appetizers

**V** Jumbo Warm Pretzel - $7
with Boulevard Beer Cheese Dip

**V** White Bean Hummus - $7
with Warm Romano Pita Bread

salads

**V** Garden - $8
Baby Greens, Romaine Lettuce, Grape Tomatoes, Carrots, Cucumber, Boiled Egg & Crispy Onion Straws

Chicken Caesar - $10
Grilled or Chopped Romaine Lettuce, Roasted Chicken Breast, Pecorino Romano Cheese, Classic Caesar Dressing & Croutons

**GF** Pear Spinach - $10
Spinach, Bosch Pear, Roasted Chicken Breast, Toasted Almonds & Mozzarella

**GF** Grilled Salmon - $12
Grilled Atlantic Salmon, Baby Greens, Grape Tomato, Crunchy Carrot & Toasted Almonds with Ginger Sesame Vinaigrette

Dressing Choices: Balsamic Vinaigrette, Blue Cheese, Caesar, Ginger Sesame Vinaigrette, Ranch

soup

Cup - $4 | Bowl - $5
Soup De Jour (Soup of the Day)

**V** Creamy Tomato Basil
Stewed Plum Tomato & Basil, with a splash of Cream

FROM THE PRESS

Cubano Panini - $10
Mojo Pulled Pork, Smokey Pit Ham, Dill Pickle, Swiss Cheese & Mustard on a Cuban Baguette

Italian Meatball Panini - $10
Spicy Italian Parmesan Meatballs, Tomato Basil Red Sauce & Melted Provolone on a Soft Toasted Hoagie

**V** Roasted Vegetable Panini - $10
Roasted Zucchini, Portabella Mushroom, Eggplant, Fire-Roasted Red Bell Pepper, Mozzarella, Guacamole & Hummus on a Ciabatta Hoagie

FROM THE GRIDDLE

**GF** Army Goulash - $10
Ground Beef, Pork & Beans in a Hearty Tomato Sauce, with House-Made Slaw & a Buttermilk Biscuit

**V** Chipped Beef - $10
Cream Gravy & Chipped Dried-Aged Beef served over Sourdough Toast

Sampler Platter - $12
Trench Stew, Army Goulash, & Chipped Beef with House-Made Slaw

entrees

**V** Trench Stew - $10
Braised Corned Beef, Turnips, Peas & Carrots, with House-Made Slaw & a Buttermilk Biscuit

**GF** Smoked Reuben - $11
Hickory Smoked Corned Beef, Fontina Swiss, Sauerkraut & House-Made Thousand Island Dressing on Black Russian Rye

Touch of Kansas City - $11
Smoked Beef Brisket, Caramelized Onions, Provolone & Kansas City Style BBQ Sauce on Buttery Brioche

sandwiches

FROM THE PRESS

Smoked Reuben - $11
Hickory Smoked Corned Beef, Fontina Swiss, Sauerkraut & House-Made Thousand Island Dressing on Black Russian Rye

Touch of Kansas City - $11
Smoked Beef Brisket, Caramelized Onions, Provolone & Kansas City Style BBQ Sauce on Buttery Brioche

SPLIT PLATES CHARGE - $1
TO-GO CHARGE - $.65
sandwiches

★ Kansas City’s Best Tuna Melt - $10
Caribbean Spiced Tuna Salad, Smoked Cheddar, Tomato & Peppery Arugula on Black Russian Rye

The Bullet! (B.L.T.) - $9
Smokey Bacon, Butter Bibb Lettuce, Tomato, & Peppercorn Garlic Mayo on Sourdough Pillow Bread; add Fried Egg $1.50

the cool cafe

Classic Turkey Club - $9
Mesquite Smoked Turkey Breast, Smokey Bacon, Cheddar, Tomato, Butter Bibb Lettuce & Peppercorn Garlic Mayo on Whole Grain Wheat Bread

★ Orange Curried Chicken Croissant - $9
Orange Curried Chickened Salad & Butter Bibb Lettuce on a Buttery Croissant

★ Egg Salad Croissant - $8
House-Made Citrus Dill Egg Salad & Butter Bibb Lettuce on a Buttery Croissant

★ Fish Tacos & Chipotle Honey Jicama Slaw - $9
Blacken Tilapia Fish Filets in a Soft Flour Tortilla with Chipotle Honey Jicama Slaw, Fresh Cilantro & Tomato

for the kiddos (12 & under)

All kid’s meals include chips, cookie or fruit & fountain drink

Pizza - $7
Cheese, Pepperoni, or Italian Sausage; Meat Lovers $8

Sliders! - $7
Two Lean Ground Beef Sliders with Ketchup & Mustard; add Cheese $ .50

Brown Bag Special - $7
Choice of Turkey & Cheddar, Ham & Cheddar, or PB&J Sandwich

sides

V WWI Coleslaw - $1.5
Carrot, Granny Smith Apple & Cabbage

V Vegetarian Salad - $2
Garden Veggies Tossed in Balsamic Vinaigrette

★ Grilled Asparagus - $2
Warm Blue Cheese Crumbles & Crisp Bacon

Chips - $1.25-2

dessert

Freshly Baked Cookies - $1.5
Ice Cream Novelties - $2-3

drinks

Beverages - $2
Fountain Soda
Iced Tea
Hot Tea
Coffee
Bottled Water

Bottled Drinks - $2-3
Milk
Juice
Soda

Beer - $4-6
Bud Light
Miller Light
Duvel
Boulevard Pale Ale
Boulevard Wheat
Stella Artois
Featured imports

Wine - $6/Glass
Red or White

GROUPS OF 15 OR MORE CAN RESERVE SPACE BY CALLING 816.888.8130 IN ADVANCE.

For catering info, contact the café’s Catering Manager at 816.888.8130

The Café is open 11 a.m. to 3 p.m. every day that the Museum is open.