



ONE EAST

URBAN BAR + KITCHEN



SMALL PLATES & APPETIZERS

- SPANISH MEATBALLS**.....\$12
spicy tomato, fresh herbs, olive oil
- CRISPY FLATBREAD** \$11
goat cheese, caramelized onions, bacon, honey
- PEI MUSSELS***.....\$15
smoked paprika, white wine, roasted tomato, fresh herbs, grilled baguette
- GRILLED AVOCADO TOAST** \$11
pickled red onion, dill, capers, fresh-milled whole grain bread
add smoked salmon \$4
- CRAB HUSH PUPPIES**\$14
scallions, old bay aioli

SOUPS & SALADS

- CARROT GINGER LEMONGRASS SOUP**..... \$7
cilantro, yogurt, zahtar spice
- ROASTED BEET AND GOAT CHEESE**\$12
watercress, black pepper, strawberry
- TWO GRAIN KALE SALAD**\$12
quinoa, farro, dried cherries, white wine mignonette, charred broccoli, tuscan black kale
- SPRING GREENS** \$11
fresh greens with spring radishes, country rye crisps, banyuls vinaigrette, garden herbs
- ROMAINE** \$11
tomatoes, scallion, radish, cucumber, lime vinaigrette
add grilled chicken \$7 | add grilled salmon \$8

SANDWICHES

- ROASTED TURKEY**..... \$16
mixed greens, confit lemon, house-made green goddess dressing, ciabatta
- PICKLED CHICKEN SANDWICH*** \$16
organic brined chicken, crispy fried, fresh dill, hot sauce, pickles, honey, brioche bun
- LOADED GRILLED CHEESE**\$14
cheddar, goat cheese, charred broccoli, missouri toast
- CRISPY BACON GRILLED ANGUS BURGER*** \$16
gruyere cheese, steak rub aioli, crispy bacon, grilled onion, pickles, brioche bun
- BRAISED SHORT RIB**.....\$14
crispy onions, watercress, smoked horseradish, crème fraîche, toasted ciabatta loaf

MAIN PLATES

- SPINACH SPAGHETTI** \$19
english peas, toasted almonds, crispy onions, calabrian chile
- MEYER LEMON GLAZED SALMON*** \$26
quinoa, brussels sprouts, butternut squash, fennel
- GRILLED MAHI MAHI*** \$26
carrot, caper, castelvetrano olive, sweet pickled peppers, heirloom potatoes
- ORGANIC ROASTED CHICKEN*** \$26
grilled cauliflower, roasted potatoes, salsa verde
- GRILLED 4 OZ TENDERLOIN*** \$26
tomato bearnaise sauce, black truffle grits, veal jus

SIDES

- FRENCH FRIES, \$5**
- BLACK TRUFFLE GRITS, \$6**
- BROCOLINI SAUTÉED WITH GARLIC AND CHILI FLAKES, \$5**
- QUINOA WITH DRIED CHERRIES AND KALE, \$6**
- ROASTED MARBLE POTATOES, \$5**

DESSERTS

- MEYER LEMON CURD**..... \$7
buttermilk granitas, graham cracker, earl grey
- WHITE CHOCOLATE & CHERRY Brioche Bread Pudding** \$7
green cardamom caramel, vanilla ice cream
- CHOCOLATE GANACHE**..... \$7
smoked caramel, whipped cream
- MACERATED BERRIES**..... \$7
almond butter cakes, lemon marscarpone

*according to the kansas city health department; 1 – food can be cooked to order 2 – consumer advisory; consuming raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness. if you have any concerns regarding food allergies | please alert your server prior to ordering.

COCKTAILS

BRASSERIE OLD FASHIONED	\$12
J. Rieger Kansas City Whiskey, rich turbinado syrup, Angostura bitters	
PASSIONISTA	\$13
Woodford Reserve Rye, ruby port, passion tea syrup, plum bitters	
RCD WANNA BE	\$12
Foursquare Premise Rum, lime, Amarena and turbinado syrups, Luxardo liqueur, Angostura bitters, Pernod	

MIDWEST MEAN MARG	\$13
Mean Mule American Agave Spirit, triple sec, lime, agave nectar, orange juice	
GIRLS WITH GLASSES	\$10
Tom's Town Gin, Aperol, lemon, simple syrup, bubbles	
EDDY AL FRESCO	\$10
Deep Eddy's Ruby Red Vodka, Carpano Bianco vermouth, basil	

