



SANDWICHES

Sub Gluten Free Bun +\$2 ★

Bob’s Burnt End French Dip Sandwich \$16

smoked beef burnt ends, chipotle mayo and caramelized onions on toasted baguette.

Served with our house made au jus

KC Cheesesteak Sandwich \$15.50

smoked brisket, provolone cheese, house made roasted red pepper relish and

horseradish mayo on a toasted hoagie roll

KC Club Sandwich \$15

smoked turkey, ham, bacon, lettuce, tomato,

avocado and mayo on toasted multigrain bread

Smoked Chicken Salad Sandwich \$14.50

smoked white meat chicken with diced celery

and red onion, cheddar cheese, lettuce and

tomato on toasted multigrain bread

add avocado \$2.50 / add bacon \$4

Cuban Sandwich \$14

pulled pork, ham, provolone, mustard aioli,

diced pickle on toasted marble rye

OurHouseKC Burger* \$14.50

Two juicy patties topped with cheddar and

provolone cheeses served on a toasted bun.

Lettuce tomato and onion on the side.

add bacon \$4 / fried egg \$2.50 / avocado \$2.50

pulled pork \$6 / burnt ends \$7

Fried Egg BLT* \$14

two fried eggs, bacon, lettuce, tomato and

mayo on toasted multigrain bread

add avocado \$2.50

The Double Wide \$14

your choice of any of our two smoked meats

served on a toasted bun with BBQ sauce -

brisket, pulled pork, turkey, ham or burnt ends \$2

Brisket Sandwich \$14.50

house smoked brisket piled high on a toasted

bun with BBQ sauce

Smoked Turkey Sandwich \$13.50

house smoked turkey piled high on a toasted

bun with BBQ sauce

Pops Pulled Pork Sandwich \$13

house smoked pulled pork piled high on a toasted

bun with BBQ sauce

The Carolina Pig \$14

house smoked pulled pork tossed in au jus

and topped with a tangy BBQ slaw & BBQ Sauce.

Served on a toasted bun

The Carolina Bird \$14.50

house smoked turkey tossed in au jus and topped

with a tangy BBQ Slaw & BBQ Sauce. Served on

buttered brioche toast

Harvest Moon \$14 ★

avocado, cucumber, lettuce, tomato, onion, house

seasoning, feta, roasted red pepper relish,chipotle

mayo, vinegar & oil on toasted multigrain bread.

SOUP

OurHouseKC Soup cup \$7 / bowl \$10

roasted carrot and red pepper soup

SALADS

Chicken \$6 / Pulled Pork \$6 / Burnt Ends \$7

OurHouseKC Salad \$14 ★ ★

mixed greens, candied pecans, craisins, feta

cheese, diced avocado, poppyseed vinaigrette

Greek Salad \$14 ★ ★

mixed greens, thinly sliced red onion, kalamata

olives, cucumbers, cherry tomatoes, feta

cheese, lemon dill vinaigrette

Roger Cobb Salad* \$15 ★

mixed greens, avocado, bacon, tomato, blue

cheese, hard-boiled egg, blue cheese dressing

The KC Club Salad \$20 ★

mixed greens, tomato, avocado, cold smoked

turkey & ham, chopped bacon, cheddar cheese,

ranch dressing

Strawberry Spinach Salad \$14 ★★

baby spinach with strawberries, thinly sliced

red onion, toasted almonds and poppyseed

vinaigrette

Caesar Salad \$13 ★

large leaves of romaine with shaved parmesan,

Caesar dressing and house made croutons

QUINOA BOWLS

add an egg \$2.50*

Southwestern Quinoa Bowl \$17 ★

quinoa, smoked chicken, avocado, tomato, black beans,

roasted pepper relish, roasted corn, mixed greens,

drizzled with chipotle cream sauce.

