 12.00

Cumberbatch
House-infused Cucumber Vodka, Kaffir lime leaves, Thai Chili Peppers, Lemon, Ginger Beer

Coupe Glass 11.00

Mango AF Daiquiri
Our take on a classic Cuban daiquiri. Plantation 3 Star Rum, Brazilian Orange Liquor, Fresh Lime Juice, House Simple and our own juicy Rad AF.

Coupe Glass 10.00

Michelada (Meech-El-Lada)
For when you're done adultring, feelin' spicy and it's time to party. House made Michelada mix, Fresh Lime Juice, Valentina hot sauce, and our Adultring Lager.

Pint Glass 8.00

CITY BARREL CRAFT COCKTAILS

CB Bloody Mary
House made of Bloody Mary Mix, tomato, spices, Valentina hot sauce, and Duffy's Run Vodka.

Collins Glass 10.00

Beer Slushie of the Week - 15% abv
Featuring a City Barrel beer combined with Restless Spirits Liquor for your drinking pleasure!

5oz Glass 7.00 - 10oz Glass 12.00 - 14oz Cup TO GO ONLY 16.00

WINES - ASK YOUR SERVER FOR OUR HAND SELECTED WINE LIST