



## HAPPY HOUR

◇ = Half off select appetizers & sides!

**Daytime:** Mon - Fri, 3pm - 6pm

**& Late Night:** Fri & Sat, 10pm - 12am

## **P** PARKWAY CHOOSE TWO - Half sandwich / Salad / Soup **13**

### 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

## STARTERS & SOUPS

- ◇ **Tater Tots** **P** 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 **P** Thinly sliced sushi grade tuna flown in from Hawaii. Served with arugula, pickled ginger & tamari soy glaze. **20**
- Lil' Baby Back Ribs** Quarter rack of our signature grade pork ribs covered in house-made BBQ sauce. **12**
- Mushroom Medley Small Plate** .gf Crimini, shiitake & oyster mushrooms roasted with spinach and topped with goat cheese. **12**
- ◇ **House-made Roasted Garlic Hummus** Topped with Feta cheese, cucumber & Kalamata olives. Served with baked-to-order pita chips. **12**
- Tomato Bisque** • **Soup of the Day** **6** (Sun. - Braised Ribeye Chili • Mon. - New Orleans Red Bean • Tues. - Steak & Vegetable  
Wed. - Baked Potato • Thurs. - Tortilla • Fri. - Navy Bean & Ham • Sat. - Steak & 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** **P** Mixed greens, cornbread croutons, smokehouse bacon, roasted corn, egg, tomato & buttermilk garlic dressing. **10**

**Brussels Sprout** **P** Thinly shaved raw Brussels sprouts, arugula, goat cheese, dried cherries, pecans & brown butter vinaigrette. **13**

**Caesar** Romaine, cornbread croutons, Grana Padano cheese & creamy Caesar vinaigrette. **12**

**Fried Chicken Club** Chopped chicken, mixed greens, smokehouse bacon, egg, tomato, avocado & choice of dressing. **16**

**Southwest Chicken** Blackened, shredded chicken, mixed greens, corn, cilantro, black beans, avocado, tortilla strips & chili-lime vinaigrette. **16**

House-made Dressings: Ranch, Buttermilk Garlic, Honey Mustard, Caesar, Bleu Cheese, Citrus Vinaigrette, Brown Butter Vinaigrette

## SANDWICHES & BURGERS - Served with seasoned fries

**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** **P** Pepper jack cheese, avocado, arugula, tomato & chipotle sauce on a brioche bun. **13**

**Turkey Apple Brie** **P** Layered, smoked turkey breast, smokehouse bacon, Granny Smith apple & Brie on a French baguette. **14**

**Prime Rib** **P** 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 a brioche bun. **14**

**Parkway Cheeseburger** Tillamook cheddar, bibb lettuce, tomato, onion & pickle on a brioche bun. **14**

## ENTREES - Dinner portions available upon request

**Baby Back Ribs** **P** Half rack of wood-fired, number one grade pork ribs, covered in house-made BBQ sauce & served with seasoned fries. **17**

**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 (market price) • bacon \$3

**Parkway Tacos** Three flour tacos filled with prime rib or shredded chicken, pico de gallo, guacamole, pepper jack cheese & salsa. **16**

**The Mediterranean** Choose four: Mashed potatoes, cilantro lime rice, cous cous, seasonal vegetables, sweet potatoes or mushroom medley. **15**

**Chicken Tender Platter** Hand-breaded & fried. Served with seasoned fries, dill coleslaw, BBQ sauce or honey mustard. **16**

**Cilantro Lime Shrimp** .gf **P** Four wood-fired jumbo shrimp on a bed of cilantro lime rice. Served with seasonal vegetable & salsa. **19**

**Rustic Oven-Grilled Salmon** Fresh Norwegian salmon prepared 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 **P** 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 & seasonal vegetable. **18**

**Prairie Farms Pork Chop** .gf **P** Cooked in our wood-fired oven & finished with an apple bourbon glaze. Served with dill coleslaw. **16**

**Creekstone Hawaiian Ribeye, 14 oz.** .gf Pineapple soy marinade. Served with rustic mashed potatoes & seasonal vegetable. **34**

**Prime Filet, 8 oz.** .gf **P** Wood-fired & topped with honey butter. Served with rustic mashed potatoes & seasonal vegetable. **39**

+ **Surf & Turf** Exclusive to our ribeye and filet. Add 3 jumbo shrimp for \$9, jumbo lump crab (market price) or salmon for \$8.

## DESSERTS

**Cast Iron Brownie** **12** • **Key Lime Pie** **P** **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 • ◇ Chips & Salsa • Seasonal Vegetable (Ask your server)



**HAPPY HOUR** ◇ = Half off select appetizers & sides

**Daytime:** Mon - Fri 3 p.m. - 6 p.m. **Late Night:** Fri & Sat 10 p.m. - 12 a.m.

**STARTERS & SOUPS**

- ◇ **Tater Tots** **P** 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 **P** Thinly sliced sushi grade tuna flown in from Hawaii. Served with arugula, pickled ginger & tamari soy glaze. **20**
- Lil' Baby Back Ribs** Quarter rack of our signature pork ribs covered in house-made BBQ sauce. **12**
- Mushroom Medley Small Plate** .gf Crimini, shiitake & oyster mushrooms roasted with spinach and topped with goat cheese. **12**
- ◇ **House-made Roasted Garlic Hummus** Topped with Feta cheese, cucumber & Kalamata olives. Served with baked-to-order pita chips. **12**
- Tomato Bisque** • **Soup of the Day** (Ask your server) **6**
- Soup & Salad Combo** Choice of tomato bisque or soup of the day with our Parkway, brussels sprout, or Caesar salad. **16**

