

ASK YOUR SERVER TO
SEE TODAY'S
RAW BAR MENU

DETROIT-STYLE PIZZA

8" X 10" RECTANGULAR PIZZA WITH A LIGHT, AIRY DOUGH & SAVORY WISCONSIN BRICK CHEESE PERIMETER

T-Shotz Supreme

Local Paradise Locker Italian Sausage, Kalamata Olives, Red & Green Bell Peppers, Sliced Red Onions, Mushrooms, Wisconsin Brick Cheese & Our Signature San Marzano Tomato Sauce \$15

The Antonio

Local Paradise Locker Pepperoni, Creamy Ricotta, Wisconsin Brick Cheese & Our Signature San Marzano Tomato Sauce \$14

Lily's Baked Potato

Golden Yukon Potatoes, Center-Cut Smoky Bacon, Cheddar, Wisconsin Brick Cheese, Green Onions & Savory Potato Cream Sauce \$14

KC BBQ

Slow Roasted, Hand Pulled Amish Chicken, Smoked Gouda, Wisconsin Brick Cheese with Sweet & Tangy KC Style BBQ Sauce \$13

Four Cheese

Fresh Mozzarella, Wisconsin Brick Cheese, Monterey Jack, Creamy Ricotta & Our Signature San Marzano Tomato Sauce \$12

Margherita

Fresh Mozzarella, Our Signature San Marzano Tomato Sauce & Finished with a Chiffonade of Aromatic Basil \$12

Build Your Own

Starting at \$10

Sauce: San Marzano Tomato, Potato Cream, KC Style BBQ, Garlic Cream

Toppings: Pulled Chicken, Pepperoni, Italian Sausage, Bacon, Basil, Malamata Olives, Mushrooms, Red Bell Peppers, Red Onion, Yukon Potatoes \$2 Each

Cheese: Brick, Fresh Mozzarella, Cheddar, Ricotta, Gouda \$1 Each

STREET TACOS

SERVED AS (3) STREET TACOS ON CORN TORTILLAS

Chicken

Slow Roasted, Hand Pulled Amish Chicken with Fire Roasted Ancho and Hatch Green Chiles, Sweet Corn Salsa, Drizzled with Sriracha Lime Infused Aioli, Cilantro & Lime Wedge \$10

Beer Battered Atlantic Cod

Beer Battered Atlantic Cod Fried to Crispy Perfection, Drizzled with Sriracha Lime Infused Aioli, Cilantro & Lime Wedge \$12

Carnitas

Succulent, Braised Pulled Pork, Drizzled with Ancho Chile Infused Aioli, Fresh Guacamole, Cilantro & Lime Wedge \$10

Carne Asada

Mojo Marinated Grilled Flank Steak, Sweet Onions, Avocado Slices, Cilantro & Lime Wedge \$11

BURGERS

SERVED ON A PILLOWY, BUTTER TOASTED BUN WITH CRISP LETTUCE, TOMATO & HAND-CUT FRIES

The T-Shotz Burger

T-Shotz Proprietary Blend of Dry Aged Wagyu, Filet, KC Strip & Prime Rib Ground to Our Specs Creating a Crust Seared Smashed Burger with American Cheese & Tangy Tee-Sauce Single \$8

Green Chile Burger

Two Crust Seared Smashed Patties, Fire Roasted Hatch Green Chiles & American Cheese Double \$11

Add Ons

- Crust Seared Smashed Patty \$2.50
- American Cheese \$1
- Smoky Bacon \$1.50

KC BBQ Burger

Two Crust Seared Smashed Patties, Sweet & Tangy KC Style BBQ Sauce, Braised Pulled Pork, Thick Center-Cut Candied Bacon, American Cheese & Crispy Haystack Onions Double \$12

Grilled Portobello Mushroom Burger

Grilled Portobello Mushroom Cap, Provolone, Grilled Onions, Fresh Avocado, Tomato & Leaf Lettuce \$10

FAIRWAY FAVORITES

Fried Chicken Sandwich

Crispy Buttermilk Fried Chicken Breast with a Crunchy Cilantro Cabbage Mix, Fresh Tomato Slice & Honey Sriracha on a Pillow, Butter Toasted Bun, Served with Hand-Cut Fries \$11

