



RAW OYSTERS BAR

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

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

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

+ Gluten-Free Crust
Available Upon Request

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

SHAREABLES AMONGST FRIENDS

Chicken Wings

Homemade Sauces: Buffalo, BBQ or Thai Street Style

Choice of Boneless or Bone-In Chicken Wings 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

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

Chargrilled KC Strip*

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

Bavarian Soft Pretzel

Brauhaus Bavarian-Style Pretzel Sprinkled with Sea Salt Served with
Homemade Queso & Yellow Mustard \$11

Hot Italian Sausage

Charbroiled Sliced 1/4 lb Paradise Locker Spicy Sausage Served with Our
Signature San Marzano Sauce & Topped with a Chiffonade of Aromatic Basil \$7

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

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
& Hand-Cut Fries \$10

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
& a Side of Hand-Cut Fries \$10

B.L.T.

Arrowhead Meats Smoky Bacon, Crisp Iceberg Lettuce, Fresh Homegrown
Tomato & Mayonnaise on Hearty White Bread, Served with Hand-Cut Fries \$10

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

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

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer,
Dr. Pepper, Diet Dr. Pepper, Lemonade, Iced Tea \$2.99

Bottled Water \$2

DESSERTS

Signature Brownie Sundae
Salted Caramel Cheesecake

\$8

SHAKES

Chocolate, Vanilla & Strawberry

\$5

COACH'S MEDICINE

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

THE BAR



T-Shotz Tea

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

Cherry Limeade

360 Bing Cherry Vodka, Agave Citrus Blend, Disaronno, Sprite & Grenadine with a Sugar Rim & Topped with a Filthy Black Cherry \$9

King's Mule

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

Old Fashioned

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

Barrel Aged Manhattan

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

Bunker Mai Tai

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

Tropical Itch

Bulleit Bourbon, Cruzan Rum, Gosling's Dark Rum, Agave Citrus Blend, Orange Curacao, Passion Fruit Syrup & Pineapple Juice \$10

Tito's Bloody Mary

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

Raspberry Mojito

Bacardi Dragonberry Rum, Agave Citrus Blend, Monin Mojito Mix, Raspberry Puree, Soda Water & Fresh Mint \$10

Mango Margarita

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

Paloma

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

Lemon Drop Martini

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

Pineapple Martini

Ketel One Vodka, Agave Citrus Blend, Peach Brandy & Pineapple Puree \$10

Aperol Spritz

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

BEER

DRAFT

	Pint/Pitcher
Blue Moon.....	\$5.50/\$20.50
Boulevard Space Camper Cosmic IPA.....	\$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
Boulevard Cherry Blossom & Lime Quirk..	\$6.00/\$23.00
Michelob Ultra.....	\$4.75/\$19.00
Miller Lite.....	\$4.75/\$19.00
Cinder Block Block IPA.....	\$6.50/\$23.00
Leinenkugel's Summer Shandy	\$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

Boulevard Space Camper IPA.....	\$6.50
Boulevard Wheat	\$6.00
Corona.....	\$6.50
Guinness.....	\$7.00
Heineken	\$6.00
Lagunitas IPA.....	\$6.00
Modelo.....	\$6.50
New Belgium Fat Tire.....	\$6.00
Stiegl Grapefruit Radler	\$7.00
Stella.....	\$6.00
Boulevard Pale Ale.....	\$6.00
Martin City Yoga Pants (GF)	\$6.00

Seltzers/Ciders

Angry Orchard.....	\$6.50
Boulevard Quirk	\$6.50
Strawberry Lemon & Basil, Cherry Blossom & Lime	
White Claw	\$6.50
Lime or Black Cherry	
Truly	\$6.50
Wild Berry or Strawberry Lemonade	

WINE

WHITE & ROSÉ

	Glass/Bottle
Caposaldo Moscato	\$9/\$34
Caposaldo Pinot Grigio	\$8/\$30
Monkey Bay Sauvignon Blanc	\$10/\$38
Sea Sun Chardonnay.....	\$9/\$34
Bieler Rosé	\$9/\$34

RED WINE

	Glass/Bottle
Angeline Cabernet Sauvignon.....	\$8/\$30
Benziger Merlot	\$10/\$38
McManis Pinot Noir.....	\$8/\$30

SPARKLING WINE

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

CANNED

Kim Crawford Sauvignon Blanc.....	\$12
Coppola Chardonnay.....	\$11
Babe Rosé Bubbles.....	\$10

SANGRIA

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

BUCKETS

Domestic (6)	\$30
Craft/Import (6).....	\$35
Date Night Bucket (3 Beers, 3 Wines)	\$45
Bucket of Wine (6 = 2 Bottles)	\$55

SPIRITS

VODKA

360 Vodka	Deep Eddy's
Grey Goose	Ketel One
Svedka	Tito's
Tom's Town	

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	Espolón Blanco
Jose Cuervo	Patrón

RUM

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

WHISKEY

Bulleit Rye	Canadian Club
Crown Royal	Jack Daniel's
Jameson	Jameson 18 Year
Monkey Shoulder	Proper Twelve
Redbreast 12 Year	Rebecca Creek
Templeton Rye	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	