

MUNCHIES & APPETIZERS

SHRIMP AND CRAB DIP \$13.99

cream cheese base, hot sauce, caramelized onions & artichokes, pita bread, chips
*gluten free available with chips, carrots, celery & cucumbers

TOMATO ARANCINI \$14.99

fried mozzarella stuffed risotto balls with marinara & basil

BRUSCHETTA \$13.99

creamy parmesan, lightly toasted baguette marinated tomatoes, mozzarella, balsamic glaze

CALAMARI \$14.99

breaded & fried, tomatoes, mozzarella, spicy aioli, marinara

BC CHIPS full order \$10.99 half order \$6.99

house potato chips, smoked gouda, bacon, hot sauce
*gluten free available

SMOKED SALMON \$14.99

cream cheese spread, onions, capers, eggs, avocado aioli, all stacked on lightly toasted baguette

SOUTHWEST CHICKEN EGG ROLLS \$13.99

served with baja ranch & pepper jack cheese sauce

FROM THE GARDEN

-split fees will be applied-

BC \$16.99

honey citrus chicken breast, mixed greens, dried cranberries, sunflower seeds, goat cheese, carrots, apples, tossed in balsamic
*gluten free available

Pairing: Raeburn Chardonnay-Sonoma County, California

WARM GOAT CHEESE** \$17.99

grilled salmon, arugula, balsamic onions, roasted red peppers, glazed almonds, goat cheese, tossed in parmesan vinaigrette

Pairing: La Playa Sauvignon Blanc- Central Valley, Chile

BERRY SALAD \$16.99

honey citrus chicken breast, spinach, strawberries, blueberries, cranberries, glazed pecans, goat cheese, tossed in strawberry vinaigrette
*gluten free available | Pairing: Mezzacorona Chardonnay- Trentino, Italy

CHEF SALAD \$15.49

romaine, turkey, ham, bacon, cheddar & mozzarella, diced egg, red onion, tomatoes, avocado, house made croutons choice of dressing
*gluten free available | Pairing: Mezzacorona Pinot Grigio- Trentino, Italy

GREEK \$16.99

grilled shrimp, romaine, feta, pepperoncinis, tomatoes, cucumbers, red onions, kalamata olives, croutons, tossed in feta vinaigrette, served with toasted pita *gluten free available | Pairing: Yalumba Viognier- Barossa Valley, Australia

SPINACH SALAD** \$17.99

grilled salmon, spinach, eggs, spiced pecans, mushrooms, bacon, blue cheese crumbles, tossed in warm bacon vinaigrette
*gluten free available | Pairing: Robertson Winery Chenin Blanc- Western Cape, South Africa

STEAK & BLUE CHEESE** \$17.99

blue cheese crusted sirloin, arugula & mixed greens, apples, dried cranberries, glazed pecans, tossed in blue cheese dressing *gluten free available | Pairing: Mezzacorona Cabernet- Trentino, Italy

CHICKEN SALAD \$16.49

choice of grilled, fried, or buffalo style chicken, romaine, mozzarella & cheddar, bacon, tomato, red onion, croutons, sunflower seeds, celery, choice of dressing
*gluten free available with grilled chicken | Pairing: Mezzacorona Chardonnay- Trentino, Italy

FIESTA SALAD \$16.49

blackened chicken breast, romaine, mozzarella & cheddar, tomatoes, black bean & corn salsa, crispy tortilla strips, tossed in baja ranch
*gluten free available | Pairing: La Playa Sauvignon Blanc- Central Valley, Chile

CHICKEN CAESAR SALAD \$15.49

romaine, cherry tomato, fresh parmesan, croutons, tossed in caesar dressing
*gluten free available | Pairing: La Playa Sauvignon Blanc- Central Valley, Chile

SANDWICHES & BURGERS

served with choice of side or upgrade your side! -split fees will be applied-

SALMON AVOCADO CLUB** \$17.99

grilled salmon, avocado, bacon, lettuce, tomato, mozzarella, avocado aioli, honey wheat
*gluten free bun available \$1.5

