



SHAREABLES

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

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

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

JALAPENO CHEESE "TOTS"

Fluffy fried potato balls filled with cream cheese, fresh jalapeno, served with Rad AF buttermilk dressing + smoked jalapeno dipping sauce. 12 GF/V

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

KAH-RAH-HEAT Fashioned after a Pakistani sauce our new hot wing sauce hits you with cayenne, habanero, and tabasco peppers then brings a savory punch from the warming of ginger, all spice and cinnamon. 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

STUFFED ACORN SQUASH Five spice roasted acorn squash stuffed with barley, apples, cranberries, garlic, parsley, red pepper, and oyster mushroom. VE 8

SALADS

Add Chicken + 5 Add Steak + 8

CB HOUSE SALAD

Local spring mix tossed with candied bacon, pickled red onion, Campari tomatoes, crispy fried shallots, Rad AF buttermilk dressing, Red Rock cave aged cheddar blue cheese. 13

WINTER SALAD

Roasted beets, pickled oyster mushrooms, radicchio and arugula, shaved Brussel sprouts, goat cheese, almonds, and a maple honey ginger vinaigrette. 14 GF

HOUSE RULES:

BEER IS FUN!

BE EXCELLENT TO EACH OTHER

EXECUTIVE CHEF: Benjamin Wood, pairs with Pizza + Patios!

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

THE JERK CHICKEN SANDWICH

Jerk marinated chicken, grilled and served with a fresh cabbage, sweet potato, red pepper, tamarind slaw and jerk aioli on salt + pepper bun. 17

STEAK DIANE SANDWICH

Flank Steak, grilled to medium, thinly sliced and served with arugula, sautéed oyster mushroom shallot gravy and a parsley lemon gremolata aioli. 18

SWEET & SOUR PORK CHOP SANDWICH

Grilled pork chop tossed in sweet and sour sauce served with charred peppers and onions, arugula, scallions, pineapple agrodolce and a roasted garlic and ginger aioli on a S&P bun. 16

PASTRAMI PARTY GRILLED CHEESE

Inspired by the Wood family's favorite sandwich featuring smoked pastrami turkey breast, with spiced cranberry chutney, fresh arugula, and white cheddar cheese, on thicc cut white bread. 17

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

PORK BELLY POZOLE TACOS

Two corn tortillas stuffed with braised pozole style pork belly, fried hominy salsa, purple cabbage, pickled radish, pozole crema, + fresh cilantro 15 GF

FRIED MUSHROOM TACOS

Two corn tortillas stuffed with tempura battered and fried oyster mushrooms, corn & black-eyed pea salsa, + topped with lime crema 14 GF/V

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