sub pulled pork / sub burnt ends \$2

Herbivore Quinoa Bowl \$16 ★ ★

quinoa, zucchini, squash, asparagus, roasted red

pepper relish, roasted corn, diced carrots, mixed

greens, drizzled with lemon dill, olive oil and red

wine vinegar

add chicken \$6 / pulled pork \$6 / burnt ends \$7

Smokehouse Quinoa Bowl \$18 ★

quinoa, pulled pork, chopped brisket, caramelized

onion, topped with house made coleslaw & BBQ

sauce

Greek Quinoa Bowl \$17 ★

quinoa, chicken, mixed greens, cucumbers, diced

tomatoes, red onion, feta cheese, kalamata olives,

olive oil & red wine vinegar

MAC N' CHEESE

Classic Mac \$12 ★

Cavatappi noodles smothered in our scratch

made cheese sauce

Load it up! add chicken \$6 / pulled pork \$6

chopped bacon \$4 / burnt ends \$7

POT PIES

Smoked Chicken Pot Pie \$17

buttery puff pastry filled with smoked white

meat chicken, carrots, peas, & pearl onions in a

white cream sauce. Served in a cast iron skillet

Burnt End Stew Pot Pie \$18

buttery puff pastry filled with smoked beef

burnt ends, carrots, potatoes & pearl onions in

a rich brown gravy. Served in a cast iron skillet

*ask about our family style 9" Take & Bake Pot Pies!

PERSONALIZED PASTA \$14

choose your noodle, veggies and sauce

noodle

Choose 1

Fettuccine
Cavatappi

Zucchini ★
Quinoa ★

sauce

Choose 1

house made from scratch

Alfredo
Roasted Tomato

veggies

Choose 2 - \$2 for each additional item over 2

Broccoli
Asparagus
Roasted Bell Peppers
Onions
Garlic

Fresh Tomatoes
Sun Dried Tomatoes
Spinach
Fresh Basil

protein

Chicken + \$6
Pulled Pork + \$6
Burnt Ends + \$7

* Eggs (can be cooked to order) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Gluten friendly



Vegetarian

Gluten friendly items are made with gluten-free ingredients; however, our kitchen handles gluten, so cross-contact is possible. We take every precaution to minimize risk.

COLIN'S KIDS CREATIONS \$12

kids (12 and under) meals served with main dish, side & drink. GF bun available for sandwiches +\$2

main dish

- Homemade Mac N' Cheese ★
- Cheeseburger
- Brisket Sandwich
- Pulled Pork Sandwich
- Smoked Turkey Sandwich
- Grilled Cheese ★
- Chicken Fingers
- Spaghetti & Red Sauce ★
- Buttered Noodles ★
- Chicken Alfredo
- The Lunch Box ★★
hard-boiled egg, assorted fruits, cheese, veggie straws, yogurt and your choice of turkey, ham or avocado served on a sectioned plate (no side included)

sides

- French Fries ★
- Tater Tots ★
- House Chips ★
- Fresh Fruit ★★
- Fresh Fruit + Vanilla Greek Yogurt ★★
- Apple Slices & Peanut Butter ★★
- Veggie Straws ★★

drinks

- Fountain Drink
- Milk
- Chocolate Milk
- Juice
apple or orange

TULIE'S TREATS

don't forget to check out our freshly baked pastry and dessert offerings in our Café!

Goopy Butter Cake & Caramel Sundae \$11 ★

our scratch baked warm goopy butter cake topped with vanilla ice cream and drizzled with caramel

Warm Cookie Skillet \$11 ★

our scratch baked chocolate chunk cookie topped with vanilla ice cream, whipped cream and hot fudge served in a cast iron skillet

Hot Fudge Brownie Sundae \$11 ★

our scratch baked chocolate brownie topped with vanilla ice cream, whipped cream and hot fudge
Add a Shot of Espresso \$2

Milkshake \$8 ★★

12 oz vanilla or chocolate milkshake, topped with whipped cream

Add a Shot of Espresso \$2

Add a Shot of Cindy's Irish Cream \$8

Root beer Float \$8 ★★

vanilla ice cream and root beer in a 12oz glass

Affogato \$8 ★★

2 scoops of vanilla ice cream with chocolate curls, served with a double shot of espresso over top

