



SHAREABLES

ADULT "LUNCHABLE" A selection of cured meats, cheeses and house made pickles served with crackers & crostini 23

SMOKED & FRIED TOFU Smoked and tempura battered tofu served with a sweet and sour citrus sauce 10 GF VE

HUMMUS PLATE Served with, baby carrots, English cucumbers, marinated Campari tomatoes and grilled naan bread 12 V

WATERMELON MINT SALAD

Locally grown watermelon, tossed with fresh lime zest, mint and feta cheese. 8 GF VE

FANCY AF FRIES Crispy Fries, RAD AF cheese sauce, candied bacon, tomato, onion, mustard drizzle, bourbon sauce and house made pickles, scallions 10 | 14

FRIED BARLEY BALLZ

Risotto style barley stuffed with smoked goat cheese, battered, fried, served with nut free arugula pesto, and pickled watermelon radish. 12

WINGS

12 | 18

Served as 6pcs or 12pcs + a side of Rad AF buttermilk dressing + choice of 1 sauce

SMOKED JALAPENO BUFFALO Our house made smoked jalapeno buffalo sauce GF

AARON'S MEAN GREEN! Green bell peppers, jalapenos, serrano's, cilantro, and oregano make up a delicious new sauce GF

SWEET & SOUR YUM YUM A Japanese traditional creamy dipping sauce mixed with sweet and sour sauce GF

1740 DRY RUB Our proprietary blend of spices Shhhh...keep it secret... Keep it safe GF

VEGETABLES

PAN FRIED ARTICHOKE Artichoke hearts pan fried and tossed with garlic, shallots, lemon, fine herbs, and coated with parmesan breadcrumbs 8 V

ROASTED CAULIFLOWER Roasted cauliflower and cherry tomatoes with fried spiced sumac chickpeas, tzatziki sauce 8 V

SALADS

Add Chicken + 5 Add Steak + 8

CB WEDGE SALAD

Iceberg lettuce, candied bacon, pickled red onion, Campari tomatoes, crispy fried shallots, Rad AF buttermilk dressing, smoked blue 13

CITRUS SALAD

Fresh grapefruit, orange, lemon, and limes tossed in a citrus vinaigrette, with local greens, slivered almonds, tomatoes, radish, onions, goat cheese, and speck. 14 GF

HOUSE RULES:

BEER IS FUN!

BE EXCELLENT TO EACH OTHER

EXECUTIVE CHEF: Benjamin Wood, pairs with West Bottoms Whiskey

FEATURED LOCAL PARTNERS

Missing Ingredient | Happy Times Produce | Yoli Tortilleria | Farm To Market Bread Company
Crum's Heirloom Produce | Prairie Birthday Farm

HANDHELDS

All Sandwiches served a la carte

Add on Side: Fries for \$3 | Salad for \$4

SECOND BEST ESPRESSO BACON BURGER*

21-day dry aged beef, Second Best espresso rub, thick cut candied bacon, beer onions, brie, arugula, blueberry balsamic compote on a salt & pepper bun. 18

SMOKED CATFISH CLUB

Smoked Catfish salad with mint, scallions, lime, cilantro and chiles served with fresh sliced tomatoes, bacon, and grilled kale ** 18

SOUTHERN FRIED GRILLED CHEESE

Locally grown eggplant, fried, and served with braised collard green, Swiss cheese, sweet onion jam and pickled jalapeños 16 V

CB DOUBLE SMASH BURGER

Two patties of 21-day dry aged beef, white cheddar cheese, lettuce, tomatoes, pickles, and Missouri chow-chow aioli on a salt & pepper bun. 15

Add On: house pickled jalapeños +1 thicc cut candied bacon +4

BULGOGI BEEF TACOS

Two Flour tortillas, 24 hour marinated flank steak in house made bulgogi sauce, with kimchi salsa, gochujang aioli, cilantro, red onions, limes & sesame seeds 16

CHIPOTLE CHICKEN TACOS

Two corn tortillas, chipotle braised chicken, fresh cabbage, sliced jalapenos, cilantro and lime crema 12 GF

SIDES

1740 FRENCH FRIES 4 | SIDE SALAD 5

Scratch Kitchen & Brewery located on Brewer's Alley in East Crossroads KCMO | 1740 Holmes St | 8162987008

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

V = Vegetarian VE = Vegan GF = Gluten Free ☞ = House Signature Item ** = Contains Shellfish **Super duper special!** | Gratuity of 20% on groups of 9+ people