

SHAREABLES

CHEDDAR PIMENTO CHEESE & CRACKERS Cottonwood white cheddar, grilled pimentos, crackers. 9 V

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

FRIED HOT WINGS Jalapeño buffalo sauce, or Dry rubbed with 1740 seasoning. Served with a side of Rad AF buttermilk dressing 9 | 15

ARUGULA & RAW SWEET BEET SALAD Sweet summer beets, Haruki turnips, feta, arugula, pickled shallots, mint & togarashi spice. 8 V

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

FRIED GREEN TOMATOES Served with glazed carrots, charred eggplant jam, arugula, whipped avocado, chili oil. 10 V

BUFFALO SWEETBREAD BITES BASKET Tempura battered, with jalapeño buffalo sauce, a celery lemon sauce, and blue cheese mousse. 12

FANCY AF FRIES Fries, cheese sauce, candied bacon, tomatoes, onions, mustard drizzle, bourbon sauce and house made pickles. 9 | 13

HANDHELDS

All Sandwiches served a la carte. Add a side of fries for \$3 or Side Salad for \$4

SOUTHERN SMOKED SANDWICH

Smoked chicken, sliced smoked prosciutto, pimento cheese, arugula, tomato on a salt and pepper bun. 14

PORK TENDERLOIN SANDWICH

Duroc pork, fried with lettuce, tomatoes, smoked red peppers, pickles, black pepper & horseradish aioli on a salt & pepper bun. 13

☞ **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

KC COMEBACK GRILLED CHEESE

Jack cheese, sweet corn succotash, tomatoes, roasted garlic, thick cut candied bacon on Farm to Market Country loaf. 13

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

CROSSROADS HEIRLOOM BLT

Heirloom tomatoes, bibb lettuce, thick cut candied bacon, smoked sweet onion jam, farmers green pesto aioli served on Farm to Market Country loaf. 14

ENTREÉS

SPRING PESTO PASTA Linguini pasta, gourmet Grand River Mushrooms, farmers green pesto, red peppers, cherry tomatoes and local kale. 16 V

Add-Ons: Grilled chicken +6 Not V

DUROC PORK CHOP* Grilled Duroc pork served with garlic mashed potatoes, seasonal sautéed local farm vegetables, wilted tuscan and curly kale. 23 GF

☞ **BUTTERMILK FRIED CHICKEN** Boneless thigh, fried, with garlic mashed potatoes, tomato bacon braised collard greens, and peppered white gravy. 21

ENTRÉE SALAD Mixed local greens, quinoa, cherry tomatoes, pickled shallots, orange, and smoked olives, honey lime vinaigrette. 12 V

Add-Ons: Grilled chicken +6

FEATURED

STEAK & EGG 21 day dry aged flat iron steak, sautéed local green beans, oven roasted herb potatoes, RAD AF butter, and a sunny up quail egg. 24

HEIRLOOM TOMATO TART with goat cheese, mozzarella, arugula, chive oil in a savory tart shell. 8 V

SIDES

1740 FRENCH FRIES 4

SEARED SHISHITO PEPPERS 6

SAUTÉED HEIRLOOM SUMMER SQUASH 6

SIDE SALAD 5

EXECUTIVE CHEF: Benjamin Wood, pairs with most hazy IPA

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

BEER LIST



HOUSE CRAFTED BEER

Rad AF

IPA - New England - 6.4% ABV

Hazy Juicy Goodness from Citra and Mosaic hops.

3oz 3.50 - 12oz 7.00 - 750ml Crowler 11.00 - 12oz 6pk 15.00

McLain's Chocolate Cake Batter Stout

Stout - American - 6.1% ABV

McLain's Bakery Sweet Stout Collaboration, with cacao nibs, vanilla and lactose.

3oz 3.00 - 12oz 6.00 - 750ml Crowler 9.00

Summer Crush

Kölsch - 5.7% ABV

Our brewers created Summer Crush, a lightly Amarillo dry hopped summer crusher with notes of pear that is crisp, clean and exactly what we all need right now.

3oz 3.00 - 16oz 6.00 - 12oz 6pk 12.00

Ninja Dust

IPA - New England - 5.4% ABV

Hazy Lil' IPA made with stealthy Midwest grown Cascade and Calista hops.

3oz 3.00 - 12oz 6.25 - 750ml Crowler 10.00 - 12oz 6pk 12.00

Common Ground

Lager - American - 6.1% ABV

Crisp, dry, spicy, and wonderfully grainy, this beer is a true American pilsner.

3oz 3.00 - 16oz 6.00 - 12oz 6pk 10.00

SMALL BATCH

Stratosphere I

IPA - Imperial - 9.3% ABV

Our newest Gravity Project Experimental IPA brewed with X-331 hop called Strata. Bursting with layers of berry, grapefruit and dankness.

12oz 8.50 - 12oz Member 7.00 - 750ml Crowler 13.00

SMALL BATCH

Raspberry Lime Sherbet Sour

Sour - Fruited - 6.5% ABV

Loaded with raspberries and balanced by a kiss of lime juice, this beer is the perfect addition to all things summer.