Add a Shot of Cindy's Irish Cream \$8

Cousin Crew Pie \$8 ★

individual house made chocolate cream pie topped with whipped cream

Key Lime Tart \$8 ★

individual house made key lime pie topped with whipped cream

Dessert Bar \$6 ★

Your choice of: Lemon Bar / Goopy Butter Bar / or Chocolate Ganache Brownie Bar - all scratch made from our bakery



OURHOUSE CRAFTED COCKTAILS

OurHouseKC Marg \$13

pineapple-infused tequila, triple sec, fresh squeezed lime juice, raw sugar syrup with tajin rim & garnished with a lime & tequila infused pineapple chaser (whoa!)

Bull Shoals Bloody Mary \$12

vodka, bloody mix, jalapeño and garlic stuffed olives, lemon & bacon

The Major's Mule \$12

vodka, ginger beer & fresh lime

Martini-NeeNee \$13

gin or vodka, olive juice, splash of vermouth - served up or on the rocks

Espresso Martini \$14

cold brewed house espresso, vodka, and our Cindy's Irish Cream

Old Westport \$13

bourbon, raw sugar syrup, bitters & wide orange peel

The ZPak \$13

beer + shot pairing of the moment

Cindy's Irish Cream \$13

OurHouseKC made Irish Cream on ice

Irish Coffee / Irish Cold Brew \$12

your choice of a hot cup or cold brew of our house coffee with a shot of our Cindy's Irish Cream to top it off

Jack Straw Julep \$13

bourbon, mint infused raw sugar syrup, fresh mint, raw sugar rim

The Townie \$12

white wine, house made peach and raspberry cordial, sparkling water & lemon

The EMT - Easton's Mai Tai \$13

rum, orange curaçao, orgeat, mint infused raw sugar syrup & fresh lime. Side effects may include ordering another

Passion Tea Punch \$12

vodka, hibiscus tea, mint infused raw sugar syrup & fresh lemon

Mimosa \$11

sparkling wine with your choice of orange, cranberry, grapefruit or pineapple juice

COCKTAILS TO GO BY THE BOTTLE

OurHouseKC Marg Bottle 750mL \$45

Cindy's Irish Cream Bottle 750mL \$45

DRINKS & CAFE

Fountain Drink or Tea \$3.50

Juice \$3.50 Apple or Orange

Milk or Chocolate Milk \$3.50

House Brewed Coffee \$3.50

House-made Cold Brew \$5.50

*check out our Café for our full espresso, coffee & tea menu

FROM THE BAR

Drafts Beers

- Boulevard Wheat \$7
- Boulevard Tank 7 \$8
- KC Bier Co. Dunkel \$6
- IPA Rotator \$6
- Seasonal Rotator \$6
- Michelob Ultra \$5

Beer Bottles & Cans

- Bud Heavy \$5
- Coors Banquet \$5
- Busch Light \$5
- Miller Lite \$5
- Miller High Life \$6
- Yuengling \$6
- Pabst Blue Ribbon \$5
- Modelo \$6
- Stella Artois \$6
- Sierra Nevada \$6
- Guinness \$7

Deschutes Fresh Squeezed IPA \$7

Bells' Two Hearted Ale \$7

Boulevard Quirk Hard Seltzer \$6

Patio Pitchers

- Domestic \$23
- Craft \$28
- *No Tank 7 Pitchers

Wine

8oz starting at \$11
Bottles starting at \$30

- Rotating Reds
- Rotating Whites
- Rosé
- Bubbles

ask us about our selections

Non-Alcohol \$6

Daily Culture Kombucha
Michelob Ultra NA

*Check out our Cafe!

Mocktails \$8

- Virgin Mule
- Virgin Mojito



We Cater!

Check out our catering menus here



Thanks for stepping out of YourHouse & into OurHouseKC!