## **BURNT END BAR AND GRILL**



### **SNACKIN'**

BURNT END NACHOS chopped burnt ends, queso, pico, lime crema, jalapeño, cilantro, and colby jack cheese	12.99
ONION RINGS crispy onion rings and BBQ aioli	7.99
CHIPS AND DIPS fire roasted salsa, queso with pico de gallo, tortilla chips	6.99
FRIED CORNBREAD BITES served with whipped honey butter	5.99
CHICKEN TENDERS hand breaded tenders, crinkle fries, and honey mustard	10.99
QUESADILLA choice of chicken or pulled pork, pico de gallo,	8.99

### **SAMMICHES**

PORKINATOR pulled pork, smoked ham, hickory bacon, and pepper jack	11.99
cheese on a brioche bun  CHICKEN PHILLY  smoked chicken, peppers, onions, and provolone cheese on a	12.99
hoagie bun with a side of queso BRISKET FRENCH DIP sliced brisket, horseradish cream, swiss cheese, and	14.99
caramelized onions on a hoagie bun with a side of au jus  BEEF ON BUN  choice of burnt ends or brisket served on a brioche bun	13.99
SMOKEHOUSE REUBEN house smoked corned beef, spicy slaw, swiss cheese,	14.99
and thousand island dressing on marble rye  EL CHOPPO  chopped beef, pulled pork, BBQ sauce, provolone cheese,	13.99
onion straws on a hoagie bun <b>IHE FRISKY FRANK</b> peef & pork jalapeño sausage, caramelized onions & peppers, on a hoagie bun	10.99

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

### **BOWLS**

PIG OUT	11.99
pit beans, pulled pork, spicy slaw, pork burnt ends, cornbread, and onion straws <b>BURNT END</b> smoked beef burnt ends, pit beans, cornbread, and	16.99
onion straws	12.99
choice of smoked meat, creamy mac 'n cheese, onion straws, and scallions +\$4 for beef burnt ends	
<b>SMOKED TURKEY</b> wild rice, smoked turkey, and seasonal vegetables	11.99
<b>GREENS</b>	
FRIED CHICKEN SALAD mixed greens, tomato, egg, avocado, jack cheese, and honey mustard. Choose crispy or grilled chicken	11.99
TURKEY COBB SALAD turkey, romaine, tomato, egg, avocado, bacon, bleu cheese, and ranch dressing	13.99
GRILLED SALMON SALAD* mixed greens, dried cranberries, spiced walnuts,	15.99
illixed greens, dried crambernes, spiced wainuts,	

## (PROBABLY) THE BEST WINGS EVER

#### **SMOKED WINGS**

fire roasted salsa

tossed in your choice of sauce six 10.99 ten 15.99



#### **STICKY WINGS**

tossed in your choice of sauce, charred and grilled six 10.99 ten 15.99



#### **BONELESS WINGS**

tossed in your choice of sauce eight 8.99 twelve 11.99

**WING SAUCES** 

THICK & BOLD | SWEET CHIPOTLE | FIRE | BUFFALO | SWEET THAI CHILI | GARLIC BUTTER PARMESAN

#### **ENTREE PLATES**

WITH YOUR CHOICE OF 2 DELICIOUS SIDES

28.99 **FLAT IRON STEAK\*** 8oz pasture raised beef with BBQ butter 19.99 **ATLANTIC SALMON\*** 6oz fresh salmon fillet with BBQ butter 18.99 **PORK CHOP\*** 

#### SWEET TREATS

10oz bone-in pork chop with BBQ butter

**CHOCOLATE TOFFEE COOKIES 3.99** 

hot and fresh out of the kitchen

**BUTTER CAKE** hot butter cake, whipped cream and berries **BUN-BELIEVABLE BURGERS** SERVED WITH CRISPY FRIES

#### **BACON SMASHBURGER\***

fresh, local beef patty, crispy bacon, American cheese, lettuce, tomato, onion and pickle on a brioche bun

#### **DOUBLE SMASHBURGER\***

two fresh, local beef patties, American cheese, lettuce, tomato, onion and pickle on a brioche bun

#### **MONSTER SMASH BBQ BURGER\***

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



3.99

### **TACO TUESDAY**

**MONDAY SMASHDOWN\*** 

\$9 double smash burger with fries

\$9 smoked chicken, chopped beef, and pulled pork bbq taco, slaw, pickled onion - 1 of each

