

# ONE EAST

URBAN BAR + KITCHEN



## SMALL PLATES & APPETIZERS

<b>SPANISH MEATBALLS</b>	\$12
spicy tomato, fresh herbs, olive oil	
<b>CRISPY FLATBREAD</b>	\$11
goat cheese, caramelized onions, bacon, honey	
<b>CHARCUTERIE AND CHEESE BOARD</b>	\$24
assortment of cured meats, artisanal cheese, pickles	
<b>PEI MUSSELS*</b>	\$15
smoked paprika, white wine, roasted tomato, fresh herbs, grilled baguette	
<b>GRILLED AVOCADO TOAST</b>	\$11
pickled red onion, dill, capers, fresh-milled whole grain bread add smoked salmon \$4	
<b>CRAB HUSH PUPPIES</b>	\$14
scallions, old bay aioli	

## SOUPS & SALADS

<b>CARROT GINGER LEMONGRASS SOUP</b>	\$7
cilantro, yogurt, zahtar spice	
<b>ROASTED BEET AND GOAT CHEESE</b>	\$12
watercress, black pepper, strawberry	
<b>TWO GRAIN KALE SALAD</b>	\$12
quinoa, farro, dried cherries, white wine mignonette, charred broccoli, tuscan black kale	
<b>SPRING GREENS</b>	\$11
fresh greens, spring radishes, country rye crisps, banyuls vinaigrette, garden herbs	
<b>ROMAINE</b>	\$11
tomatoes, scallion, radish, cucumber, lime vinaigrette	
add grilled chicken \$7   add grilled salmon \$8	

## SANDWICHES

<b>ROASTED TURKEY</b>	\$16
mixed greens, confit lemon, house-made green goddess dressing, ciabatta	
<b>PICKLED CHICKEN SANDWICH*</b>	\$16
organic brined chicken, crispy fried, fresh dill, hot sauce, pickles, honey, brioche bun	

<b>LOADED GRILLED CHEESE</b>	\$14
cheddar, goat cheese, charred broccoli, missouri toast	
<b>CRISPY BACON GRILLED ANGUS BURGER*</b>	\$16
gruyere cheese, steak rub aioli, crispy bacon, grilled onion, pickles, brioche bun	
<b>BRAISED SHORT RIB</b>	\$14
crispy onions, watercress, smoked horseradish, crème fraîche, toasted ciabatta loaf	

## MAIN PLATES

<b>SPINACH SPAGHETTI</b>	\$19
english peas, toasted almonds, crispy onions, calabrian chile	
<b>MEYER LEMON GLAZED SALMON*</b>	\$26
quinoa, brussels sprouts, butternut squash, fennel	
<b>GRILLED MAHI MAHI*</b>	\$26
carrot, caper, castelvetrano olive, sweet pickled peppers, heirloom potatoes	

<b>ORGANIC ROASTED CHICKEN*</b>	\$26
grilled cauliflower, roasted potatoes, salsa verde	
<b>GRILLED TENDERLOIN*</b>	4 OZ \$26 8 OZ \$42
tomato bearnaise sauce, black truffle grits, veal jus	
<b>GRILLED 16 OZ KC STRIP LOIN*</b>	\$40
frites, veal jus, tomato bearnaise sauce	

## SIDES

<b>FRENCH FRIES, \$5</b>
<b>BLACK TRUFFLE GRITS, \$6</b>
<b>BROCCOLINI SAUTÉED WITH GARLIC AND CHILI FLAKES, \$5</b>
<b>QUINOA WITH DRIED CHERRIES AND KALE, \$6</b>
<b>ROASTED MARBLE POTATOES, \$5</b>

## DESSERTS

<b>MEYER LEMON CURD</b>	\$7
buttermilk granitas, graham cracker, earl grey	
<b>WHITE CHOCOLATE &amp; CHERRY Brioche Bread Pudding</b>	\$7
green cardamom caramel, vanilla ice cream	
<b>CHOCOLATE GANACHE</b>	\$7
smoked caramel, whipped cream	
<b>MACERATED BERRIES</b>	\$7
almond butter cakes, lemon marscapone	

## COCKTAILS

<b>BRASSERIE OLD FASHIONED</b>	\$12
J. Rieger Kansas City Whiskey, rich turbinado syrup, Angostura bitters	
<b>PASSIONISTA</b>	\$13
Woodford Reserve Rye, ruby port, passion tea syrup, plum bitters	
<b>RCD WANNA BE</b>	\$12
Four Square Premise Rum, lime, Amarena and turbinado syrups, Luxardo liqueur, Angostura bitters, Pernod	

<b>MIDWEST MEAN MARG</b>	\$13
Mean Mule American Agave Spirit, triple sec, lime, agave nectar, orange juice	
<b>GIRLS WITH GLASSES</b>	\$10
McElroy's Corruption Gin, Aperol, lemon, simple syrup, bubbles	
<b>EDDY AL FRESCO</b>	\$10
Deep Eddy's Ruby Red Vodka, Carpano Bianco vermouth, basil	

## DRAFT BEER

CRAFT	
<b>BLOCK IPA</b>	\$7.00
Cinder Block Brewery - ABV 7.2% - North KC	
<b>CERVEZA ROYALE</b>	\$7.00
Mexican Lager - Stockyards Brewing Co. - ABV 4.5% - West Bottoms, KC	
<b>BOULEVARD UNFILTERED WHEAT</b>	\$7.00
American Wheat - Boulevard Brewing CO. - ABV 4.4% - Kansas City, Mo	
<b>DUNKEL</b>	\$7.00
Brown Lager - KC Bier CO. - ABV 5.1% - Kansas City, Mo	
<b>MONK AND HONEY</b>	\$7.00
Belgian Style - Torn Label Brewing CO. - ABV 6% - Kansas City Mo.	
<b>BOULEVARD TANK 7</b>	\$7.00
American Saison - Boulevard Brewing CO. - ABV 8.5% - Kansas City, Mo.	
<b>HARDWAY</b>	\$7.00
American East Coast IPA - Martin City Brewing Co. - ABV 7.5% - Martin City, MO	
<b>PAVERS PORTER</b>	\$7.00
Cinder Block Brewery - ABV 5.6% - North KC	