3oz 3.50 - 12oz 7.00 - 4 Pack 14.50

Dad Jokes

IPA - Imperial - 7.9% ABV

This double dry-hopped imperial IPA comes at you with a healthy dose of Galaxy and Green Ghost hops. At 4 pounds per barrel of hops, the combination delivers intense...

3oz 4.00 - 12oz 7.50 - 12oz Can 4 Pack 16.50

Plum Cherry Happiness

Farmhouse Ale - Saison - 5.9% ABV

10oz 8.00 - 10oz Member 7.00 - 750ml Crowler 11.00

All Together

IPA - New England - 6.5% ABV

A worldwide collaboration brewed to support hospitality professionals.

3oz 4.00 - 12oz 7.50 - 12oz Can 4 Pack 16.00

Cerveza Conspiracy

American Wild Ale - 5.4% ABV

Collab with Stockyards Brewery and utilizing our house culture to create a great sour experience.

500ml Bottle On-Site 9.00 - 500ml Bottle To-Go 12.00

Foundation

Sour - Other - 6.6% ABV

Foundation is our golden sour ale aged in Missouri White Oak Foeders. Bouquet of apricot, peach and subtle oak balanced by a lovely acid profile.

500ml Bottle On-Site 10.00 - 500ml Bottle To-Go 13.00

Peach Foundation

Sour - Fruited - 6.6% ABV

Golden Sour with 4lbs per gallon of Missouri peaches

500ml Bottle On-Site 13.00 - 500ml Bottle To-Go 15.00

RESERVE LIST

Seguin Moreau Chardonnay Golden Sour aka "Seg-MI"

Sour - Other - 5.8% ABV

This single barrel origin golden sour base was aged for 18 months in Seguin Moreau Chardonnay white oak barrel.

10oz 9.50 - Members 7.00

Amelina - Red Wine Barrel Golden Sour

Sour - Other - 5.7% ABV

A single red wine barrel aged golden sour, with notes of bright peaches and apricots!

10oz 9.50 - Members 7.00

Archetype

American Wild Ale - 6% ABV

This double barrel golden aged sour was aged for 14 months in red wine barrels, then finished in an apple brandy barrel.

500ml Bottle 16.00 - 500ml Bottle To-Go 18.00

CIDER

Crossroads Apfel

Cider - Traditional - 7.2% ABV

This light and refreshing cider is perfect on a warm afternoon.

3oz 3.50 - 10oz 7.00

COMING SOON

Piña Colada Rad AF (Cask)

IPA - New England - 6.4% ABV

RAD AF base w/ a provocative amount of pineapple, coconut and lactose, and DDH w/ Galaxy and Sabro hops.

3oz 4.00 - 12oz 7.50 - 12oz 6pk 16.50

Adulting

Lager - Japanese Rice - 4.8% ABV

Adulting: Hard to do, easy to drink.

3oz 3.00 - 16oz 6.00

CITY BARREL COCKTAILS & WINE

HOUSE CRAFTED COCKTAILS

Beer Slushie of the Week - 15% abv

Featuring a City Barrel beer combined with Restless Spirits Liquor for your drinking pleasure!

14oz Cup 12.00

Classic Margarita

Espolon Blanco Tequila, Lime Juice, Brazilian Orange Liqueur, Agave Syrup

Rocks Glass 10.00

Pineapple Jalapeño Margarita

A spicy, fruited version of our Classic Margarita made with House-Infused Pineapple/Jalapeño Blanco Tequila

Rocks Glass 11.00

Rad AF Summer Brew

Rad AF Hazy IPA, Tito's Vodka, Simple Syrup, Lemon Juice, Club Soda, Sprite

Collins Glass 9.00

HOUSE CRAFTED COCKTAILS

Cucumber Gimlet

House-infused Cucumber Vodka, Simple Syrup, Fresh Lemon Juice, Ginger Beer, Scrappy's Firewater Bitters

Coup Glass 9.00

Bourbon Old Fashioned

Four Roses Yellow Label Bourbon, Rich Syrup, Ango Bitters

Rocks Glass 12.00

WINE

Sparkling - Cava Brut Tarrida - Papet Del Mas Vineyard

Because everyone should have bubbles. Citrus Notes.

Glass 7.00 - Bottle 22.00

WINE

Rosé - Aereana - Blackbird Vineyards

Strawberry, pear and tangerine.

Glass 8.00 - Bottle 25.00

Cabernet Sauvignon - Slices - Parducci Wines

Red and black currant, cassis, savory herbal aromas.

Glass 12.00 - Bottle 43.00

Red Blend - Crossroads Red - KC Wineworks

Blackberry, cherry and currant notes are balanced with a touch of spice.

Glass 8.00 - Bottle 25.00

Chardonnay - Sean Minor

Flavors of ripe peaches, toasted pears and crisp granny smith apple

Glass 12.00 - Bottle 43.00