Prime Rib French Dip

Slow-Roasted Prime Rib Stacked on a Grilled Baguette, Served with Homemade Horseradish Aioli, Au Jus & Hand-Cut Fries \$16

Gimme Grilled Cheese

Smoked Gouda, Aged Cheddar & American Cheese Perfectly Melted to Blend Together on Hearty Sourdough Bread & Served with Our Signature San Marzano Sauce & Hand-Cut Fries \$10

Clubhouse Triple

Thick Slices of Smoked Ham, Paired with Thinly Sliced Roasted Turkey Breast & Smoky Bacon Topped with Fresh Lettuce, Tomato & Mayonnaise on Hearty Sourdough Bread, Served with Hand-Cut Fries \$14

Fish & Chips

Beer Battered Atlantic Cod Fried to Crispy Perfection, Served with Housemade Tartar Sauce, Lemon Wedge & Hand-Cut Fries \$12

Cheddar Brat

Charbroiled Paradise Locker Housemade Cheddar Brat Served on a Toasted Hoagie Roll with a Side of Ketchup, Relish & Stone Ground Mustard \$8

Italian Sausage Sandwich

Charbroiled 1/4 lb Paradise Locker Spicy Sausage Topped with a Blend of Sautéed Onions, Red & Green Peppers, Served on a Toasted Hoagie Roll \$8

SIDES

Hand-Cut Fries

Crispy Russet Potatoes Seasoned with Kosher Salt & Parsley \$5

Mac & Cheese

Spiral Macaroni in a Creamy Cheese Sauce Topped with Parsley \$5

Onion Rings

Breaded, Lightly Fried & Served with Ranch Dressing \$5

Side Salad

Crisp Iceberg Romaine Lettuce Mix, Tomato, Onion & Crouton with Choice of Dressing \$5

SHAREABLES AMONGST FRIENDS

Tandoori Chicken Skewers

Indian-Style Chicken Breast Marinated in Yogurt and Middle-Eastern Spices & Grilled to Sear in the Flavors, Served with Cool Tzatziki Sauce, Indian Tumeric Rice, Cucumbers, Tomatoes & Grilled Pita \$12

Crispy Chicken Wings (8)

Homemade Sauces: Buffalo, BBQ or Thai Street Style

Served with Cucumbers, Carrots, Celery & Blue Cheese or Ranch Dressing \$13

Ginger Pork Pot Stickers

Tender Pork, Ginger, Sesame Seeds, Rice Wine Vinegar & Sweet Soy Dipping Sauce \$8

New Orleans BBQ Shrimp

Louisiana-Style Sautéed Shrimp in a Worcestershire-Spiked Butter Sauce with Garlic, Lemon & Green Onion, Served with a Crispy Baguette \$14

Spicy Firecracker Shrimp

Lightly Battered Crispy Shrimp, Tossed in Our Special Firecracker Chili Sauce, Served on a Refreshing Cucumber Bed with Sweet Corn Salsa \$14

Chargrilled KC Strip*

Prime Cut KC Strip Chargrilled, Sliced & Served with a Bright Chimichurri Sauce, Homemade Creamy Horseradish Sauce & Zesty Steak Sauce \$16

Charcuterie Board

Imported Italian Capocollo, Dry-Cured Prosciutto, Salami with Feta, Aged Cheddar & Smoked Gouda \$14

Garlic Knots

Puffed Fried Dough Knots Sprinkled with Grana Padano Cheese & Garlic, Served with Our Signature San Marzano Sauce & Queso Fondue \$6

Spinach Artichoke Dip

Creamy Mixture of Spinach, Tender Artichokes & Parmesan, Served with Tortilla Chips, Smoky Salsa & Sour Cream \$12

Trio Dip

Fresh Tomato Salsa, Fresh Guacamole, Homemade Queso & Tortilla Chips \$10

Sliders (3)

Stacked with Signature Toppings on Pillow, Butter Toasted Buns \$11

Slider Choices:

Buttermilk Fried Chicken, BBQ Pulled Pork or T-Shotz Classic Beef

Loaded Hand-Cut Cheese Fries

Hand-Cut Golden French Fries Topped with Homemade Queso, Smoky Bacon, Jalapenos & Pico de Gallo \$9

