



"a granfalloon is a proud and meaningless association of human beings!"
from a novel by Kurt Vonnegut, Jr.

STARTERS

HOUSE CUT FRIES

house seasoning 5 | rosemary-parmesan 6 | cajun 6 | truffle 7

HUMMUS

roasted red pepper, grilled pita, carrots, celery, cucumbers 10

TUSCAN BRUSCHETTA

crostini, melted mozzarella, tomato, grilled onion, torn basil, olive oil, balsamic reduction 10

7 LAYER DIP

refried beans, queso, white cheddar, guacamole, sour cream, diced tomatoes, jalapeños, corn chips 12

SPINACH PARMESAN DIP

fresh spinach, cream cheese, parmesan, mozzarella, corn chips 12

CHARCUTERIE BOARD

select meats & cheeses, seasonal fruit, candied pecans, fruit spread, stone ground mustard, grilled italian bread 26 (serves 3-4)

TWICE BAKED POTATO SKINS

bacon, scallions, diced tomato, white cheddar, sour cream 12

SALADS

DRESSINGS: house honey mustard | ranch | balsamic | italian | blue cheese | caesar

HOUSE SALAD

mixed greens, cucumbers, grape tomatoes, white cheddar, croutons small 6 | large 10

WEDGE

crisp iceberg, bacon bits, english peas, shaved red onion, diced egg, grape tomatoes, blue cheese dressing small 8 | large 12

CAESAR SALAD

romaine, shaved parmesan, croutons, caesar dressing small 8 | large 12

TEQUILA CHICKEN

AVOCADO SALAD

mixed greens, grilled chicken, avocado, tomato, black beans, roasted corn, white cheddar, tortilla strips, roasted red pepper vinaigrette 17

STEAK COBB SALAD*

romaine, grilled marinated steak, diced egg, avocado, grape tomatoes, white cheddar, scallions, smoked bacon gorgonzola dressing 20

SEASONAL SALAD

mixed greens, dried cranberries, candied pecans, grape tomatoes, strawberries, goat cheese croutons, lemon-poppy seed vinaigrette 13

ADD: grilled chicken 7 | chicken fingers 7 | steak* 10
shrimp* 8 | 4 oz salmon* 8 | 8 oz salmon* 14

DESSERTS

NEW YORK CHEESECAKE

strawberry sauce, whipped cream 8

CARROT CAKE

cream cheese frosting, crème anglaise sauce 9

WARM CHOCOLATE BROWNIE

vanilla ice cream, candied pecans, whipped cream 9

HOUSE SPECIALTIES

BURNT END NACHOS fresh corn chips, queso pepper sauce, jalapeños, tomato, white cheddar 17
sub: hint of ghost chili beef | green chili chicken

CHICKEN FINGERS buttermilk-dipped, hand-breaded, house cut fries, house honey mustard 15
buffalo style + 1

HANGOVER ENCHILADAS* hint of ghost chili beef, white cheddar, red chili sauce, sunny side up egg, cilantro-lime crème fraîche, pico de gallo, southwest hash 15

BAJA FISH TACOS fresh tilapia light fried, roasted chili sauce, pico de gallo, green cabbage, flour tortillas, cilantro-jasmine rice 18

BRISKET STREET TACOS slow-braised beef, onion, cilantro, queso fresco, avocado street salsa, corn tortillas, cilantro-jasmine rice 17

BLACKENED CHICKEN TACOS spicy thai chili, smoked gouda, tomato, green cabbage, shaved red onion, cilantro-lime crème fraîche, cilantro-jasmine rice 15

BUTCHER’S PIZZA italian sausage, pepperoni, bacon, black forest ham, goat cheese, mozzarella, fresh oregano 16

MARGHERITA PIZZA vine ripe tomato, zesty marinara, fresh basil, mozzarella, olive oil drizzle 15

PESTO PIZZA arugula, sun dried tomatoes, red onions, seasoned chicken, mozzarella, balsamic glaze 16

BURGERS

Sub Gluten Free Bun + 1

sides: house cut fries | brussels sprouts | cottage cheese | house chips | house salad + 1 | caesar + 2 | wedge + 2

FALLOON BURGER* peppered bacon, smoked cheddar, lettuce, tomato, dijon aioli, brioche bun 18

CRUNCH BURGER* pepper jack, lettuce, tomato, hand-breaded onion rings, brioche bun 18

