



... A Granfalloon is a proud and
meaningless association of human beings!"
From a novel by Kurt Vonnegut, Jr.

THEGRANFALLOON.COM
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STARTERS

HOUSE CUT FRIES

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

HUMMUS

traditional spices, grilled pita, carrots, celery,
cucumbers 9

TUSCAN BRUSCHETTA

crostinis, melted mozzarella, tomato, grilled
onion, torn basil, olive oil, balsamic reduction 9

7 LAYER DIP

refried beans, queso, white cheddar,
guacamole, sour cream, diced tomatoes,
jalapeños, corn chips 11

SPINACH PARMESAN DIP

fresh spinach, cream cheese, parmesan,
mozzarella, corn chips 11

CHARCUTERIE BOARD (serves 3-4)

cured meats, select cheeses, seasonal fruit,
hot honey sauce, stone ground mustard,
grilled Italian bread 22

TWICE BAKED POTATO SKINS

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

HOUSE SPECIALTIES

BURNT END NACHOS

fresh corn chips, queso pepper sauce,
jalapeños, tomato, white cheddar | sub hint of
ghost chili seasoned beef | green chili chicken 15

CHICKEN FINGERS

buttermilk-dipped, hand-breaded, house cut
fries, house honey mustard 13

BUTCHER'S PIZZA

italian sausage, pepperoni, bacon, black forest
ham, goat cheese, mozzarella, fresh oregano 15

MARGHERITA PIZZA

vine ripe tomato, zesty marinara, fresh basil,
mozzarella, olive oil drizzle 13

HANGOVER ENCHILADAS

hint of ghost chili seasoned beef, white cheddar,
red chili sauce, sunny side up egg, cilantro-lime
crème fraîche, pico de gallo, southwest hash 14

HAWAIIAN CHICKEN PIZZA

seasoned chicken, black forest ham, bbq sauce,
sweet peppers, red onion, smoked bacon,
goat cheese, mozzarella 15

BAJA FISH TACOS

fresh tilapia lightly fried, roasted chili sauce,
pico de gallo, green cabbage, flour tortillas,
cilantro-jasmine rice 16

BRISKET STREET TACOS

slow-braised beef, onion, cilantro,
queso fresco, avocado street salsa,
corn tortillas, cilantro-jasmine rice 14

BURGERS

Sides: house cut fries | brussels sprouts | cottage cheese | seasoned chips
sub side salad +1

FALLOON BURGER*

peppered bacon, smoked cheddar, lettuce,
tomato, dijon aioli, brioche bun 14

BLACK BEAN BURGER

pepper jack, lettuce, tomato, roasted chili
aioli, brioche bun 13

PATTY MELT*

swiss cheese, black forest ham,
caramelized onions, marble rye 14

CRUNCH BURGER*

pepper jack, lettuce, tomato,
hand-breaded onion rings,
brioche bun 14

BISON BURGER*

boursin cheese, applewood smoked
bacon, arugula, tomato, over easy egg,
brioche bun 18

SIGNATURE SANDWICHES

Sides: house cut fries | brussels sprouts | cottage cheese | seasoned chips
sub side salad +1

PLAZA CLUB

smoked turkey, black forest ham,
applewood smoked bacon, gouda, avocado
spread, lettuce, tomato, roasted chili sauce,
wheat berry bread or tomato basil wrap 14

PRIME DIP*

thinly sliced ribeye, caramelized onions,
swiss cheese, horseradish crème fraîche,
au jus, french baguette 17

SMOKEHOUSE CHICKEN

buttermilk-dipped, hand-breaded,
smoked cheddar, peppered bacon,
bourbon bbq sauce, arugula, tomato,
red onion, brioche bun 15

SWISS CHICKEN

grilled seasoned chicken, peppered bacon,
swiss cheese, lettuce, tomato, house honey
mustard, brioche bun 15

BURNT END GRILLED CHEESE

burnt ends, white and smoked cheddar,
peppered bacon, farm egg bread 17

GYRO

shaved lamb, warm pita, diced onion,
lettuce, tomato, tzatziki, feta 13

STEAK SANDWICH*

grilled steak, arugula, gouda,
caramelized onions, garlic aioli,
french baguette 18

