

CONRAD'S EAT DRINK LOCAL



(September-November)

Seasonal **FEATURES**

Thank you for allowing us this opportunity to earn your business. When we say Eat Drink Local, we mean it. It's not just a tagline, it's who we are. It's about providing quality food and beverage with a local, community centered focus. We are local people with local passions, who are raising our families in the same communities we serve. We feel privileged to have had the incredible opportunity to serve this area since 2001. With this in mind, your experience is very important to us. If we fall short, please let us know. We believe that every guest should leave happy.

Please look over our NEW Seasonal Features. We hope that these features allow us to elevate your experience in whichever direction you desire. We have a carefully selected wine list, our signature cocktails and of course our extensive and ever-changing line up of American Craft Beer to complete your dining experience. Once again, Thank You... #EatDrinkLocal

shawn barber
president & co-founder



CRAB HUSHPUPPIES

hushpuppies • crab stuffed
cajun aioli **\$8.99**

suggested pairings
beer: lager / wine: riesling



ROASTED GARLIC HUMMUS

house-made hummus • naan bread
fresh vegetables **\$8.99**

suggested pairings
beer: hefeweizen / wine: moscato



CHICKEN AVOCADO WRAP

grilled chicken • avocado • cheddar jack
pico de gallo • romaine lettuce • adobo aioli
whole wheat tortilla • classic side **\$12.99**

suggested pairings
beer: cider / wine: moscato



TURKEY POT PIE

roasted turkey • carrots • celery
onions • creamy bechamel sauce
puff pastry crust • side salad **\$13.99**

suggested pairings
beer: saison / wine: chardonnay

#EatDrinkLocal #Conrads816 #KeepItLocal

*The state & city health code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Eat Drink Local

CRAB BCA

house-made crab cake • bacon • cucumbers
garlic aioli • grilled ciabatta **\$13.99**

suggested pairings

beer: new england ipa / wine: pinot grigio



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KANSAS CITY STRIP

12oz • usda choice angus • steak butter
two classic sides **\$29.99**

suggested pairings

beer: dunkel / wine: red blend



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SEARED RUBY RED TROUT

seared trout • shaved brussel sprouts
fingerling potatoes • caramelized onions • roasted
red pepper pesto • lemon aioli **\$18.99**

suggested pairings

beer: wheat / wine: sauvignon blanc



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GRILLED HAND-CUT RIBEYE

12oz • usda choice angus • steak butter
two classic sides **\$24.99**

suggested pairings

beer: sweet stout / wine: malbec



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STEAK OSCAR

crab • grilled asparagus • hollandaise sauce
kc strip **\$37.99** • ribeye **\$32.99**
flat iron **\$24.99**

suggested pairings

beer: brown ale / wine: pinot noir







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FLAT IRON STEAK

8oz • usda choice • steak butter
two classic sides **\$16.99**

suggested pairings

beer: imperial stout / wine: cabernet

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