

STARTERS & SOUPS

- Tater Tots** Stuffed with pepper jack cheese & served with honey mustard & ketchup. **10**
- Chicken Tenders** Three pieces, hand-breaded & fried. Served with fries, BBQ sauce or honey mustard. **12**
- Spinach Artichoke Dip** Made with our house-made cream sauce & served with corn tortilla chips. **13**
- Ahi Tuna** •gf Thinly sliced sushi grade tuna, flown in daily from Hawaii. Served with arugula, pickled ginger & tamari soy glaze. **20**
- Tomato Bisque** • **Soup of the Day** (See below) **6**

SOUP & SALAD COMBO 16	
Choose from the options below.	
Salads Parkway Brussels Sprout Caesar	Soups Tomato Bisque Soup of the Day

SOUP OF THE DAY 6
Sunday - Braised Ribeye Chili Monday - New Orleans Red Bean Tuesday - Steak and Vegetable Wednesday - Baked Potato •gf Thursday - Tortilla Friday - Navy Bean with Ham Saturday - Steak and Vegetable

SALADS - Add a Parkway salad or Caesar salad with purchase of a meal for \$6

- Add chicken \$5 • salmon \$8 • tuna salad \$6 • shrimp \$9

- Parkway Salad** Mixed greens, cornbread croutons, smokehouse bacon, cucumber, egg, tomato, & choice of dressing. **10**
 - Brussels Sprout Salad** Thinly shaved raw Brussels sprouts, arugula, goat cheese, dried cherries, pecans & brown butter vinaigrette. **13**
 - Caesar Salad** Romaine, cornbread croutons, Grana Padano cheese, & creamy Caesar vinaigrette. **12**
 - Fried Chicken Club Salad** Chopped chicken, mixed greens, smokehouse bacon, cucumber, egg, tomato, avocado, & choice of dressing. **16**
 - Southwest Chicken Salad** Blackened chicken, mixed greens, corn, cilantro, black beans, avocado, tortilla strips & chili-lime vinaigrette. **16**
- Dressings: Buttermilk Ranch, Honey Mustard, Caesar, Bleu Cheese, Citrus Vinaigrette, Brown Butter Vinaigrette

SANDWICHES & BURGERS

- Tuna Salad** Steamed sushi grade tuna, classically prepared cold with mayo, celery, & red onion on honey wheat bread. **14**
- Gourmet Grilled Cheese** Cheddar, havarti, Brie, avocado, & tomato on honey wheat bread. Served with a cup of tomato bisque. **13**
- Grilled Chipotle Chicken** Pepper jack cheese, avocado, arugula, tomato & chipotle sauce on daily house-made brioche bread. **13**
- Turkey Apple Brie** Layered, smoked turkey breast, smokehouse bacon, Granny Smith apple & Brie on a house-made French baguette. **14**
- Prime Rib** Shaved to order prime rib with caramelized onion cream cheese. Served on French baguette with au jus. **26**
- Veggie Burger** Artichokes, rice, black beans, corn, onion, & avocado on house-made brioche bread. **14**
- Parkway Cheeseburger** Tillamook cheddar, bibb lettuce, tomato, onion, & pickle on house-made brioche bread. **14**

ENTREES

- Chicken Tender Platter** Hand-breaded & fried. Served with seasoned fries, dill coleslaw, BBQ sauce or honey mustard. **17**
- Gourmet Mac and Cheese** Cheddar, pepper jack, & cream cheese blend topped with bread crumbs & served with a Caesar salad. **16**
- Add chicken \$5 • jumbo lump crab \$12 • bacon \$3
- Baby Back Ribs** Full rack, number one grade pork ribs covered in house-made BBQ sauce. Served with seasoned fries & dill coleslaw. **29**
- Cilantro Lime Shrimp** •gf Six wood-fired jumbo shrimp on a bed of cilantro lime rice, served with seasonal vegetable & salsa. **27**
- Rustic Oven-Grilled Salmon** •gf Fresh cold water salmon with butter & lemon. Served with seasonal vegetable & cous cous. **26**
- Wood-Fired Rainbow Trout** Prepared blackened or with herbed tarragon butter. Served with cous cous & seasonal vegetable. **25**
- Ahi Tuna** •gf Thinly sliced with sticky rice, avocado, arugula & ginger vinaigrette. Served with tamari soy sauce. **29**
- Roasted Chicken** •gf Half chicken, brined & wood-fired. Served with rustic mashed potatoes & seasonal vegetable. **21**
- Prairie Farms Pork Chop** •gf Wood-fired & finished with an apple bourbon glaze. Served with dill coleslaw & sweet potatoes. **26**
- Hawaiian Creekstone Ribeye, 12 oz.** •gf Pineapple soy marinade. Served with rustic mashed potatoes & seasonal vegetable. **35**
- Prime Filet, 8 oz.** •gf Wood-fired & topped with honey butter. Served with rustic mashed potatoes & seasonal vegetable. **44**