REUBEN

thin sliced corned beef, swiss cheese,
sauerkraut, german 1000 island, marble rye 13

PORK TENDERLOIN

honey dijon, lettuce, vine tomato, spiced
pickles, white cheddar, brioche bun 13

SALADS

HOUSE SALAD

mixed greens, cucumbers, grape tomatoes,
white cheddar, croutons small 5 | large 9

WEDGE

crisp iceberg, bacon bits, english peas,
shaved red onion, diced egg, grape
tomatoes, blue cheese dressing
small 6 | large 9

CAESAR SALAD

romaine, shaved parmesan, grape tomatoes,
croutons, caesar dressing 10

TEQUILA CHICKEN

AVOCADO SALAD

mixed greens, grilled chicken, avocado,
tomato, black beans, roasted corn, white
cheddar, tortilla strips, roasted red pepper
vinaigrette 16

STEAK COBB*

romaine, grilled marinated steak,
diced egg, avocado, grape tomatoes,
white cheddar, scallions, smoked bacon
gorgonzola dressing 16

Add grilled chicken 6 | chicken fingers 6 | steak 8 | shrimp 7 | 4 oz salmon 7 | 8 oz salmon 14
Dressings: house honey mustard | ranch | balsamic | blue cheese | italian | caesar

ENTREES

MAC + CHEESE

four cheese sauce, cavatappi pasta, bacon,
diced tomato, seasoned bread crumbs 12
truffle 3 | grilled chicken 6
chicken fingers 6 | burnt ends 6 | steak 8

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 13
grilled chicken 6 | chicken fingers 6 | steak 8
shrimp 7 | 4 oz salmon 7 | 8 oz salmon 14

DIABLO RIBEYE*

14 oz ribeye, garlic mash, grilled asparagus,
diablo sauce 34

DESSERTS

NEW YORK CHEESECAKE

strawberry sauce, whipped cream 8

CARROT CAKE

cream cheese frosting, anglaise sauce 9

WARM CHOCOLATE BROWNIE

vanilla ice cream, candied pecans,
whipped cream 9

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

BEER LIST

DRAFT BEERS

Avery White Rascal
Bell's Two Hearted Ale
Blue Moon
Boulevard KC Pils
Boulevard Pale Ale
Boulevard Space
Camper IPA
Boulevard Tank 7
Boulevard Unfiltered Wheat
Boulevard Seasonal
Bud Light
Coors Light
Deschutes Fresh Squeezed IPA
Guinness Stout
KC Bier Company Dunkel
Lagunitas IPA
Logboat Bobber Lager
Michelob Ultra
Stella Artois

ASK YOUR SERVER ABOUT SEASONAL BEERS

BOTTLES & CANS*

Angry Orchard
Bud Light
Budweiser
Busch Light*
Coors Light
Corona
Corona Premier
Dogfish SeaQuench Ale*
High Noon Watermelon*
High Noon Pineapple*
Heineken
Heineken NA 0.0
Michelob Ultra
Miller High Life
Miller Lite
Modelo*
Pabst Blue Ribbon*
Shiner Bock
Steigl Radler
Boulevard Quirk Cherry Blossom & Lime Seltzer*
Boulevard Quirk Strawberry Lemon & Basil Seltzer*
White Claw Mango Seltzer*
White Claw Black Cherry Seltzer*

WINE SELECTION

HOUSE WINE

Canyon Road Chardonnay & Cabernet 6 | 20

WHITE & ROSÉ

M. Chapoutier Belleruche Rosé 10 | 36
Louis Jadot Macon-Villages Chardonnay 10 | 36
La Crema Chardonnay 11 | 38
Kim Crawford Sauvignon Blanc 11 | 38
Ruffino Lumina Pinot Grigio 8 | 32

REDS

Noble Vines 337 Cabernet 10 | 36
Bonanza Cabernet by Caymus 12 | 40
Meiomi Pinot Noir 10 | 36

SPARKLING

J. Roget Champagne 6 | 22
Cupcake Moscato d'Asti 187 mL 8
Cupcake Prosecco 187 mL 8

DAILY DRINK SPECIALS

Monday - Thursday
6pm - close

MONDAY craft beers

TUESDAY domestic bottles

WEDNESDAY half price bottles of select wines

THURSDAY select whiskey and bourbon

SATURDAY & SUNDAY 11am - 5pm
sangria, mimosas, Corona, Corona Premier



GRANFALLOON CATERING

Cater to any crowd with a variety of options including boxed meals, platters and buffets.

