

BURNT END BAR AND GRILL



SNACKIN'

BURNT END NACHOS	11.95
chopped burnt ends, queso, pico, lime crema, jalapeño, cilantro, and colby jack cheese	
ONION RINGS	7.95
crispy onion rings and BBQ aioli	
CHIPS AND SALSA	3.95
tortilla chips and fire roasted salsa	
FRIED CORNBREAD BITES	5.95
served with whipped honey butter	
CHICKEN TENDERS	10.95
hand breaded tenders, crinkle fries, and honey mustard	
QUESADILLA	7.95
choice of chicken or pulled pork, pico de gallo, fire roasted salsa	
CHIPS AND QUESO	5.95
tortilla chips, queso dip, and pico de gallo	

SAMMICHES

SERVED WITH CRISPY FRIES GLUTEN FREE BUN +\$2

PORKINATOR	10.95
pulled pork, smoked ham, hickory bacon, and pepper jack cheese on a brioche bun	
CHICKEN PHILLY	12.95
smoked chicken, peppers, onions, and provolone cheese on a hoagie bun with a side of queso	
BRISKET FRENCH DIP	14.95
sliced brisket, horseradish cream, swiss cheese, and caramelized onions on a hoagie bun with a side of au jus	
BEEF ON BUN	13.95
choice of burnt ends or brisket served on a brioche bun	
SMOKEHOUSE REUBEN	14.95
house smoked corned beef, spicy slaw, swiss cheese, and thousand island dressing on marble rye	
EL CHOPPO	13.95
chopped beef, pulled pork, BBQ sauce, provolone cheese, onion straws on a hoagie bun	
THE FRISKY FRANK	10.95
beef & pork jalapeño sausage, caramelized onions & peppers, on a hoagie bun	

MEAT ON A BUN* **9.95**

choice of turkey, pulled pork, smoked chicken, sausage, chopped beef, or pork burnt ends

*10¢ FROM EVERY "MEAT ON A BUN" SOLD GOES TO DE SOTO HIGH SCHOOL CAT BOOSTER CLUB.

BOWLS

PIG OUT	11.95
pit beans, pulled pork, spicy slaw, pork burnt ends, cornbread, and onion straws	
BURNT END	16.95
smoked beef burnt ends, pit beans, cornbread, and onion straws	
MAC IT YOUR OWN	12.95
choice of smoked meat, creamy mac 'n cheese, onion straws, and scallions +\$4 for beef burnt ends	
SMOKED TURKEY	10.95
wild rice, smoked turkey, and seasonal vegetables	

GREENS

FRIED CHICKEN SALAD	11.95
mixed greens, tomato, egg, avocado, jack cheese, and honey mustard. Choose crispy or grilled chicken	
TURKEY COBB SALAD	13.95
turkey, romaine, tomato, egg, avocado, bacon, bleu cheese, and ranch dressing	
GRILLED SALMON SALAD*	15.95
mixed greens, dried cranberries, spiced walnuts, blue cheese, bacon, and cranberry sage vinaigrette	
SOUTHWEST CHICKEN SALAD	10.95
smoked chicken, romaine, wild rice, avocado, pico, jack cheese and citrus vinaigrette	

(PROBABLY) THE BEST WINGS EVER

SMOKED WINGS

tossed in your choice of sauce
six **10.95** ten **14.95**



STICKY WINGS

tossed in your choice of sauce, charred and grilled
six **10.95** ten **14.95**



BONELESS WINGS

tossed in your choice of sauce
eight **8.95** twelve **11.95**

WING SAUCES

Thick & Bold | Sweet Chipotle | Fire | Buffalo
Sweet Thai Chili | Garlic Butter Parmesan

ENTREE PLATES

WITH YOUR CHOICE OF 2 DELICIOUS SIDES

FLAT IRON STEAK*	28.95
8oz pasture raised beef with BBQ butter	
ATLANTIC SALMON*	19.95
6oz fresh salmon fillet with BBQ butter	
PORK CHOP*	18.95
12oz bone-in pork chop with BBQ butter	

SWEET TREATS

CHOCOLATE TOFFEE COOKIES	3.95
hot and fresh out of the kitchen	
BUTTER CAKE	7.95
hot butter cake, whipped cream and berries	