DESSERTS

- Cast Iron Brownie** **12** • **Key Lime Pie** **10** • **Seasonal Dessert** (Ask your server)

SIDE ITEMS **6 each**

- Seasoned Fries • Rustic Mashed Potatoes • Roasted Mushroom Medley • Roasted Maple Glazed Sweet Potatoes • Dill Coleslaw
Cilantro Lime Rice • Cous Cous • Seasonal Vegetable (Ask your server)

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

•gf = gluten free

PARKWAY

LUNCH
Lunch served until 4:00 PM.

STARTERS & SOUPS

- Tater Tots** Stuffed with pepper jack cheese & served with honey mustard & ketchup. **10**
- Chicken Tenders** Three pieces, hand-breaded & fried. Served with fries, BBQ sauce or honey mustard. **12**
- Spinach Artichoke Dip** Made with our house-made cream sauce & served with corn tortilla chips. **13**
- Ahi Tuna** •gf Thinly sliced sushi grade tuna, flown in daily from Hawaii. Served with arugula, pickled ginger & tamari soy glaze. **20**
- Tomato Bisque** • **Soup of the Day** (See below) **6**

PARKWAY CHOOSE TWO **13**

Half sandwich / Salad / Soup

Sandwiches

Tuna Salad
Gourmet Grilled Cheese (full)
Turkey Apple Brie
Prime Rib +\$6

Salads

Parkway
Brussels Sprout
Caesar

Soups

Tomato Bisque
Soup of the Day

- Add a side of seasoned fries \$3

SOUP OF THE DAY **6**

Sunday - Braised Ribeye Chili
Monday - New Orleans Red Bean
Tuesday - Steak and Vegetable
Wednesday - Baked Potato •gf
Thursday - Tortilla
Friday - Navy Bean with Ham
Saturday - Steak and Vegetable

SALADS - Add a Parkway salad or Caesar salad with purchase of a meal for \$6

- Add chicken \$5 • salmon \$8 • tuna salad \$6 • shrimp \$9

- Parkway Salad** Mixed greens, cornbread croutons, smokehouse bacon, cucumber, egg, tomato, & choice of dressing. **10**
- Brussels Sprout Salad** Thinly shaved raw Brussels sprouts, arugula, goat cheese, dried cherries, pecans & brown butter vinaigrette. **13**
- Caesar Salad** Romaine, cornbread croutons, Grana Padano cheese, & creamy Caesar vinaigrette. **12**
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- Southwest Chicken Salad** Blackened chicken, mixed greens, corn, cilantro, black beans, avocado, tortilla strips & chili-lime vinaigrette. **16**
- Dressings: Buttermilk Ranch, Honey Mustard, Caesar, Bleu Cheese, Citrus Vinaigrette, Brown Butter Vinaigrette

SANDWICHES & BURGERS

- Tuna Salad** Steamed sushi grade tuna, classically prepared cold with mayo, celery, & red onion on honey wheat bread. **14**
- Gourmet Grilled Cheese** Cheddar, havarti, Brie, avocado, & tomato on honey wheat bread. Served with a cup of tomato bisque. **13**
- Grilled Chipotle Chicken** Pepper jack cheese, avocado, arugula, tomato & chipotle sauce on daily house-made brioche bread. **13**
- Turkey Apple Brie** Layered, smoked turkey breast, smokehouse bacon, Granny Smith apple & Brie on a house-made French baguette. **14**
- Prime Rib** Shaved to order prime rib with caramelized onion cream cheese. Served on French baguette with au jus. **26** Half sandwich \$19
- Veggie Burger** Artichokes, rice, black beans, corn, onion, & avocado on house-made brioche bread. **14**
- Parkway Cheeseburger** Tillamook cheddar, bibb lettuce, tomato, onion, & pickle on house-made brioche bread. **14**