Call or email us at

info@thegranfalloon.com | 816-753-7850

COCKTAIL MENU

RUBY FIZZ

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

MOSCOW MULE

Absolut vodka, fresh lime juice, ginger beer

IRISH COFFEE

Jameson, brown sugar, coffee, whipped cream

CAPRI SUN COCKTAIL

Cruzan black cherry rum, watermelon Red Bull

KC OLD FASHIONED

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

SANGRIA

red sangria, lemon, lime, and orange slices

MARGARITA

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

DEVIL'S MANHATTAN

Woodford Reserve, sweet vermouth, aromatic bitters, cherry

608 COSMO

Deep Eddy lemon vodka, triple sec, cranberry juice, lime

GIN BLOSSOM

Hendrick's gin, elderflower liqueur, simple syrup, lime juice

ESPRESSO MARTINI

Roasterie cold brew, Tito's vodka, Kahlua

HAPPY HOUR

Monday - Friday 3pm - 6pm

SELECT BOULEVARD BEERS 5.5

SVEDKA VODKA COCKTAILS 5

HOUSE WINE 5

DOMESTIC DRAFFTS 3

WEEKLY SPECIALS

Monday - Friday 11am - 11pm
dine-in-only

MONDAY BURGER MADNESS*

Falloon I crunch I atomic I swiss melt I black & blue I black bean I cheeseburger 9

TUESDAY TACOS

choice of: hint of ghost chili seasoned beef I green chili chicken I brisket street taco 3 each

WEDNESDAY

AM: half sandwich with soup or salad

sandwich: burnt end grilled cheese I beef slider I reuben I ham + turkey & gouda I blt

salad: house I caesar I wedge 11

PM: charcuterie board: (serves 3-4) cured meats, select cheeses, seasonal fruit, hot honey sauce, stone ground mustard, grilled Italian bread 15

THURSDAY PIZZAS

zesty marinara, mozzarella, two toppings 11

additional toppings: pepperoni I Italian sausage I grilled chicken I black forest ham

bacon I goat cheese +1

bell pepper I spinach I tomato I onion I mushroom I jalapeño +.75

FRIDAY chef's special

SATURDAY | SUNDAY brunch 10:30 - 1

LATE NIGHT MENU

11pm - 1am

BURNT END NACHOS

fresh corn chips, queso pepper sauce, tomato, jalapeños, white cheddar sub hint of ghost chili seasoned beef | green chili chicken 15

SAUSAGE & PEPPERONI PIZZA

italian sausage, pepperoni, zesty marinara, mozzarella, fresh oregano 14

BURNT END GRILLED CHEESE

burnt ends, white and smoked cheddar, peppered bacon, farm egg bread 17

CHICKEN FINGERS

buttermilk-dipped, hand-breaded, house cut fries, house honey mustard 13

HOUSE CUT FRIES

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

FALLOON BURGER*

peppered bacon, smoked cheddar, lettuce, tomato, dijon aioli, brioche bun 14

SWISS CHICKEN

grilled seasoned chicken, peppered bacon, swiss cheese, lettuce, tomato, house honey mustard, brioche bun 15

PORK TENDERLOIN

honey dijon, lettuce, vine tomato, spiced pickles, white cheddar, brioche bun 13

HOUSE SALAD

mixed greens, cucumbers, grape tomatoes, white cheddar, croutons small 5 | large 9

SIDES

house fries | seasoned chips
cottage cheese | sub side salad +1

BOOK AN EVENT

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

Contact us at info@thegranfalloon.com | 816-753-7850

MAJOR BRANDS | PLEASE REMEMBER TO DRINK RESPONSIBLY

20% GRATUITY PARTIES OF 6 OR MORE • *Served raw or undercooked.

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