BUN-BELIEVABLE BURGERS

SERVED WITH CRISPY FRIES

BACON SMASHBURGER*	9.95
fresh, local beef patty, crispy bacon, American cheese, lettuce, tomato, onion and pickle on a brioche bun	
DOUBLE SMASHBURGER*	10.95
two fresh, local beef patties, American cheese, lettuce, tomato, onion and pickle on a brioche bun	
MONSTER SMASH BBQ BURGER*	12.95
two fresh, local beef patties, pulled pork, chopped beef, American cheese, lettuce, tomato, onion and pickle on a brioche bun	

add bacon to any burger + \$1



DELICIOUS SIDES **3.95**

PIT BEANS signature smoked BBQ beans	MAC N CHEESE creamy cheese sauce and pasta	WILD RICE Kansas wild rice blend	SPICY SLAW vinegar, chili flakes
CHEESY CORN cheesy corn bake with ham	GARDEN SALAD romaine, tomato, onion, and jack cheese	PINEAPPLE FRIED RICE pineapple, peppers and onions	POTATO SALAD signature Burnt End potato salad
ONION RINGS crispy onion rings	BAKED POTATO SALAD creamy, cheesy twice-baked potato casserole	CRINKLE FRIES crispy seasoned fries	ONION STRAWS crispy fried onions
CORNBREAD BITES fried cornbread honey butter	SEASONAL VEGGIES roasted peppers, zucchini, squash, onions, and broccoli	CREAMY SLAW classic coleslaw	

DAILY SPECIALS

MONDAY SMASHDOWN*
\$8 double smash burger with fries
\$3 domestic bottles
TACO TUESDAY
\$9 smoked chicken, chopped beef, and pulled pork bbq taco, slaw, pickled onion - 1 of each
\$5 classic margs
REUBEN WEDNESDAY
\$12 smoked reuben with fries
\$7 martinis
NACHOS' AVERAGE THURSDAY
\$6 Pulled Pork Nachos \$8 burnt end nachos
\$3 16oz domestic draft beers
\$5 16oz craft draft beers
CHIEFS CHOP FRIDAY
\$10.95 el choppo sandwich
\$7 watermelon refresher
SMOKEHOUSE STACK SATURDAY
\$12 SANDWICH SPECIAL: brisket, turkey, ham, bacon, pepper jack cheese, lettuce, tomato and pickles with fries
SUNDAY FUNDAY
\$12 brisket french dip
\$4 bloody marys & mimosas
\$6 mustache margs

BBQ COMPETITION PLATTERS

ALL PLATTERS SERVED WITH YOUR CHOICE OF TWO DELICIOUS SIDES & TEXAS TOAST

ONE MEAT PLATTER	11.95	ALL THE ENDS	20.95
choose one meat, +\$2 for ribs +\$4 for burnt ends		beef burnt ends, pork burnt ends, and corned beef burnt ends	
TWO MEAT PLATTER	16.95	THE WHOLE HOG	18.95
choose two meats, +\$2 for ribs +\$4 for burnt ends		pulled pork, pork burnt ends, jalapeño sausage, and 2 ribs	
		ST LOUIS RIB PLATTER	19.95
		half rack St. Louis style ribs	

SMOKEHOUSE MEATS

PRICES BY THE 1/2 LB

PRICES BY THE 1/2 LB

\$8

PORK BURNT ENDS
PULLED CHICKEN
PULLED PORK

SMOKED SAUSAGE \$7
one sausage link per order

SMOKED TURKEY \$9

ST. LOUIS RIBS 1/2 RACK \$14

CHOPPED BEEF \$12

\$15

BEEF BURNT ENDS
BEEF BRISKET
CORNER BEEF
BURNT ENDS



*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your health risk of food-borne illness, especially if you have certain medical conditions.



THE DRINK DIRECTORY

COCKTAILS

GRAPEFRUIT ROSEMARY BOURBON SMASH 10

Evan Williams Black Label Whiskey, grapefruit juice, simple syrup, and fresh rosemary

KANSAS MULE

Boot Hill Vodka, Fever Tree Ginger Beer, and lime

RANCH WATER

Camarena Blanco Tequila, fresh lime juice, soda water, chili salt lime rim, and lime

BBQ BLOODY MARY

Boot Hill Vodka, Smokey's Thick n Bold BBQ Sauce, and Zing Zang

WATERMELON REFRESHER

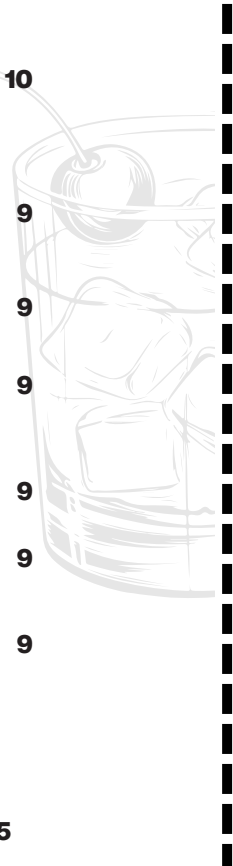
New Amsterdam Watermelon Vodka, simple syrup, mint, lime, and soda