ENTREES - Dinner portions available upon request

- Chicken Tender Platter** Hand-breaded & fried. Served with seasoned fries, dill coleslaw, BBQ sauce or honey mustard. **16**
- Gourmet Mac and Cheese** Cheddar, pepper jack, & cream cheese blend topped with bread crumbs & served with a Caesar salad. **14**
- Add chicken \$5 • jumbo lump crab \$12 • bacon \$3
- Baby Back Ribs** Half rack of wood-fired, number one grade pork ribs, covered in house-made BBQ sauce & served with seasoned fries. **17**
- Cilantro Lime Shrimp** •gf Four wood-fired jumbo shrimp on a bed of cilantro lime rice. Served with seasonal vegetable & salsa. **19**
- Rustic Oven-Grilled Salmon** •gf Fresh cold water salmon with butter & lemon. Served with seasonal vegetable. **22**
- Wood-Fired Rainbow Trout** Prepared blackened or with herbed tarragon butter. Served with cous cous. **22**
- Ahi Tuna** •gf Thinly sliced with sticky rice, avocado, arugula & ginger vinaigrette. Served with tamari soy sauce. **24**
- Roasted Chicken** •gf Half chicken, brined & wood-fired. Served with rustic mashed potatoes. **18**
- Prairie Farms Pork Chop** •gf Cooked in our wood-fired oven & finished with an apple bourbon glaze. Served with dill coleslaw. **16**
- Hawaiian Creekstone Ribeye, 12 oz.** •gf Prepared in a pineapple soy marinade & served with rustic mashed potatoes. **29**
- Prime Filet, 8 oz.** •gf Cooked in our wood-fired oven & topped with honey butter. Served with rustic mashed potatoes. **39**

DESSERTS

Cast Iron Brownie **12** • **Key Lime Pie** **10** • **Seasonal Dessert** (Ask your server)

SIDE ITEMS **5 each**

Seasoned Fries • Rustic Mashed Potatoes • Roasted Mushroom Medley • Roasted Maple Glazed Sweet Potatoes • Dill Coleslaw
Cilantro Lime Rice • Cous Cous • Seasonal Vegetable (Ask your server)

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PARKWAY COCKTAILS

\$ Price

Life's a Peach	12
<i>Rye whiskey, Rothman & Winter Orchard peach liqueur, Rhubarb Amaro & cinnamon simple syrup.</i>	
The Hemingway Mojito	11
<i>Muddled mint and lime, brown sugar simple syrup, Bacardi white rum & prosecco.</i>	
Caipirinha	12
<i>The Brazilian National Drink- Leblon Cachaça, Velvet Falernum & lime juice.</i>	
Apricot Mule	10
<i>Apricot infused Tito's vodka & ginger beer.</i>	
The King of Swing	12
<i>Mean Mule Pure Agave Spirit, St. Germaine elderflower liqueur, Aperol, fresh grapefruit & a splash of lime.</i>	
Cosmopolitan	11
<i>Grey Goose Le'citron, orange curaçao, & cranberry juice.</i>	
Parkway Sangria	10
<i>Choice of red or white.</i>	

BEER

- Budweiser **5**
- Bud Light **5**
- Miller Lite **5**
- Coors Light **5**
- Michelob Ultra **5**
- BLVD Wheat **6**
- BLVD Pale Ale **6**
- BLVD Tank 7 **7**
- BLVD Calling IPA **6**
- Freestate Ad Astra **6**
- KC Bier Co. Dunkel **6**
- Modelo Especial **6**
- Stella **6**
- Martin City Hardway IPA **6**
- Magners Irish Cider **6**
- Rotating Seasonal Option (ask your server)

**INTERESTED IN WINE?
ASK FOR OUR WINE MENU.**



SPIRITS

Vodka

- Absolut **8**
- Belvedere **10**
- Bombora **7**
- Chopin **10**
- Grey Goose **10**
- Grey Goose Cherry Noir **10**
- Grey Goose Le' Citron **10**
- Grey Goose Le' Poivre **10**
- Ketel One **9**
- Prairie Original Cucumber **7**
- Restless Spirits Duffy's Run **7**
- Reyka **7**
- Stolichnaya **8**
- Tom's Town Eli's Strongarm **7**
- Tito's **7**

Rum

- Bacardi **7**
- Captain Morgan **7**
- Myers's Dark **7**
- Rumhaven Coconut **7**
- Sailor Jerry's Spiced **7**

Tequila

- Don Julio Blanco **11**
- Don Julio Reposado **11**
- Espolon Reposado **8**
- Mean Mule 100% Agave Spirit **9**
- Tres Agaves Anejo **9**
- Tres Agaves Blanco **8**
- Tres Agaves Reposado **8**

Gin

- Bombay Sapphire **9**
- Hendrick's **10**
- Restless Spirits Builder's **9**
- Tom's Town McElroys Corruption **9**
- Tanqueray **8**
- Tanqueray No. 10 **10**
- Uncle Val's Botanical Gin **8**

Scotch

- Balvenie 12 **12**
- Bruichladdich Classic Laddie **16**
- Chivas Regal **9**
- Dalwhinnie 15 **22**
- Dewar's White Label **7**
- Dewar's 12 **9**
- Glenlivet 12 **12**
- Johnny Walker Black **9**
- Johnny Walker Blue **40**
- Johnny Walker Red **8**
- Macallan 12 **15**
- Macallan 12 Double Cask **18**
- Macallan 18 **40**
- Oban **18**
- Talisker **15**

