



# 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

**XXX 🔥🔥🔥** This sauce is our hottest to date! Made with a mixture of habanero, jalapeno, hot banana, hot burrito and cayenne peppers finished with a house made habanero vinegar. These wings are sure to make you say "Welcome to the Xander zone" - Vin Diesel 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

Add Chicken + 5 Add Steak + 8

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

## ASPARAGUS + BURRATA

Sauteed asparagus spears with radish, shallots and garlic served with fresh burrata mozzarella 9 GF

# 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, buttermilk 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 Genny Cream Ale.

**FEATURED LOCAL PARTNERS**

Microgreens KC | Happy Times Produce | Yoli Tortilleria | Farm To Market Bread Company  
Crum's Heirloom Produce | Prairie Birthday Farm | Ellington Farms

# HANDHELDS

All Sandwiches served a la carte

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

☞ **SECOND BEST ESPRESSO BACON BURGER\***

An 8 oz patty of City Barrel's proprietary blend of angus chuck, brisket and short rib, Second Best espresso rub, thicc 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

## BURNT END PORK BANH MI

Slow smoked Duroc Pork served on a pretzel roll with pickled vegetables, cilantro, jalapeños and a sesame tamari aioli 18

## 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

## 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 4oz patties of City Barrel's proprietary blend of angus chuck, brisket and short rib, white cheddar cheese, lettuce, tomatoes, pickles, and Missouri chow-chow aioli on a salt + pepper bun 16

**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 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!** | Gratuuity of 20% on groups of 9+ people

**CITY BARREL MAIN LINE**

**Rad AF**

IPA - New England - 6.4% ABV

We are super excited that this beer brought us home a Bronze Medal at GABF 2022 Juicy/Hazy IPA making this beer not just Rad, but Rad AF! Get ready for a soft punch of juicy pillowy mango and papaya on your tongue. The smooth explosion of Citra and Mosaic hops make you want to drink this one for days. (Pub Pass Eligible)

*Taster 3.75 - Full Pour 7.50 - Members 6.50 - 6pk 12oz To Go 15.00 - Glass with beer 20.00*

**Good Luck!**

Lager - American - 5.1% ABV

Break a Leg, Knock 'em dead, Blow 'em away, You'll do great, Fingers crossed... all ways of just saying, Good Luck! (Pub Pass Eligible)

*Taster 3.75 - Full Pour 8.00 - Members 7.00 - 6pk 12oz To Go 12.00*

**Space Dragon**

IPA - New England - 6% ABV

It's a dragon in freakin space! Inspired by the epic battle of hops vs malt, we went crazy with over 4 pounds per barrel of and Galaxy and Citra hops. (Pub Pass Eligible)

*Taster 3.75 - Full Pour 7.50 - Members 6.50 - 6pk 12oz To Go 13.00*

**Daydrinker**

IPA - New England - 6.6% ABV

We love IPAs, we love mimosas. So we brewed a mimosa inspired beer! Day Drinker is a hazy IPA brewed with Mangos and Oranges. Start in the morning and enjoy all day!

*Taster 4.25 - Full Pour 8.50 - 4pk 16oz To Go 20.00*

**Creative Juice**

Pale Ale - New England - 5.8% ABV

Get your creative juices flowing with this absolute masterpiece of a beer. The picture perfect blend of Citra and Strata hops, not only tastes good, but it does good: A portion of proceeds benefits our friends at the Nelson-Atkins Museum of art. Drink up!

*Taster 3.50 - Full Pour 7.25 - Members 6.25 - 6pk 12oz To Go 15.00*

**LIMITED RELEASE**

**Run It Back Red IPA**

IPA - Red - 6.1% ABV

To celebrate our home town team winning the Big Game again this year, we brewed Run It Back Red IPA. Brewed with wheat, oats and then dry hopped with a big ol' heap of Mosaic hops, this smooth operator is the perfect way to celebrate.

*Taster 3.75 - Full Pour 7.50 - 4pk 16oz To Go 18.00*

**Rad Tropical Vacay**

IPA - Imperial - 8.2% ABV

Please put your seat backs and tray tables in their upright and locked positions because we're coming in for a landing to your Tropical Vacay! This tasty AF variant of our flagship beer, RAD AF was brewed with a delightful amount of rare New Zealand hops. Huge tropical aromas will fly across your mouth as you enjoy this tasty treat.

*Taster 4.75 - Full Pour 9.00 - 750ml Crowler To-Go 18.00*

**LIMITED RELEASE**

**XXX Rad AF**

IPA - Triple New England - 9.9% ABV

This beer isn't just RAD, it's triple RAD AF! For our 4th anniversary we decided to get wild with our favorite Hazy IPA. Not only did we triple the grain bill, we also tripled the dry hops creating a huge party in a glass with intense aromas of stone fruit and citrus.