DRAFT BEER

CRAFT

BLOCK IPA	\$7.00
Cinder Block Brewery-ABV 7.2% -North KC	
CERVEZA ROYALE	\$7.00
Mexican Lager-Stockyards Brewing Co.-ABV 4.5%-West Bottoms, KC	
BOULEVARD UNFILTERED WHEAT	\$7.00
American Wheat-Boulevard Brewing CO.-ABV 4.4%-Kansas City, Mo	
DUNKEL	\$7.00
Brown Lager -KC Bier CO.-ABV 5.1%-Kansas City, Mo	
MONK AND HONEY	\$7.00
Belgian Style -Torn Label Brewing CO.-ABV 6%-Kansas City Mo.	
BOULEVARD TANK 7	\$7.00
American Saison -Boulevard Brewing CO.-ABV 8.5%-Kansas City, Mo.	
HARDWAY	\$7.00
American East Coast IPA - Martin City Brewing Co.-ABV 7.5% - Martin City, MO	
PAVERS PORTER	\$7.00
Cinder Block Brewery - ABV 5.6% - North KC	

SEASONAL & GLUTEN FREE

ROTATING BOULEVARD TAP	\$7.00
Ask your server for details	
CIDER BLOCK	\$7.00
English Cherry Cider-Cinder Block Brewery-ABV 5.2%-North KC	

DOMESTIC

BUD LIGHT	\$5.50
Anheuser-Busch / InBev-ABV 5.0%-St. Louis, MO	

IMPORT

STELLA ARTOIS	\$7.00
Anheuser-Busch / InBev-ABV 5.0%-Leuven, Belgium	

BOTTLES & CANS

BLUE MOON	\$5.25	MICHELOB ULTRA	\$5.25
BUD LIGHT	\$5.25	MILLER LIGHT	\$5.25
BUDWEISER	\$5.25	PABST BLUERIBBON	\$5.25
CORONA EXTRA ...	\$5.25	SAM ADAMS	\$6.00
CORONA LIGHT	\$6.00	CRISPIN HARD CIDER	\$5.50
MODELO ESPECIAL	\$6.00	O'DOULS	\$5.50
COORS LIGHT	\$5.25	-ROTATING BOULEVARD-	

WINE

SPARKLING

MUMM (SPLIT)	\$16
Brut Prestige - Napa Valley, California	
MINETTO	\$12 / \$40
Prosecco - Veneto, Italy	
CHANDON	\$12 / \$48
Brut Classic - California, USA	
NICOLAS FEUILLATTE	\$123
Brut Reserve - Chouilly, France	

WHITES

MATANZAS CREEK	\$15 / \$60
Sauvignon Blanc - Sonoma County, California	
BOLLINI	\$12.5 / \$50
Pinot Grigio - Trentino-Alto Adige, Italy	
CHATEAU STE. MICHELLE	\$9 / \$45
"Indian Wells Vineyard" - Chardonnay - Columbia Valley, Washington	
ANEW	\$10.50 / \$41.50
Riesling - Columbia Valley, Washington	
MAGNOLIA GROVE	\$8 / \$32
Chardonnay - California, USA	
BERINGER	\$7 / \$27
White Zinfandel	
BANFI CENTINE	\$11 / \$43
Rose - Italy	
KIM CRAWFOD	\$15 / \$60
Sauvignon Blanc - Marlborough, New Zealand	
LOVE BLOCK	\$77
Sauvignon Blanc - Marlborough, New Zealand	
J VINEYARDS	\$66
Pinot Gris - California, USA	
THE HESS COLLECTION	\$64
"Shirttail Ranches" - Chardonnay - Monterey, California	
COPAIN	\$68
"Tous Ensemble" - Chardonnay - Mendocino, California	
MINER FAMILY WINERY	\$90
Chardonnay - Napa Valley, California	
DR. LOOSEN	\$44
"Blue State" - Riesling - Mosel, Germany	

REDS

THE FEDERALIST	\$12 / \$48
Cabernet Sauvignon - Lodi, California	
MAGNOLIA GROVE	\$8 / \$32
Cabernet Sauvignon - California, USA	
SEQUOIA GROVE	\$20 / \$80
Cabernet Sauvignon - California, USA	
MACMURRY ESTATE VINEYARDS	\$15 / \$62
Pinot Noir - Central Coast, California	
DELOACH	\$10 / \$44
Pinot Noir - California, USA	
TOAD HOLLOW VINEYARDS	\$12.5 / \$50
"Richard McDowell Selection" - Merlot - Sonoma County, California	
ALAMOS	\$8 / \$40
Malbec - Mendoza, Argentina	
ALAMOS	\$11 / \$45
Red Blend - Mendoza, California	
SIMI	\$82
Cabernet Sauvignon - Alexander Valley, California	
NAPA VALLEY QUILT	\$85
Cabernet Sauvignon - Napa Valley, California	
LOUIS M. MARTINI	\$81
Cabernet Sauvignon - Sonoma County, California	
FINCA DECERO	\$53
"Remolinos Vineyard" - Malbec - Mendoza, Argentina	
SPY VALLEY	\$88
Pinot Noir - Marlborough, New Zealand	
ACROBAT	\$71
Pinot Noir - Oregon, USA	
STARMONT WINERY & VINEYARD	\$84
Merlot - Carneros, California	
AUSTIN HOPE WINERY	\$58
"Troublemaker" - Red Blend, USA	
MARAIA	\$49
Barbera Del Monferrato - Italy	