

CONRAD'S EAT DRINK LOCAL

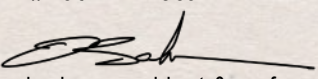


(December-February)

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 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 for Supporting Local... #EatDrinkLocal


sc barber, president & co-founder



CHORIZO NACHOS

poblano cheesy corn • cheddar-jack cheese
mexican chorizo • tomato • tortilla chips **\$14**

suggested pairings
beer: helles / wine: chardonnay



HOT CHICKEN

hand-breaded chicken • chili garlic crunch oil
pickle • lettuce • brioche bun • sandwich side **\$13**

suggested pairings
beer: double ipa / wine: moscato



SHRIMP LINGUINE

sautéed shrimp • baby kale • roma tomato
sherry wine • seafood cream sauce **\$18**

suggested pairings
beer: ipa / wine: chardonnay



BÁNH MÌ

char sui pork • pickled carrot
jalapeño • bánh mì bun • sandwich side **\$13**

suggested pairings
beer: hazy ipa / wine: pinot noir

THANK YOU FOR SUPPORTING LOCAL!

#EatDrinkLocal #Conrads816 #NorthlandProud



GREEN CHILI CHORIZO CHOP

12oz bone-in porterhouse chop • chorizo
green chili • poblano • pico de gallo
mashed potatoes • vegetable medley \$20

suggested pairings
beer: dunkel / wine: pinot noir



CHILEAN SEABASS

6oz fresh seabass • fried arancini
oyster mushroom & asparagus sauté
tomato beurre blanc \$35

suggested pairings
beer: pilsner / wine: riesling



KANSAS CITY STRIP*

angus upper two-thirds choice • 12 oz
steak butter • mashed potatoes
vegetable medley \$25

suggested pairings
beer: pale ale / wine: malbec



GRILLED RIBEYE*

angus upper two-thirds choice • 12 oz
steak butter • mashed potatoes
sautéed broccoli \$35

suggested pairings
beer: stout / wine: cabernet



TRUFFLE STEAK TOPPER*

oyster mushroom • brie • black truffle oil
tenderloin \$40 | kc strip \$30 | ribeye \$40

suggested pairings
beer: hefeweizen / wine: cabernet



BEEF TENDERLOIN*

angus upper two-thirds choice • 6 oz filet
steak butter • baked potato • asparagus \$35

suggested pairings
beer: west coast ipa / wine: malbec

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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.