

CONRAD'S EAT DRINK LOCAL



(June - July - August 2022)

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



CAMPECHANA

cooked shrimp • pico de gallo
lime juice • cholula • tortilla chips **\$9**

suggested pairings
beer: lager / wine: riesling



SUMMER SALAD

mixed greens • goat cheese • strawberries • blueberries
candied walnuts • poppyseed dressing **\$15**

* add chicken \$5 or shrimp \$6 or salmon \$10

suggested pairings
beer: cider / wine: moscato



CROQUE MADAME

sliced ham • swiss cheese • spicy mustard
bechamel • sunny side egg • sourdough **\$14**

suggested pairings
beer: ipa / wine: sauvignon blanc



ITALIAN PRESS

capicola • ham • red onion • tomato
swiss • giardiniera aioli • ciabatta **\$14**

suggested pairings
beer: saison / wine: riesling

THANK YOU FOR SUPPORTING LOCAL!
#EatDrinkLocal #Conrads816 #NorthlandProud



PORK TENDERLOIN

8oz pork tenderloin • charred corn succotash
mashed potatoes • white bbq sauce **\$18**

suggested pairings
beer: dunkel / merlot



TUSCAN PASTA

grilled chicken • artichokes • spinach • bacon
sun dried tomato • garlic cream sauce **\$16**

suggested pairings
beer: pilsner / wine: pinot grigio



GRILLED RIBEYE*

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

suggested pairings
beer: stout / wine: cabernet



SHRIMP DIABLO

sautéed shrimp • linguine pasta • tomatoes
chili garlic crunch • white wine **\$16**

suggested pairings
beer: saison / wine: chardonnay



KANSAS CITY STRIP*

angus upper two-thirds choice • 12 oz
mashed potatoes • vegetable medley **\$30**

suggested pairings
beer: pale ale / wine: malbec



MARSALA STEAK TOPPER*

baby portabella mushrooms • marsala wine
beef demi-glaze • cream

kc strip **\$34** | ribeye **\$39**

suggested pairings
beer: stout / wine: pinot noir

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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.