Pairing: Raeburn Chardonnay- Sonoma County, California

SIRLOIN SANDWICH** \$17.99

sautéed peppers, onions & mushrooms, creamy horseradish, pepper jack cheese sauce, ciabatta
*gluten free bun available \$1.5

Pairing: Bodini Malbec- Mendoza, Argentina

BC BURGER** \$17.99

stuffed with pepper jack, bacon & jalapenos, sunny side up fried egg, spicy aioli
*gluten free bun available \$1.5

Pairing: Mezzacorona Dinotte- Trentino, Italy

BBQ BURGER** \$17.99

8 oz. burger, bbq pork, pepper jack, crispy onions
*gluten free bun available \$1.5 (no crispy onions)

Pairing: Mezzacorona Dinotte- Trentino, Italy

CHICKEN FOCACCIA \$16.99

shaved chicken, arugula, goat cheese, roasted garlic aioli
*gluten free bun available \$1.5

Pairing: Robertson Winery Chenin Blanc-South Africa

FRENCH DIP \$16.99

roast beef, provolone, horseradish aioli, au jus, ciabatta
*gluten free bun available \$1.5

Pairing: Crusher Petite Sirah- Napa Valley, California

CHICKEN SALAD CROISSANT \$15.99

diced chicken, dried cranberries, glazed almonds, lettuce, tomato
*gluten free bun available \$1.5

Pairing: Robertson Winery Chenin Blanc- Western Cape, South Africa

PORK FAJITA NACHOS full order \$15.99 half order \$9.99

braised pork, pepper jack cheese sauce, fajita peppers and onions, pico de gallo, jalapenos, sour cream
*gluten free available

BBQ BRISKET NACHOS full order \$17.99 half order \$10.99

braised brisket, pepper jack cheese sauce, peppers and onions, jalapenos, crispy onion straws, chives
*gluten free available

CHICKEN WINGS \$16.99

one dozen wings, celery, ranch or blue cheese your choice of: buffalo | mango habanero | sweet chili | spicy bbq | regular bbq | cajun dusted (char grilled finish) | spicy teriyaki | blazin' ghost pepper
*gluten free available

KICKIN' FRIED SHRIMP \$14.99

breaded & fried, jalapenos & pepperoncinis, house kickin' seasoning spicy aioli, honey sriracha aioli

CHIPS & DIP \$9.99

tortilla chips, house made pepper jack cheese sauce, & pico
*gluten free available

PRETZEL BITES \$11.99

served with pepper jack cheese sauce & brew pub mustard

MOZZARELLA STICKS \$12.99

fresh mozzarella, hand battered & fried, marinara

SOUP OF THE DAY

cup \$6.49 | bowl \$8.99

SIDE SALADS

\$6.99

HOUSE SALAD

mixed baby greens, dried cranberries, sunflower seeds, goat cheese, carrots, apples, tossed in balsamic
*gluten free available

CLASSIC SALAD

romaine, mozzarella & cheddar, bacon, tomato, red onion, croutons, diced egg choice of dressing
*gluten free available

CAESAR SALAD

romaine, cherry tomatoes, fresh parmesan, croutons
*gluten free available

DRESSINGS

ranch
parmesan vinaigrette
baja ranch
blue cheese
balsamic vinaigrette
strawberry vinaigrette
warm bacon vinaigrette
feta vinaigrette
caesar
zesty italian
honey mustard

BUILD YOUR OWN \$14.49

build your own 8 oz burger w/ choice of cheese
build your own grilled or fried chicken

CHEESE: cheddar, pepperjack, mozzarella, provolone, smoked gouda, blue cheese crumbles, goat cheese

ADD: bacon 1.49 | egg 1.49 | caramelized onions .99 | mushroom .99 | jalapeno .99 | crispy onions .99 | balsamic onions .99 | avocado 1.49

*gluten free bun available \$1.5

BLACKENED CHICKEN \$16.99

grilled chicken breast, smoked gouda, bacon, mushrooms, grilled tomatoes, spicy aioli
*gluten free bun available \$1.5