GIN & GRINN 42

Uncle Val's Gin, cinnamon simple syrup, lemon juice, nutmeg, and rosemary

BROOKALICIOUS

Camarena Blanco, Grapefruit Simple Syrup, Salted Rim



MOCKTAILS

CHERRY LIMEADE 5

sour, grenadine, Starry, and lime sorbet

BLUEBERRY LEMONADE 5

lemonade and blueberry syrup

WHISKEYS FLIGHTS

KANSAS FLIGHT 15

West Bottoms Kansas City Whiskey, Rieger Whiskey, and Restless Spirits Gullytown Single Malt Whiskey

RYE WHISKEY FLIGHT 16

Rittenhouse Rye, Sazerac Rye 6yr, and High West Double Rye,

BOURBON FLIGHT 15

Old Forester, 1792 Small Batch, and Buffalo Trace

OLD FASHIONEDS

BURNT END OLD FASHIONED 12

Bulliet Bourbon, Luxardo Simple Syrup, Angostura Bitters, Orange Peel, and Luxardo Cherries

OLDIE BUT A TEQUILA 12

1800 Añejo, brown sugar simple syrup, and angostura bitters

SWIPE RIGHT 12

Templeton Rye, Benedictine, Remy Martin, Dolin Sweet Vermouth, Angostura Bitters, and Peychaud Bitters

DRAFT

MODELO ESPECIAL 16OZ 22OZ

COORS LIGHT \$4.25 \$6.25

YUENGLING LAGER

STOCKYARDS CERVEZA ROYALE \$5.75 \$7.75

BOULEVARD WHEAT

KC BIER CO. DUNKEL

BOULEVARD SPACE CAMPER IPA

*ROTATING HANDLE

SUDS

\$4 BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LITE

PBR

MICH ULTRA

\$5

BLUE MOON

CORONA

GUINNESS

GOLDEN ROAD MANGO CART

FREE STATE AMBER ALE

MODELO ESPECIAL

STELLA ARTOIS

KC BIER CO. HEFEWEIZEN

\$3.50 BUSH LIGHT \$5 ATHLETIC BREWING HAZY IPA-*NA

\$6

BOULEVARD QUIRK STRAWBERRY-LEMON

HIGH NOON PINEAPPLE SELTZER

MARTIN CITY HARD WAY IPA

DALES PALE ALE

\$7

BOULEVARD TANK 7



MAGIC MARGS



THE CLASSIC 8

ON THE ROCKS

Camarena Blanco Tequila, sweet and sour, salt rim, lime wheel
Flavors : lime, strawberry, peach mango, watermelon, prickly pear, blue raspberry, and strawberry kiwi

MUSTACHE MARG 12

1800 Añejo, sweet and sour, Grand Marnier, salt rim, and mustache garnish



MARTINIS 10

BURNT END BLUEBERRY LEMON DROP

Tito's Handmade Vodka, sour, blueberry, and a sugar rim

PINEAPPLE CRUSH

360 Madagascar Vanilla Vodka, Rum Haven Coconut Rum, pineapple juice, and fresh lime

PEACH BOURBON THYME

Evan Williams Black Label Whiskey, peach juice, jalapeño simple syrup, and fresh thyme

CU-TINI

Hendricks Gin, St. Germain, dry vermouth, and cucumber simple syrup

THE DIRTY PICKLE

Tito's Handmade Vodka, pickle juice, and pickle chips

WINE TIME

CANYON ROAD

cabernet
pinot noir
chardonnay
sauvignon blanc



by the glass

\$7

HAPPY HOUR

FEATURING

\$3 DOMESTIC BOTTLES / CANS
DOMESTIC DRAFTS

\$4 WELL DRINKS

\$5 CRAFT DRAFTS
CLASSIC MARGS
WINE BY THE GLASS

\$7 MARTINIS
HANDCRAFTED COCKTAILS

2-5 PM DAILY

1/2 PRICE SNACKS

DRINK SPECIALS

WINE BY THE GLASS

LET US CATER YOUR NEXT EVENT!

913-884-1999

@BURNTENDBBQ

BURNTENDBBQ.COM/CATERING

We source from real people and small businesses wherever possible to contribute to the world around us. We also love to have a damn good time, so you'll find amazing drinks, bourbons and whiskeys ready to enjoy.