PATTY MELT* swiss cheese, black forest ham, caramelized onions, marble rye 17

BISON BURGER* boursin cheese, peppered bacon, arugula, tomato, over easy egg, brioche bun 21

BLACK BEAN SLIDERS pepper jack, lettuce, tomato, roasted chili aioli, slider buns 14

SIGNATURE SANDWICHES

Sub Gluten Free Bun + 1

sides: house cut fries | brussels sprouts | cottage cheese | house chips | house salad + 1 | caesar + 2 | wedge + 2

PLAZA CLUB smoked turkey, black forest ham, bacon, gouda, avocado spread, lettuce, tomato, roasted chili sauce, wheat berry bread or tomato basil wrap 16

PRIME DIP* thinly sliced ribeye, caramelized onions, swiss cheese, horseradish crème fraîche, au jus, french baguette 21

SWISS CHICKEN grilled seasoned chicken, peppered bacon, swiss cheese, lettuce, tomato, house honey mustard, brioche bun 17

SPICY CHICKEN buttermilk-dipped, hand-breaded, spicy slaw, tomato, spiced pickles, brioche bun 17

BURNT END GRILLED CHEESE burnt ends, white and smoked cheddar, peppered bacon, farm egg bread 18

REUBEN thin sliced corned beef, swiss cheese, sauerkraut, german 1000 island, marble rye 16

GYRO shaved lamb, warm pita, diced onion, lettuce, tomato, tzatziki, feta 15

STEAK SANDWICH* grilled steak, arugula, gouda, caramelized onions, garlic aioli, french baguette 21

ENTREES

14 OZ RIBEYE* garlic mash, grilled asparagus, cabernet sauce 45

HAWAIIAN CHICKEN BOWL sautéed chicken, bell peppers, jalapeños, pineapple, asian sauce, toasted sesame seeds, avocado, cilantro-jasmine rice 17

MAC + CHEESE four cheese sauce, cavatappi pasta, bacon, seasoned breadcrumbs 13
truffle 3 | grilled chicken 7 | chicken fingers 7 | burnt ends 8 | steak* 9

ISLAND GRILLED SALMON* 8 oz fillet, mango chutney, grilled asparagus, cilantro-jasmine rice 23

LEMON CAJUN PASTA cavatappi pasta, bell peppers, onion, red pepper flakes, cajun cream sauce, grilled lemon, cilantro 14
grilled chicken 7 | chicken fingers 7 | steak* 9 | shrimp* 8 | 4 oz salmon* 8 | 8 oz salmon* 14

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

BEER LIST

DRAFT BEERS

Blue Moon	Deschutes Fresh Squeezed IPA
Boulevard Pale Ale	Guinness Stout
Boulevard Space Camper IPA	KC Bier Company Dunkel
Boulevard Tank 7	Michelob Ultra
Boulevard Unfiltered Wheat	Modelo
Bud Light	Stella Artois
Busch Light	Una Familia Mexican Lager
Dos Equis	Yuengling

BOTTLES & CANS

Angry Orchard	Modelo
Athletic Golden Ale NA	Shiner Bock
Bud Light	Steigl Radler
Budweiser	Boulevard Quirk Seltzers
Busch Light	- Cherry Blossom & Lime
Coors Light	- Berry Jane 5mg THC
Corona	High Noon Seltzers
Heineken	- Peach
	- Pineapple
Michelob Ultra	Surfside Cocktails
Michelob Ultra Zero	- Tea
Miller High Life	- Strawberry Lemonade
Miller Lite	Nutrl Seltzers
	- Orange

ASK YOUR SERVER ABOUT SEASONAL BEERS

WINE SELECTION

HOUSE WINE

Canyon Road Chardonnay & Cabernet 7 | 24

WHITE & ROSE

Kendall Jackson Chardonnay 12 42	Louis Jadot Rose 12 42
La Crema Chardonnay 12 42	Ruffino Lumina Pinot Grigio 11 40
Kim Crawford Sauvignon Blanc 13 44	

REDS

Josh Cellars Cabernet 12 42
Simi Cabernet 15 50
Meiomi Pinot Noir 14 46

SPARKLING

Champagne 7 24
Moscato 187 ml 10
Prosecco 187 ml 10

PLEASE REMEMBER TO DRINK RESPONSIBLY

BOOK AN EVENT

The Granfalloon is the perfect gathering spot. We offer ideal event spaces for birthdays, rehearsal dinners, happy hours, reunions or gatherings of any kind.

GRANFALLOON CATERING

Cater to any size group or crowd with a variety of options including boxed meals, platters, buffets & more.

