

# CONRAD'S EAT DRINK LOCAL



(Sept - Oct - Nov 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



### JALAPEÑO BRINED WINGS

jalapeño brined bone-in wings • deep fried  
choice of wing sauce:  
house buffalo • hot • 816 bbq • mustard bbq **\$9**  
suggested pairings  
beer: lager / wine: riesling



### FALL SALAD

mixed greens • grilled chicken • honey butter walnuts  
goat cheese • granny smith apples • dried cranberries  
your choice of dressing **\$18**  
suggested pairings  
beer: cider / wine: moscato



### PESTO BLT

hickory smoked bacon • basil pesto • sliced  
tomato • arugula • grilled ciabatta **\$13**  
suggested pairings  
beer: ipa / wine: riesling



### GREEN CHILI MAC & CHEESE

house mac & cheese • green chili  
roasted pork • chicharrón • chili oil **\$15**  
suggested pairings  
beer: saison / wine: pinot grigio

#EatDrinkLocal #Conrads816 #NorthlandProud



**SHORT RIB COFFEE AU JUS**

bone-in beef short rib • creamy poblano grits  
fried brussels sprouts • coffee au jus **\$32**

suggested pairings  
beer: stout / wine: red blend



**CARBONARA**

linguine pasta • hickory smoked bacon  
peas • creamy garlic sauce **\$13**

suggested pairings  
beer: pilsner / wine: pinot grigio



**KANSAS CITY STRIP\***

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

suggested pairings  
beer: pale ale / wine: malbec



**GRILLED RIBEYE\***

angus upper two-thirds choice • 12 oz  
mashed potatoes • sautéed broccoli **\$32**

suggested pairings  
beer: stout / wine: cabernet



**CHIPOTLE LIME SHRIMP**

5 grilled 21-25ct shrimp • chipotle compound butter  
kc strip **\$36** | ribeye **\$38**

suggested pairings  
beer: stout / wine: pinot noir



**OOEY GOOEY BUTTER CAKE**

gooey yellow butter cake • vanilla bean  
ice cream • raspberry coulis **\$8**

suggested pairings  
beer: cider / wine: chardonnay

**THANK YOU FOR SUPPORTING LOCAL!**

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**CONRAD'S 316.COM**

\* 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.