*Taster 5.00 - Full Pour 9.75 - 750ml Crowler To-Go 18.50*

**For Real**

IPA - American - 6.9% ABV

This west coast IPA is For Real. Brewed with a simple malt bill to allow the choicest hops shine through brightly. The additions of Idaho 7, Simcoe, Barbe Rouge, and Mosaic bring the perfect balance of citrus, stone fruit and a subtle bitterness.

*Taster 3.75 - Full Pour 7.50 - 4pk 16oz To Go 18.00*

**Oat Soda**

IPA - Imperial - 8.2% ABV

Oat Soda is a big ol' beautiful bevy of oats and hops. Brewed using a fun hop technique called Dip Hopping. Using this low temperature hopping method we get big aromas of berry, kumquat, mandarin orange, lemon peel and strawberry. It's a good time!

*Taster 4.25 - Members 7.50 - Full Pour 8.50 - 4pk 16oz To Go 20.00*

**Chocko Taco**

IPA - New England - 7.5% ABV

Oh no we didn't! Through ice cream wizardry, we brewed a hazy IPA that tastes like one of our favorite desserts. CHOCKO TACO blends the flavors of fudgy swirls, vanilla, sugar cone and milk sugar, and will bring you back to your happy place.

*Taster 4.50 - Full Pour 8.50 - 750ml Crowler To-Go 18.00*

**Reboot: Chocolate Peanut Butter Stout**

Stout - Milk - 6.3% ABV

Every day is stout season when it's REDACTED! Brewed with the finest chocolate malts, then we added a silly amount of vanilla, peanut butter cups, cacao nibs and a subtle dose of milk sugar. It all adds up to be a fun treat in your glass.

*Taster 4.50 - Full Pour 9.00 - Members 8.00 - 750ml Crowler To-Go 18.00*

**Night Moves**

Bock - Single - 6.2% ABV

The weather is calling for some night moves. This German-style dark lager is the perfect complement to your life. This wonderful lager pours dark brown with flavors of nuttiness and caramel. Pour a pint and get to work on your night moves.

*Taster 3.00 - Full Pour 7.50 - Members 6.50 - 4pk 16oz To Go 11.00*

**RESERVE LIST**

**Zapp Fruit**

Sour - Fruited - 6.6% ABV

This golden sour ale is heavily fruited with apricot puree to add some ZAPP to your life!

*Taster 4.50 - Full Pour 7.50*

**RESERVE LIST**

**Barrel Select Stout**

Stout - Imperial - 13.8% ABV

Brewed in collaboration with our good friend and chef Clark Grant. This beautiful stout was aged in a hand selected Weller barrel. After a long aging period, we added Peruvian Cacao nibs, Mexican vanilla, Vietnamese cinnamon and guajillo chilis.

*Taster 5.00 - Half Pour 8.00 - Full Pour 10.00 - 750ml Crowler To-Go 22.00*

**1792 High Rye Cosmos: Manhattan Stout**

Stout - Other - 13.9% ABV

This high flying deep space variant of The Cosmos is like a Manhattan meets a stout. Lavish amounts of brandied cherries + orange create the perfect elements of a cocktail in stout form

*Taster 5.00 - Half Pour 7.50 - Full Pour 10.00 - 750ml Crowler To-Go 22.00*

**CIDER / GLUTEN FREE**

**Brick River - Winter Hop**

Cider - Dry - 5.5% ABV

Off-dry blackberry and apple dry hopped hard cider. Savory, herbal and crisp.

*3oz 3.75 - 10oz 7.00*

**Brick River - Sweet Lou's**

Cider - Other Fruit - 5% ABV

Floral and lightly sweet: Apple, Blueberry & Lavender

*3oz 3.75 - 10oz 7.00*

**KC Wineworks - Crossroads Apfel**

Cider - Traditional - 7.9% ABV

This fresh, dry cider made from Jonathan apples is sure to please. Light and fruity apple aromas combined with a clean tart finish.

*Taster 3.50 - Full Pour 7.50 - 750ml Crowler To-Go 16.00*

**SPECIAL TREATS**

**Genesee Cream Ale**

Cream Ale - 5.2% ABV

We wanted to bring in this special treat as an homage to Chef Ben's western New York heritage. Genny Cream Ale is quite the treat. "Today, every batch of Cream Ale is skillfully brewed to achieve its smooth character and a remarkably creamy white head worthy of its name."

*Taster 3.50 - Full Pour 7.00*

**Perennial - Saison de Lis**

Farmhouse Ale - Saison - 5% ABV

Belgian-style Saison brewed with chamomile flowers with fruity and spicy notes. Finishes dry, tart, and refreshing.

*Taster 3.75 - Full Pour 7.50*

**Pseudo Seltzer - Mango, Pineapple, Watermelon, Strawberry**

Hard Seltzer - 4.5% ABV

Choose ONE flavor from above. Bringing refreshment to new heights with vibrant fruit flavors and a crisp finish.

*Can Pour 7.00*