

PRE-GAME

APPETIZERS

BLEU BALLS Mini chicken Cordon Bleu's filled with Canadian-style bacon and Swiss cheese, all rolled up into bite-sized pieces. Served with our dijon garlic dipping sauce. 8.99

CALAMARI Hand-battered and lightly fried to order with peppadews, Anaheim peppers and sweet onions. Served with marinara sauce. 8.99

PARMESAN DIP A creamy blend of freshly shredded Parmesan, cream cheese and roasted garlic served piping hot with pita bread. 7.99

SPINACH ARTICHOKE DIP A creamy blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm pita and tortilla chips. 8.99

CHICKEN SLIDERS Four loaded chicken sliders with lettuce, tomato, red onions, cheddar cheese, bacon and pickles on steamed buns with chipotle ranch on the side. 6.99

BEEF SLIDERS Four freshly made mini hamburgers, grilled with onions and topped with pickles, ketchup and mustard on mini egg buns. 6.99 • Add cheese .75

ONION RINGS A basket of onion rings, lightly breaded and fried golden brown. Served with your choice of dipping sauces. 6.99

TRIPLE PLAY Something for everyone! A sampling of boneless Buffalo wings, fried mozzarella sticks, bleu balls, roasted garlic ranch and marinara. 12.99

BUFFALO WINGS A pound of fried chicken wings tossed in your choice of traditional red hot sauce or BBQ sauce. 8.99

SHRIMP WONTONS Our spin on the Crab Rangoon. Creamy wonton filling and shrimp wrapped up and fried to a golden brown. Served with a spicy Thai chili sauce. 6.99

FRIED PICKLES A plate full of beer battered pickles, served with roasted garlic dressing for dipping. 7.99

MOZZARELLA STICKS Golden fried and served with marinara sauce for dipping. 7.99

QUESADILLA Chipotle tortilla with a blend of three cheeses, pico de gallo and a choice of beef tenderloin or grilled chicken. Served with chipotle ranch and homemade salsa. Steak 11.99 • Chicken 9.99

WE REWARD GREAT TASTE! JOIN OUR
GUEST REWARDS PROGRAM TODAY!
Ask your server for details!

FIELD OF GREENS

SALADS

Homemade salad dressings include creamy roasted garlic ranch, Italian, honey-lime mustard, Caesar, bleu cheese, Champagne vinaigrette, mustard vinaigrette, honey mustard and balsamic vinaigrette.

GRILLED CHICKEN COBB SALAD Mixed greens, vine-ripened tomatoes, grilled red onions, Maytag bleu cheese, hickory smoked bacon, hard-boiled egg and fresh avocado lightly tossed in a balsamic vinaigrette and drizzled with a spicy smoked-chile buttermilk dressing 12.99

SPICY CHICKEN SALAD Herb-marinated chicken, cilantro, crushed red peppers and peanuts served on a bed of mixed greens and topped with crispy tortilla strips. Tossed with honey-lime mustard and peanut dressings. Large 10.99 • Small 7.99

CRANBERRY WALNUT SALAD Herb-marinated grilled chicken breast on a bed of spring greens with toasted walnuts and dried cranberries. Tossed in Champagne vinaigrette dressing. 10.99 • Vegetarian 8.99

FRIED CHICKEN SALAD Crisp chicken tenders served on a bed of mixed greens with cucumbers, tomatoes, red onions, mozzarella and provolone cheese, and a hard-boiled egg with your choice of dressing. Large 10.99 • Small 7.99

THE WEDGE SALAD A wedge of crisp iceberg lettuce topped with chopped bacon, Maytag bleu cheese, Fuji apples, scallions, golden raisins, tomatoes and roasted garlic ranch dressing. 6.99 • Add Chicken 2.99 • Add Steak 4.99

CHOPPED SALAD Diced cauliflower, broccoli, tomatoes, carrots, bacon, egg whites, Maytag bleu cheese and mixed greens tossed in a mustard vinaigrette and topped with fresh avocado. Large 11.99 • Small 7.99 • Add Chicken 2.99 • Add Salmon 4.99

CAESAR OR HOUSE SALAD Large 7.99 • Small 3.99 • Add Chicken 2.99 • Add Shrimp or Salmon 4.99

SOUP AND SALAD COMBO House or Caesar salad with choice of soup. 8.99

SOUP OF THE DAY Cup 2.99 • Bowl 4.99

CHILI Our own homemade chili with just a touch of heat. Topped with cheese. Cup 2.99 • Bowl 4.99

OUR MENU IS MADE FROM SCRATCH!