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

**SANDWICHES & BURGERS** - Served with seasoned fries

- 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** **P** Pepper jack cheese, avocado, arugula, tomato & chipotle sauce on a brioche bun. **13**
- Turkey Apple Brie** **P** Layered, smoked turkey breast, smokehouse bacon, Granny Smith apple & Brie on a French baguette. **14**
- Prime Rib** **P** 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 a brioche bun. **14**
- Parkway Cheeseburger** Tillamook cheddar, bibb lettuce, tomato, onion & pickle on a brioche bun. **14**

**ENTREES**

- Baby Back Ribs** **P** Full rack, number one grade pork ribs covered in house-made BBQ sauce. Served with seasoned fries & dill coleslaw. **29**
  - 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 (market price) • bacon \$3
  - Parkway Tacos** Three flour tacos filled with prime rib or shredded chicken, pico de gallo, guacamole, pepper jack cheese & salsa. **19**
  - The Mediterranean** Choose four: Mashed potatoes, cilantro lime rice, cous cous, seasonal vegetables, sweet potatoes or mushroom medley. **18**
  - Chicken Tender Platter** Hand-breaded & fried. Served with seasoned fries, dill coleslaw, BBQ sauce or honey mustard. **17**
  - Cilantro Lime Shrimp** .gf **P** Six wood-fired jumbo shrimp on a bed of cilantro lime rice. Served with seasonal vegetable & salsa. **27**
  - Rustic Oven-Grilled Salmon** Fresh Norwegian salmon prepared 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 **P** 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 **P** Wood-fired & finished with an apple bourbon glaze. Served with dill coleslaw & sweet potatoes. **26**
  - Creekstone Hawaiian Ribeye, 14 oz.** .gf Pineapple soy marinade. Served with rustic mashed potatoes & seasonal vegetable. **40**
  - Prime Filet, 8 oz.** .gf **P** Wood-fired & topped with honey butter. Served with rustic mashed potatoes & seasonal vegetable. **44**
- + **Surf & Turf** Exclusive to our ribeye and filet. Add 3 jumbo shrimp for \$9, jumbo lump crab (market price) or salmon for \$8.

**DESSERTS**

- Cast Iron Brownie** **12** • **Key Lime Pie** **P** **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 • ◇ Chips & Salsa • 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.

◇ = happy hour item

**P** = signature item

.gf = gluten free



**HAPPY HOUR** ◇ = \$2 off all beers, \$5 select spirits, & \$3 off all wines by the glass! (see wine list)

**Daytime:** Mon - Fri 3 p.m. - 6 p.m. **Late Night:** Fri & Sat 10 p.m. - 12 a.m.

**PARKWAY COCKTAILS**

- Fig Old Fashioned** P 12  
House-infused fig & vanilla bean whiskey, maple simple syrup & bitters.
- Life's a Peach** 12  
Union Horse Rye whiskey, R&W Orchard peach liqueur, Rhubarb Amaro & cinnamon simple syrup.
- The Hemingway Mojito** 11  
Muddled mint and lime, brown sugar simple syrup, Bacardi white rum & prosecco.
- Caipirinha** 12  
*The Brazilian National Drink*- Leblon Cachaça, Velvet Falernum & lime juice.
- Apricot Mule** 10  
Apricot-infused Tito's vodka & ginger beer.
- The King of Swing** P 12  
Mean Mule Pure Agave Spirit, St. Germaine elderflower liqueur, Aperol, fresh grapefruit & a splash of lime.
- Cosmopolitan** 11  
Grey Goose Le'citron, orange curaçao, & cranberry juice.
- Parkway Sangria** P 10  
Choice of red or white.

◇ **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 FULL WINE MENU.**

*THE*  
**LOUNGE**  
AT PARKWAY

*THE PERFECT VENUE FOR  
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*To reserve or learn more, visit [www.parkwaykansascity.com](http://www.parkwaykansascity.com)  
or contact us at [info@parkwaykansascity.com](mailto:info@parkwaykansascity.com).*

**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**
- ◇ Nue **6**
- Prairee Original Cucumber **7**
- Restless Spirits Duffy's Run **7**
- Reyka **7**
- Stolichnaya **8**
- Tom's Town Eli's Strongarm **7**
- Tito's **8**

**Rum**

- Bacardi **8**
- ◇ Cruzan White Rum **6**
- Captain Morgan **7**
- Myers's Dark **7**
- Rumhaven Coconut **7**
- Sailor Jerry's Spiced **7**

**Tequila**

- Codigo Anejo **18**
- Casa Azul Plata **20**
- Casa Azul Reposado **22**
- Don Julio Blanco **11**
- Don Julio Reposado **11**
- ◇ Espolon Reposado **7**
- Mean Mule 100% Agave Spirit **9**
- Tres Agaves Anejo **9**

**Gin**

- Bombay Sapphire **9**
- ◇ Broker's **6**
- 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**
- Jefferson Reserve **14**
- Jim Beam **7**
- ◇ J.T.S. Brown Bourbon **6**
- 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 THURSDAY - SATURDAY  
FOR LOCAL LIVE MUSIC*

*Visit [www.parkwaykansascity.com](http://www.parkwaykansascity.com) for this week's lineup.*

◇ = happy hour item    P = signature drink

# 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**