Cognac

- Hennessy **9**
- Rémy Martin VSOP **14**
- Rémy Martin XO **25**

Whiskey

- Basil Hayden's **12**
- Booker's Bourbon **14**
- Buffalo Trace **8**
- Bulleit Bourbon **9**
- Bulleit Rye **9**
- Corsair Ryemageddon **10**
- Crown Royal **8**
- Four Roses Yellow Bourbon **7**
- Jack Daniel's **8**
- Jack Daniel's Single Barrel **14**
- Jameson **8**
- Jim Beam **7**
- Jefferson Reserve **14**
- Knob Creek **10**
- Maker's Mark **9**
- Rieger Whiskey **8**
- Red Breast **14**
- Restless Spirits Sons Of Erin **9**
- Templeton Rye **9**
- Tom's Town Pendergast's Royal Gold **11**
- Union Horse Rye **9**
- Weller Reserve **7**
- Wild Turkey Rare Breed **11**
- Woodford Reserve **11**

PARKWAY

**JOIN US FRIDAY & SATURDAY
FOR LOCAL LIVE MUSIC!**

Visit www.parkwaykansascity.com for this week's lineup.

BRUNCH

Sunday until 3pm

EATS

Biscuits & Gravy 9

Two homestyle biscuits with cream gravy or sausage gravy.

The Classic 10

2 eggs any style served with a choice of bacon, ham or sausage with our seasoned home fries. Choice of biscuit or wheat toast.

Build Your Own: Breakfast Skillet with Potatoes ... 13

- 1. Choice of bacon, sausage, or ham.*
- 2. Choice of 2 eggs, any style.*
- 3. Choice of 3 toppings: peppers, onions, jalapeños, mushrooms, gravy, pepper jack cheese, cheddar cheese. (Any additional topping for \$1 each)*
- 4. Choice of biscuit or wheat toast.*

Parkway Chicken & Waffles 15

Our fried chicken tenders on top of a crispy waffle with honey butter and grade A maple syrup.

extras

Single Biscuit & Gravy *cream or sausage gravy 5*

Seasoned Home Fries *potatoes & peppers 5*

Bacon *2 pieces 4*

Sausage *2 patties 4*

Eggs *2 eggs any style 4*

Single Waffle *honey butter & maple syrup 7*

Homemade Cinnamon Roll *sugar-glazed 6*

Sausage Gravy 3

SIPS



Mimosa 5 -or- BOTTOMLESS \$15

Sparkling wine with your choice of orange juice, grapefruit juice, pineapple juice or peach puree.

Bloody Mary 5

Vegetable-infused vodka and gluten-free Bloody Mary mix.

Hold The Champagne 3

Just plain juice. Choice of orange, grapefruit, cranberry, or pineapple.

25% OFF BOTTLES OF WINE ON SUNDAYS

HAPPY HOUR

DAYTIME: Mon-Fri 3pm-6pm
LATE NIGHT: Fri & Sat 10pm-12am

APPETIZERS \$3-5

Chicken Tenders **5** | Spinach & Artichoke Dip **5**
Roasted Garlic Hummus **5** | Tater Tots **5**
Seasoned Fries **3** | Chips & Salsa **3**

DOMESTIC BEERS \$3

Budweiser | Bud Light | Miller Lite
Coors Light | Michelob Ultra

CRAFT & IMPORT BEERS \$4

BLVD Wheat | BLVD Pale Ale | BLVD Tank 7
Freestate Ad Astra | KC Bier Co. Dunkel
Martin City Hardway IPA | Modelo Especial
Seasonal Beer (ask your server)

WELL COCKTAILS \$5

Nue Vodka | Broker's Gin | J.T.S. Brown Bourbon
Espolon Reposado | Cruzan White Rum

WINE BY THE GLASS \$7

Lamadrid, **Malbec**, Argrelo, ARG
Story Point, **Cabernet**, CA
Straight Shooter, **Pinot Noir**, Willamette Valley, OR
Novelty Hill, **Red Blend**, Columbia Valley, AVA
-
Jadot Macon Village, **Chardonnay**, Burgundy, FR
Willakenzie Estate, **Pinot Gris**, Willamette Valley, OR
Kung Fu Girl, **Reisling**, Columbia Valley, AVA
Kim Crawford, **Sauvignon Blanc**, Marlborough, NZ
-
Lenvoye, **Rosé**, Beaujolais, Burgundy, FR
Caposaldo, **Prosecco**, Veneto, IT