HAMBURGER MENU

ANGUS HAMBURGERS

All burgers are 1/2 lb. Angus Beef and come served on a grilled bun with lettuce, tomato, onion, pickles and seasoned French fries. Substitute sweet potato fries or onion rings for \$1.00. Choose desired cooking temperature.

VEGGIE BURGER Veggie burger with special blend of black beans and brown rice, topped with avocado relish. 8.99

SPICY BURGER* Topped with pepper Jack cheese, avocado relish and fresh jalapenos. 9.99

NATURAL BURGER* Grilled the way you like it. 8.99 • Add cheese .75

RED, WHITE & BLEU Topped with our traditional hot sauce and crumbled bleu cheese. 9.99

BBQ BURGER* Topped with BBQ sauce, bacon and melted cheddar. 9.99

TURKEY BURGER Grilled fresh ground turkey topped with goat cheese and grilled red onions. 8.99

HAMBOEGER* Topped with grilled ham, fried egg and melted cheddar cheese. 9.99

BETWEEN THE LINES

SANDWICHES

All sandwiches come with seasoned French fries. Substitute sweet potato fries or onion rings for \$1.00.

CRISPY TOMATO Thick-sliced tomatoes breaded and flashed fried topped with fresh mozzarella, spring mix and lemon basil aioli. Served on French bread. 11.99 • Add bacon .99

CHICKEN SALAD SANDWICH Poached tender pieces of chicken blended with dried cranberries, mixed vegetables, red onions, toasted almonds and mayonnaise with lettuce and tomatoes. Served on freshly baked multi-grain bread. 9.99

GRILLED SALMON CLUB* Grilled Atlantic salmon with lemon caper aioli, bacon, lettuce, tomato and red onion. Served on toasted multi-grain wheat bread. 12.99

PORK TENDERLOIN SANDWICH Hand-breaded and fried to a golden brown. Served on freshly baked onion potato hoagie with lettuce, tomato, red onions and a side of creamy horseradish sauce. 9.99 • Add cheese .75

SPICY CHICKEN SANDWICH Grilled chicken breast topped with pepper Jack cheese, avocado relish and fresh jalapenos. Served on a grilled bun. 9.99

FRENCH DIP Shaved prime rib with Swiss cheese and caramelized onions, served on a toasted French baguette with cup of au jus and creamy horseradish sauce on the side. 11.99

REUBEN Thinly sliced corned beef, Swiss cheese, 1000 island dressing and sauerkraut. Served on grilled swirl rye bread. 9.99

SMOKED CLUB Ham, turkey, cheddar and provolone cheese smoked in-house and stacked with bacon, lettuce, tomato and mayo. Served on toasted multi-grain wheat bread. 10.99

BUFFALO CHICKEN WRAP Hand-breaded all white meat chicken tossed in our wing sauce and wrapped up with bacon, lettuce, red onions, tomatoes, mozzarella and provolone. Served with creamy bleu cheese dressing. 9.99

BOURBON CHICKEN SANDWICH Grilled chicken breast glazed with a sweet bourbon sauce and topped with melted provolone, bacon, lettuce, tomato and red onions. Served on a grilled bun. 9.99

GAME TIME

ENTRÉES

Add a small house salad for \$1.99 or caesar salad for \$2.99.

SIX CHEESE MACARONI & CHEESE Cavatappi pasta tossed in our rich six-cheese sauce topped with crispy bacon and garlic bread crumbs. 8.99 • Add Chicken 2.99 • Available as a side 2.99

BOURBON GLAZED PORK CHOPS* Two 6 oz pork chops seasoned and grilled to perfection and brushed with a sweet bourbon glaze. Served with chipotle mashed potatoes and chef's seasonal vegetable. 16.99

FOUNTAIN CITY CHICKEN A blackened, grilled chicken breast topped with Cajun cream sauce. Served with wild rice, black beans and grilled asparagus. 13.99