SOUPS & SALADS

Northside Gumbo

Andouille Sausage, Gulf Shrimp, Roasted Chicken, Chopped Scallions & Rice in a Rich Gumbo Gravy \$10

Clam Chowder

New England Clams, Smoky Bacon, Diced Golden Yukon Potatoes & Chives in a Rich Creamy Broth \$9

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Homemade Croutons & Classic Caesar Dressing \$9

Aunt Bea's Fried Chicken Salad

Crispy Buttermilk Fried Chicken Breast on a Bed of Iceberg Romaine Lettuce Mix with Red Cherry Tomatoes, Smoky Bacon, Cucumber & Homemade Lemon Farmhouse Dressing \$12

Iceberg Wedge

Fresh Iceberg Lettuce Wedge, Topped with Smoky Bacon, Red Cherry Tomatoes, Blue Cheese Crumbles, Crispy Haystack Onions & Homemade Lemon Farmhouse Dressing \$10

THE 19TH HOLE

SHAKES

Chocolate, Vanilla or Strawberry \$5



COACH'S MEDICINE

Shot of Brandy \$4 · Shot of Rum \$4 · Shot of Vodka \$4

DESSERTS

SIGNATURE BROWNIE SUNDAE
SALTED CARAMEL CHEESECAKE

\$8

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Barq's Rootbeer, Dr. Pepper, Diet Dr. Pepper, Lemonade, Iced Tea \$2.99
Bottled Water \$2

CRAFT

T-Shotz Tea

Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jose Cuervo Silver Tequila, Blue Curacao, Agave Citrus Blend & Monin Desert Pear Syrup \$9

King's Mule

Deep Eddy's Sweet Tea Vodka, Lemonade, Ginger Beer & Lemon \$9

Tito's Bloody Mary

Tito's Handmade Vodka, Homemade Bloody Mary Mix & Candied Bacon \$10

Barrel Aged Manhattan

Rossville Union Rye Whiskey, Sweet Vermouth & Angostura Bitters \$11

Hemingway's Last Stand

Cruzan Aged Light Rum, Maraschino Liqueur, Agave Citrus Blend, Grapefruit Juice & Gosling's Dark Rum \$9

Bunker Mai Tai

Barcadi Rum, Gosling's Dark Rum, Agave Citrus Blend, Orange Curacao, Orgeat Syrup \$9

THE BAR



ASK ABOUT OUR
BEER & WHISKEY
FLIGHTS

CLASSIC

Lemon Drop Martini

Deep Eddy's Lemon Vodka, Agave Citrus Blend, Triple Sec, Fresh Squeezed Lemon Juice & Sugar Rim \$9

Aperol Spritz

Cupcake Prosecco, Aperol, Club Soda & Orange Slice \$10

Negroni

Tom's Town Barrel Aged Gin, Campari & Sweet Vermouth \$11

Old Fashioned

Woodford Reserve Bourbon, Cherry, Orange, Sugar & Orange Bitters \$12

Paloma

Casamigos Tequila, Agave Citrus Blend, Grapefruit Juice, Lime Juice & Salted Rim \$11

Mango Margarita

Espolòn Blanco Tequila, Triple Sec, Agave Citrus Blend, Mango Purée & Sugar Rim \$11

BEER

DRAFT

	Pint/Pitcher
Blue Moon.....	\$5.50/\$20.50
Boulevard Space Camper Gigahop.....	\$6.00/\$23.00
Boulevard Wheat.....	\$6.00/\$23.00
Boulevard Tank 7 (12 OZ).....	\$7.00/-
Bud Light.....	\$4.75/\$19.00
Coors Light.....	\$4.75/\$19.00
KC Bier Co Dunkel.....	\$6.00/\$23.00
Martin City Hard Way IPA.....	\$6.00/\$23.00
Michelob Ultra.....	\$4.75/\$19.00
Miller Lite.....	\$4.75/\$19.00
Cinder Block Block IPA.....	\$6.50/\$23.00
Boulevard Irish Ale.....	\$6.00/\$23.00