**DAILY SPECIALS** 

\$5 classic margs

\$3 domestic bottles

#### **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

\$10.99 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**

\$11 chicken philly

\$4 bloody marys & mimosas

\$6 mustache margs

#### **PIT BEANS**

signature smoked BBQ beans **ONION STRAWS** crispy fried onions

**ONION RINGS** crispy onion rings

**CORNBREAD BITES** fried combread honey butter

#### **MAC N CHEESE** creamy cheese sauce and pasta

#### **GARDEN SALAD**

romaine, tomato, onion, and jack cheese **BAKED POTATO SALAD** creamy, cheesy twice-baked potato casserole

7.99

**SEASONAL VEGGIES** 

roasted peppers, zucchini, squash, onions, and broccoli

#### **DELICIOUS SIDES**

**WILD RICE** 

Kansas wild rice blend PINEAPPLE FRIED RICE pineapple, peppers and onions

**CRINKLE FRIES** 

crispy seasoned fries **CHEESY CORN** cheesy corn bake with ham

**SPICY SLAW** vinegar, chili flakes **POTATO SALAD** signature Burnt End potato salad

**CREAMY SLAW** 

classic coleslaw

## **BBQ COMPETITION PLAT**

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

**ONE MEAT PLATTER** 

choose one meat, +\$5 for ribs +\$4 for burnt ends

choose two meats, +\$5 for ribs +\$4 for burnt ends

12.99

17.99

ALL THE ENDS beef burnt ends, pork burnt ends, and corned beef burnt ends 20.99

THE WHOLE HOG

18.99

pulled pork, pork burnt ends, jalapeño sausage, and 2 ribs

19.99

ST LOUIS RIB PLATTER half rack St. Louis style ribs

PRICES BY THE 1/2 LB

TWO MEAT PLATTER

## SMOKEHOUSE MEAT

PRICES BY THE 1/2 LB

**PORK BURNT ENDS PULLED CHICKEN PULLED PORK** 

SMOKED SAUSAGE \$7 ST. LOUIS RIBS 1/2 RACK \$15

one sausage link per order

**SMOKED TURKEY** 

\$9 CHOPPED BEEF

\$12

**BEEF BURNT ENDS BEEF BRISKET** CORNED BEEF **BURNT ENDS** 



## THE DRINK DIRECTORY

### **COCKTAILS**

#### GRAPEFRUIT ROSEMARY BOURBON SMASH

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**

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

#### **GIN & GRINN 42**

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

#### **BROOKALICIOUS**

Camarena Blanco, Grapefruit simple syrup

#### **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

## **MOCKTAILS**

**CHERRY LIMEADE** sour, grenadine, Starry, and lime sorbet

#### **BLUEBERRY LEMONADE**

lemonade and blueberry syrup

## DRAFT

MODELO ESPECIAL

**160Z 220Z** 

9

9

9

5

COORS LIGHT

\$4.25 \$6.25

YUENGLING LAGER

STOCKYARDS CERVEZA ROYALE

**BOULEVARD WHEAT** 

**\$5.75 \$7.75** 

KC BIER CO. DUNKEL

BOULEVARD SPACE CAMPER IPA

\*ROTATING HANDLE

### WHISKEYS FLIGHTS

**KANSAS FLIGHT** 

1

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

#### **SWIPE RIGHT**

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

12

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

\$6

BOULEVARD QUIRK STRAWBERRY-LEMON HIGH NOON PINEAPPLE SELTZER MARTIN CITY HARD WAY IPA DALES PALE ALE

\$7

**BOULEVARD TANK 7** 

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



## MAGIC

## MARGS



#### THE CLASSIC

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



# \$3.99 FLAVORED MARGARITAS ALL DAY.

8

### 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, jalape $\tilde{n}$ o simple syrup, and fresh thyme

#### **CU-TINI**

 $\label{thm:conditional} \textit{Hedricks Gin, St. Germaine, dry vermouth, and cucumber simple syrup}$ 

#### THE DIRTY PICKLE

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

#### 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.

## WINE TIME

#### **CANYON ROAD**

cabernet pinot noir chardonnay sauvignon blanc





## 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

#### **SNACKS**

CHIPS, SALSA & QUESO \$3
FRIED CORNBREAD BITES \$4
ONION RINGS \$5
CHICKEN TENDERS \$6
WINGS, TENDERS, FRIES \$7

\$2.99 FLAVORED MARGARITAS