DOMESTIC	
<b>BUD LIGHT</b>	\$5.50
Anheuser-Busch / InBev - ABV 5.0% - St. Louis, MO	
IMPORT	
<b>STELLA ARTOIS</b>	\$7.00
Anheuser-Busch / InBev - ABV 5.0% - Leuven, Belgium	

SEASONAL & GLUTEN FREE	
<b>ROTATING BOULEVARD TAP</b>	\$7.00
Ask your server for details	
<b>CIDER BLOCK</b>	\$7.00
English Cherry Cider - Cinder Block Brewery - ABV 5.2% - North KC	

## BOTTLES & CANS

<b>BLUE MOON</b>	\$5.25	<b>MICHELOB ULTRA</b>	\$5.25
<b>BUD LIGHT</b>	\$5.25	<b>MILLER LIGHT</b>	\$5.25
<b>BUDWEISER</b>	\$5.25	<b>PABST BLUE RIBBON</b>	\$5.25
<b>CORONA EXTRA</b>	\$5.25	<b>SAM ADAMS</b>	\$6.00
<b>CORONA LIGHT</b>	\$6.00	<b>CRISPIN HARD CIDER</b>	\$5.50
<b>MODELO ESPECIAL</b>	\$6.00	<b>O'DOULS</b>	\$5.50
<b>COORS LIGHT</b>	\$5.25	-ROTATING BOULEVARD-	

## WINE

SPARKLING	
<b>MUMM (SPLIT)</b>	\$16
Brut Prestige - Napa Valley, California	
<b>MIONETTO</b>	\$12 / \$40
Prosecco - Veneto, Italy	
<b>CHANDON</b>	\$12 / \$48
Brut Classic - California, USA	
<b>NICOLAS FEUILLATEE</b>	\$123
Brut Reserve - Chouilly, France	
WHITES	
<b>MATANZAS CREEK</b>	\$15 / \$60
Sauvignon Blanc - Sonoma County, California	
<b>BOLLINI</b>	\$12.5 / \$50
Pinot Grigio - Trentino-Alto Adige, Italy	
<b>CHATEAU STE. MICHELLE</b>	\$9 / \$45
"Indian Wells Vineyard" - Chardonnay - Columbia Valley, Washington	
<b>ANEW</b>	\$10.50 / \$41.50
Riesling - Columbia Valley, Washington	
<b>MAGNOLIA GROVE</b>	\$10.50 / \$41.50
Chardonnay - California, USA	
<b>BERINGER</b>	\$7 / \$27
White Zinfandel	
<b>BANFI CENTINE</b>	\$11 / \$43
Rose - Italy	
<b>KIM CRAWFORD</b>	\$15 / \$60
Sauvignon Blanc - Marlborough, New Zealand	
<b>LOVE BLOCK</b>	\$77
Sauvignon Blanc - Marlborough, New Zealand	
<b>J VINEYARDS</b>	\$66
Pinot Gris - California, USA	
<b>THE HESS COLLECTION</b>	\$64
"Shirtail Ranches" - Chardonnay - Monterey, California	
<b>COPAIN</b>	\$68
"Tous Ensemble" - Chardonnay - Mendocino, California	
<b>MINER FAMILY WINERY</b>	\$90
Chardonnay - Napa Valley, California	
<b>DR. LOOSEN</b>	\$44
"Blue State" - Riesling - Mosel, Germany	

REDS	
<b>THE FEDERALIST</b>	\$12 / \$48
Cabernet Sauvignon - Lodi, California	
<b>MAGNOLIA GROVE</b>	\$8 / \$32
Cabernet Sauvignon - California, USA	
<b>SEQUOIA GROVE</b>	\$20 / \$80
Cabernet Sauvignon - California, USA	
<b>MACMURRY ESTATE VINEYARDS</b>	\$15 / \$62
Pinot Noir - Central Coast, California	
<b>DELOACH</b>	\$10 / \$44
Pinot Noir - California, USA	
<b>TOAD HOLLOW VINEYARDS</b>	\$12.5 / \$50
"Richard McDowell Selection" - Merlot - Sonoma County, California	
<b>ALAMOS</b>	\$8 / \$40
Malbec - Mendoza, Argentina	
<b>ALAMOS</b>	\$11 / \$45
Red Blend - Mendoza, Argentina	
<b>SIMI</b>	\$82
Cabernet Sauvignon - Alexander Valley, California	
<b>NAPA VALLEY QUILT</b>	\$85
Cabernet Sauvignon - Napa Valley, California	
<b>LOUIS M. MARTINI</b>	\$81
Cabernet Sauvignon - Sonoma County, California	
<b>FINCA DECERO</b>	\$53
"Remolinos Vineyard" - Malbec - Mendoza, Argentina	
<b>SPY VALLEY</b>	\$88
Pinot Noir - Marlborough, New Zealand	
<b>ACROBAT</b>	\$71
Pinot Noir - Oregon, USA	
<b>STAR MONT WINERY &amp; VINEYARD</b>	\$84
Merlot - Carneros, California	
<b>AUSTIN HOPE WINERY</b>	\$58
"Troublemaker" - Red Blend, USA	
<b>MARAIA</b>	\$49
Barbera Del Monferrato - Italy	