CONTACT US AT
816-753-7850
THEGRANFALLOON.COM
f@THEGRANFALLOONKC



20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

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COCKTAIL MENU

KC OLD FASHIONED

Maker’s Mark, sugar, aromatic bitters, club soda

MARGARITA

Hornitos tequila, triple sec, sweet & sour, orange juice, lime

SANGRIA

red sangria, orange juice, lemon, lime, & orange slices

ESPRESSO MARTINI

Roasterie nitro cold brew, Absolut vodka, Kahlua

608 COSMO

Deep Eddy lemon vodka, triple sec, cranberry juice

UNA FAMILIA PALOMA

Una Familia Blanco, fresh lime, grapefruit agave, simple syrup, salted rim

CAPRI SUN COCKTAIL

Cruzan black cherry rum, watermelon Red Bull

RUBY FIZZ

Deep Eddy ruby red vodka, elderflower liqueur, champagne, sugar rim

IRISH COFFEE

Jameson, brown sugar, coffee, whipped cream

MOCKTAILS

PIÑA COLADA

pineapple juice, coconut syrup, whipped cream, cherry

RASPBERRY SPRITZ

lemonade, lime juice, raspberry syrup, club soda

HAPPY HOUR MONDAY-FRIDAY 3PM-6PM

SELECT BOULEVARD BEERS 6.5	SMIRNOFF VODKA COCKTAILS 6.5
DOMESTIC DRAFTS 4	regular orange strawberry blueberry vanilla
HOUSE WINE 6	

DAILY DRINK SPECIALS MONDAY - THURSDAY 6PM-CLOSE

MONDAY craft beers

TUESDAY domestic bottles & cans

WEDNESDAY 1/2 price on select bottles of wine

THURSDAY select whiskey & bourbon

SATURDAY & SUNDAY 10:30-4:30 sangria | mimosas | Corona

DAILY SPECIALS MONDAY-FRIDAY 11AM-11PM

MONDAY BURGER MADNESS*

falloon | crunch | atomic | swiss melt | black & blue | black bean | cheeseburger 11

TACO TUESDAY

hint of ghost chili beef | green chili chicken | brisket street taco 3.5 each

WEDNESDAY

11am-4pm: half sandwich with soup or salad 12
sandwiches: turkey melt | beef slider | reuben | ham, turkey, gouda | blt salads: house | caesar | wedge
6pm-11pm: charcuterie board (serves 3-4) select meats & cheeses, seasonal fruit, candied pecans, hot pepper jelly, stone ground mustard, grilled italian bread 20

THURSDAY PIZZAS

zesty marinara, mozzarella, two toppings 12 additional toppings + 1.25 each
toppings: pepperoni | italian sausage | grilled chicken | black forest ham | bacon | goat cheese bell pepper | spinach | tomato | onion | mushroom | jalapeño | pineapple

FRIDAY chef’s special

SATURDAY | SUNDAY brunch 10:30am-2pm

LATE NIGHT MENU 11PM-1AM

BURNT END NACHOS

fresh corn chips, queso pepper sauce, jalapeños, tomato, white cheddar 17
sub: hint of ghost chili beef | green chili chicken

BURNT END GRILLED CHEESE

burnt ends, white and smoked cheddar, peppered bacon, farm egg bread 18

SAUSAGE & PEPPERONI PIZZA

italian sausage, pepperoni, zesty marinara, mozzarella, fresh oregano 16

FALLOON BURGER*

peppered bacon, smoked cheddar, lettuce, tomato, dijon aioli, brioche bun 18
sides: house cut fries | brussels sprouts | cottage cheese | house chips

HOUSE CUT FRIES

house seasoning 5 | rosemary-parmesan 6 | cajun 6 | truffle 7

CHICKEN FINGERS

buttermilk-dipped, hand-breaded, house cut fries, house honey mustard 15 buffalo style + 1

SPICY CHICKEN

buttermilk-dipped, hand-breaded, spicy slaw, tomato, spiced pickles, brioche bun 17
sides: house cut fries | brussels sprouts | cottage cheese | house chips

SWISS CHICKEN

grilled seasoned chicken, peppered bacon, swiss cheese, lettuce, tomato, house honey mustard, brioche bun 17 sides: house cut fries | brussels sprouts | cottage cheese | house chips

HOUSE SALAD

mixed greens, cucumbers, grape tomatoes, white cheddar, croutons small 6 | large 10