CANS

Domestic	
Bud Light.....	\$5.50
Bud Zero.....	\$5.50
Budweiser.....	\$5.50
Busch Light.....	\$5.50
Coors Light.....	\$5.50
Michelob Ultra.....	\$6.00
Miller Lite.....	\$5.50
Craft/Import	
312 Urban Wheat.....	\$5.75
Alaskan Amber.....	\$6.50
Angry Orchard.....	\$6.50
Boulevard Quirk.....	\$6.50
Strawberry Lemon & Basil	
Boulevard Space Camper IPA.....	\$6.50
Boulevard Wheat.....	\$6.00
Cinder Block Weathered Wit.....	\$6.00
Corona.....	\$6.50
Guinness.....	\$7.00
Heineken.....	\$6.00
Lagunitas IPA.....	\$6.00
Modelo.....	\$6.50
New Belgium Fat Tire.....	\$6.00
Prost Pilsner.....	\$6.00
Stiegl Grapefruit Radler.....	\$7.00
Stella.....	\$6.00
Torn Label Alpha Pale Ale.....	\$6.50
White Claw.....	\$6.50
Lime or Black Cherry	

WINE

WHITE WINE

	Glass/Bottle
Acrobat Pinot Grigio.....	\$12/\$46
Cakebread Sauvignon Blanc.....	-\$/65
Caposaldo Moscato.....	\$9/\$34
Caposaldo Pinot Grigio.....	\$8/\$30
Dashwood Sauvignon Blanc.....	\$10/\$38
Fünf 5 Riesling.....	\$8/\$30
Jackson Estates Chardonnay.....	\$12/\$46
Matanzas Creek Sauvignon Blanc.....	\$11/\$42
Sea Sun Chardonnay.....	\$9/\$34
Stags Leap Hands of Time Chardonnay.....	-\$/50

ROSÉ

	Glass/Bottle
Bieler.....	\$9/\$34
Rosehaven.....	\$8/\$30

RED WINE

	Glass/Bottle
Acrobat Pinot Noir.....	\$12/\$46
Angeline Cabernet Sauvignon.....	\$8/\$30
Benziger Merlot.....	\$10/\$38
Chilensis Merlot.....	\$8/\$30
Justin Cabernet Sauvignon.....	-\$/60
McManis Pinot Noir.....	\$8/\$30
Quady Electra Red Moscato.....	\$9/\$34
Scarlet Vine Cabernet Sauvignon.....	\$12/\$46
The Seeker Malbec.....	\$8/\$30

SPARKLING WINE

	Glass/Bottle
Cupcake Prosecco.....	\$7/26
Mumm Brut Split.....	-\$/12
Ruffino Prosecco Split.....	-\$/9
Veuve Clicquot.....	-\$/88

SANGRIA

	Single
Red or White.....	\$9

BUCKETS OF BEER

6 CANS PER BUCKET

Craft/Import.....	\$35
Domestic.....	\$30

SELECT SPIRITS

VODKA

360 Vodka	Deep Eddy's
Grey Goose	Ketel One
Svedka	Tito's
Tom's Town	Restless Spirits Duffy's Run

GIN

Aviation	Bombay Sapphire
Hendrick's Gin	New Amsterdam
Tanqueray	Tom's Town Barrel Aged
The Botanist	Restless Spirits Builders Gin

TEQUILA

Casamigos	Casamigos Mezcal
El Tesoro Paradiso	Espolòn Blanco
Jose Cuervo	Patròn

RUM

Bacardi	Bacardi Limon
Captain Morgan	Cruzan
Gosling's Black Rum	Malibu Coconut Rum

WHISKEY

Bulleit Rye	Canadian Club
Crown Royal	Crown Royal Reserve
Green Spot 10 Year	Jack Daniel's
Jameson	Jameson 18 Year
Monkey Shoulder	Proper Twelve
Redbreast 12 Year	Rebecca Creek
Seagram's 7	Skrewball
Templeton Rye	Tin Cup
Restless Spirits Stone Breaker	

BOURBON

Basil Hayden's	Buffalo Trace
Bulleit Bourbon	Elijah Craig Small Batch
George Remus	Knob Creek
Maker's Mark	Maker's Mark 46
Russell's 12 Year	Tom's Town Bourbon
WhistlePig Piggyback	Woodford Reserve

SCOTCH

Ballantine's Finest Scotch	Glenfiddich 12 Year
Glenfiddich 18 Year	Johnnie Walker Blue Label
Laphroaig 10 Year	The Glenlivet 12 Year
The Macallan 12 Year Double Cask	



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