

CONRAD'S EAT DRINK LOCAL



(March-May)

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 are thankful to have had the wonderful 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



GRILLED BRIE CROSTINI

grilled brie • toasted crostini • blueberry gastrique • julienne apple slices **\$8.99**

suggested pairings

beer: saison / wine: sauvignon blanc



CHICKEN & WAFFLES

two belgian waffles • fried chicken • bacon maple syrup • chicken gravy • green onion **\$12.99**

suggested pairings

beer: pale ale / wine: moscato



SICILIAN FLATBREAD

grilled flatbread • marinara • mozzarella cherry tomato • bacon • capicola • banana peppers **\$11.99** add a side salad **\$1.99**

(\$2 off during happy hour)

suggested pairings

beer: lager / wine: red blend



HONEY WALNUT & CRANBERRY SALAD

mixed green salad • honey butter walnuts dried cranberries • apple • feta **\$10.99**
(add a protein from our everyday menu)

suggested pairings

beer: saison / wine: riesling

#EatDrinkLocal #Conrads816 #KeepItLocal



PORK BELLY CARBONARA

roasted pork belly • cavatappi noodles • peas
carbonara sauce • cherry tomato **\$12.99**

suggested pairings
beer: pale ale / wine: white blend



KANSAS CITY STRIP*

12oz • angus upper two-thirds choice
steak butter • two classic sides **\$29.99**

suggested pairings
beer: sweet stout / wine: cabernet



PORTOBELLO DEMI*

grilled portobello mushroom • cabernet demi
kc strip **\$33.99** • ribeye **\$28.99**
flat iron **\$20.99**

suggested pairings
beer: stout / wine: pinot noir



SHRIMP RISOTTO

grilled shrimp • lemon chablis risotto
corn • cherry tomato • roasted red pepper
cream sauce **\$14.99**

suggested pairings
beer: hazy ipa / wine: chardonnay



GRILLED RIBEYE*

12oz • angus upper two-thirds choice
steak butter • two classic sides **\$24.99**





suggested pairings
imperial stout / wine: malbec



FLAT IRON STEAK*

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

suggested pairings
beer: dunkel / wine: merlot

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*Menu items can be cooked to order. Clay County 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, especially if you have certain medical conditions.