Pairing: La Playa Sauvignon Blanc- Central Valley, Chile

SPICY ITALIAN \$17.99

braised brisket, capicola, pepperoni, pepper jack & provolone, peppers & onions, spicy brown mustard, ciabatta
*gluten free bun available \$1.5

Pairing: Bodini Malbec- Mendoza, Argentina

BISTRO CLUB \$15.99

turkey, ham & bacon, provolone & mozzarella, mayo, lettuce & tomato, texas toast
*gluten free bun available \$1.5

Pairing: La Playa Sauvignon Blanc- Central Valley, Chile

HOT HONEY CHICKEN \$16.99

crispy fried chicken, hot honey glaze, brioche bun
Pairing: Mezzacorona Chardonnay-Trentino, Italy

MEATBALL SUB \$16.99

house marinara, parmesan & mozzarella, toasted ciabatta
*gluten free bun available \$1.5

Pairing: Querceto Chianti- Tuscan Hills, Italy

CHOICE OF SIDE

house cut fries
house cut potato chips
cottage cheese
pasta salad

UPGRADE YOUR SIDE \$2.99

*exceptions notated

-or get a la carte-

side salad(classic, house, or caesar)

pepper jack mac & cheese \$5.99

sweet potato waffle fries \$5.99

tater tots \$4.99

seasonal fruit \$5.99

grilled asparagus \$5.99

spicy cheesy broccoli \$5.99

wild rice \$5.99

sautéed zucchini & squash \$5.99

mushroom & parmesan potatoes \$5.99

mushroom risotto \$5.99

risotto crab cakes* \$6.99

baked potato (after 5) \$5.99

soup cup \$5.99

SIMPLY GRILLED

CHOOSE YOUR PROTEIN

- Chicken breast** \$18.99
- Salmon**** \$22.99
- Shrimp** \$19.99
- Pork chop** \$22.99
- 10 oz Sirloin**** \$27.99

CHOOSE 2 SIDES

*exceptions notated

- | | |
|---------------------------|------------------------------|
| house cut fries | tater tots |
| house cut potato chips | spicy cheesy broccoli |
| cottage cheese | wild rice |
| pasta salad | sauteed zucchini & squash |
| pepper jack mac | mushroom & parmesan potatoes |
| sweet potato waffle fries | crispy pepper jack potatoes |
| seasonal fruit | mushroom risotto |
| grilled asparagus | risotto crab cakes* |
| soup cup | baked potato (after 5) |
| side salad | |
- (classic, house or caesar)

PASTAS & ENTREES

-split fees will be applied-

SEAFOOD PASTA \$21.99

shrimp, bay scallops, lump crab, spinach, tomatoes, pesto cream sauce, parmesan, mozzarella, rigatoni noodles

*gluten free pasta available \$1.5 | Pairing: Yalumba Viognier- Barossa Valley, Australia

BLACKENED CHICKEN LINGUINE \$18.49

roasted corn, peppers & andouille sausage, smoked gouda cheese, cajun cream sauce

*gluten free pasta available \$1.5 | Pairing: La Playa Sauvignon Blanc, Central Valley, Chile

CAJUN TORTELLINI \$19.99

chicken, shrimp, peppers, onions, cheese filled tortellini, cajun cream sauce

Pairing: OZV Zinfandel- Lodi, California

CHICKEN & BROCCOLI LINGUINE \$16.99

sauteed in parmesan cream sauce

*substitute shrimp \$2.99
*gluten free pasta available \$1.5 | Pairing: Yalumba Viognier- Barossa Valley, Australia

LOBSTER MAC & CHEESE \$19.99

pepperjack cheese sauce, cavatappi noodles, gremolata

*gluten free pasta available \$1.5 | Pairing: Raeburn Chardonnay-Sonoma County, California

MEATBALL MARINARA \$17.99

house marinara, parmesan cheese, angel hair pasta

*gluten free pasta available \$1.5 | Pairing: Querceto Chianti- Tuscan Hills, Italy