CAJUN PASTA Fettuccine, sautéed shrimp, andouille sausage and tasso ham tossed in our Cajun cream sauce with fresh scallions. 14.99

CHICKEN TENDERS Jumbo buttermilk-marinated chicken tenders hand-breaded in our seasoned flour. Served with French fries and coleslaw. 8.99

FISH & CHIPS Lightly floured, beer battered and fried to a golden brown. Served with our house tartar sauce, coleslaw and French fries. 12.99

GRILLED MAHI FISH TACOS 2 soft corn tortillas filled with blackened mahi, chipotle mayonnaise, lettuce and pico de gallo. Served with chipotle rice, black beans and our house salsa. 10.99

JAMMIN' SALMON 8 oz blackened and grilled Atlantic salmon served with chipotle rice, black beans, pico de gallo, sour cream and garnished with cheese and green onions. 16.99

CHICKEN SCALOPPINI Pan-seared chicken medallions topped with capers, artichokes, bacon, mushrooms and lemon butter cream sauce. Served with angel hair pasta. 13.99

RIBEYE (10oz)* Locally raised all-natural beef grilled to perfection and served with homemade skin-on mashed potatoes and Chef's seasonal vegetable. 19.99
Loaded Potatoes 1.50

CHICKEN FRIED CHICKEN Just like Mom used to make! A boneless chicken breast battered and deep fried, served atop skin-on mashed potatoes, drenched with country bacon gravy and served with Chef's seasonal vegetables. 12.99

WITH TONS OF TVS, YOU WON'T MISS
A SECOND OF YOUR FAVORITE GAME!

KANSAS CITY BBQ

BARBEQUE

BABY BACK RIBS Our hickory slow-smoked baby back ribs are topped with our BBQ sauce. Served with French fries and coleslaw. Half Slab 14.99 • Full Slab 21.99

BRISKET Thinly-sliced hickory smoked brisket, served with our BBQ sauce and creamy coleslaw. Served on a grilled bun. 10.99 • Add cheese .75

BBQ PLATTER Our in-house smoked baby back ribs, pulled pork and brisket. Served with baked beans and French fries. 19.99

PULLED PORK SANDWICH Hickory-smoked pulled pork served with our homemade BBQ sauce and creamy coleslaw. Served on a grilled bun. 9.99 • Add cheese .75

BURNT END SANDWICH Slow smoked in-house over live hickory. Served with our BBQ sauce, French fries, cole slaw and pickles on a grilled bun. 9.99

ALL BBQ SMOKED IN HOUSE!





DESSERTS

APPLE PIE Granny Smith apple pie topped with toasted walnuts and caramel with a scoop of vanilla bean ice cream. 5.99

DEEP-FRIED TWINKIE A classic Twinkie deep-fried and topped with chocolate sauce. 5.99

BROWNIE SUNDAE Chocolate chunk brownie topped with vanilla bean ice cream, warm chocolate sauce and peanuts. 5.99

CHEESECAKE Chef's Choice. 5.99

SIDES

Sautéed Garlic Spinach • Skin-On Mashed Potatoes • Loaded Mashed Potatoes • Wild Rice • Black Beans • Macaroni & Cheese • Risotto • Asparagus • Coleslaw • Seasoned French Fries • Sweet Potato Fries • Onion Rings • Fresh Fruit • Cottage Cheese • Chef's Seasonal Vegetable • Chipotle Rice

TASTY BEVERAGES

Pepsi soft drinks, iced and hot teas • Parisi Coffee • Red Bull and Sugar-free Red Bull

KC HOPPS

A LITTLE HISTORY

KC Hopps, Ltd. is a homegrown, hand crafted restaurant and brewpub management group that tapped its first kegs in 1993 in a cozy corner of Waldo. KC Hopps owns and operates multiple establishments in the greater Kansas City area and beyond that combine a great atmosphere, friendly service and made-from-scratch menus. We are proud of our partnerships with some of Kansas City's most successful individuals and organizations and continually focus on being the best casual restaurant and bar operator in the Midwest.



SPORTS RADIO 810 WHB
WEEKLY LIVE BROADCASTS!



**The state health department rules require us to state the following: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Some foods are prepared with nuts.*

**No separate checks on parties of eight or more.*