ADD A SIDE SALAD TO ANY PASTA OR ENTREE

\$3.99

HOUSE SALAD

mixed baby greens, dried cranberries, sunflower seeds, goat cheese, carrots, apples, tossed in balsamic

*gluten free available

CLASSIC SALAD

romaine, mozzarella & cheddar, bacon, tomato, red onion, croutons, diced egg

*gluten free available

CAESAR SALAD

romaine, cherry tomatoes, fresh parmesan, croutons

*gluten free available

CRAB CRUSTED SALMON** \$27.99

grilled salmon crusted with crab, risotto crab cakes, lemon caper cream sauce with spinach, roasted red peppers & artichokes

Pairing: Raeburn Chardonnay-Sonoma County, California

SPICY SHRIMP \$18.99

mango habanero glazed fried shrimp, wild rice, sauteed zucchini & squash

*gluten free available sub grilled shrimp | Pairing: Leonard Kreuzsch Riesling- Mosel, Germany

BALSAMIC CHICKEN \$18.99

grilled chicken, basil marinated cherry tomatoes & mozzarella, balsamic glaze, angel hair pasta, caramelized onions, tomatoes & asparagus, pesto cream sauce

*gluten free pasta available \$1.5 | Pairing: Mezzacorona Pinot Noir- Trentino, Italy

PORK CHOP \$23.49

mushroom & parmesan potatoes, sauteed zucchini & squash, spiced pecan glaze

*gluten free available | Pairing: Leese Fitch Cabernet- Lodi, California

CHICKEN FINGERS \$17.49

four tenders battered & fried, served with house fries or chips, choice of dipping sauces

Thank you for your continuous support & loyalty!

BEVERAGES

Coke

Diet Coke

Coke Zero

Sprite

Dr. Pepper

Barq's Root Beer

Hi-C Fruit Punch

Minute Maid Lemonade

Fresh Brewed Iced Tea

Roasterie KC Blend Coffee

Roasterie Columbian Decaf



FLAVORED ICED TEA OR FLAVORED LEMONADE

-one free refill-

mango | peach | raspberry | strawberry

DESSERTS

CHEF'S CHEESECAKE OF THE WEEK \$8.99

WHITE CHOCOLATE

CINNAMON BREAD PUDDING

vanilla bean ice cream | white chocolate sauce

full \$10.99 half \$6.99

BROWNIE SUNDAE

gluten free available

warm brownie | vanilla bean ice cream | chocolate & caramel | peanuts | whip cream

full \$9.99 half \$6.99

APPLE CRUMBLE SUNDAE \$9.99

DAILY SPECIALS

TUESDAY (ALL DAY)

BEEF TACO SALAD \$16.99

romaine lettuce, shredded cheese, black bean & corn salsa, sour cream, avocado, tossed in baja ranch, crispy tortilla bowl

WEDNESDAY

LUNCH-FRIED PORK TENDERLOIN SANDWICH \$15.49

brioche bun, chipotle mayo

DINNER-CHICKEN FRIED CHICKEN (after 5) \$18.99

pesto marinated hand battered fried chicken, garlic whipped potatoes, homestyle green beans, white country gravy

THURSDAY (ALL DAY)

SEAFOOD RISOTTO \$21.99

shrimp, crab & scallops, cherry tomatoes, artichoke hearts, asparagus, parmesan risotto, pesto cream sauce

FRIDAY (LUNCH ONLY 11-2)

BLACKENED SHRIMP TACOS \$17.99

sweet chili glaze, lettuce, fresh pico de gallo, avocado crema, served with tortilla chips & house pepper jack cheese sauce

DAILY DRINK SPECIALS

TUESDAY \$4 margaritas

WEDNESDAY \$5 house old fashioned & manhattans

THURSDAY 1/2 price bottle of house wine

The BC crew has a team service mentality, which means we are all your server all the time!

bcbistrokc.com

816-587-0899

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A 20% Gratuity may be added to parties of 6 or more. Please ask for details.