

*under the sea*

**ocean** 6 for 30  
sea foam, caviar, citrus gel,  
brined ocean cucumber

WEST & EAST COAST **naked** 6 for 23  
calabrian chili & dill mignonette, hot pepper vinegar, gin spiked  
cocktail sauce with atomic horseradish, buttered saltines, lemon

**osetra caviar**  
1oz mkt 1/2 oz mkt  
house made crème fraîche & potato blini

**grilled** 6 for 23  
lemon verbena butter,  
yuzu kosho, smoke

**stockefeller** 6 for 24  
baked, creamed spinach, scented pernod butter,  
grana padano parmesan, bread crumbs, creole spice

**seafood towers**  
39 per person  
fresh seafood over ice

meat + greet

**MOTHER'F'IN WAGYU MEATBALLS** heirloom tomato  
marinara, parmesan reggiano, basil gremolata, garlic bread 22

**TARTARE OF WAGYU BEEF** oak cream, leek oil,  
charred preserved mushrooms, fields & meadows 22

**CRAB CAKE** vegetable slaw, citrus herbs emulsion 24

**LOBSTER BONES** roasted bone marrow, lobster, horseradish, leek  
vinaigrette, fresh parsley, pickled shallot, grilled bread 35

**TUNA TATAKI** spring vegetable dashi, yuzu, fresno chilies, cucumber 22

**SHRIMP COCKTAIL ESPANA** shrimp poached in court bouillon,  
cocktail sauce espana, horseradish, cucumber, heirloom tomato, avocado 22

**gardens + farms**

ADD **CHICKEN** +7 **SALMON** +10 **SHRIMP** +12

**ARUGULA** apples, walnuts, braised & candied  
bacon, blue cheese, tarragon dijon vinaigrette 14

**WEDGE** baby iceberg, bacon, pickled shallots,  
blue cheese crumbles, buttermilk dressing 13

**CAESAR** romaine, parmesan frico, smoked  
garlic, parmesan cheese, caesar dressing 14

**SH GREENS** crunchy mixed greens, marcona  
almonds, grapes, brie, basil vanilla vinaigrette 14

let's spoon **SOUP OF THE MOMENT** mkt

**ranchers & cowboys**

from the woodburning grill to 1500° broilers | chef selected & butchered

*prime black angus*

**FILET MIGNON** 8oz 59

**DELMONICO RIBEYE** 14oz 64

**KC STRIP** 14oz 57

*prime dry aged*

Exclusive Cuts from our Dry-  
Aging Room. Daily Handpicked  
Selections! Ask Your Captain  
for Today's Top Cuts.

*wagyu*

**MIDWEST AMERICAN**  
6-7 BMS DURHAM RANCH

**RIBEYE** 12oz 89

**NORTHWEST AMERICAN**  
8-9 BMS SNAKE RIVER FARMS

**FILET MIGNON** 8oz 80

*extras*

**SAUCES**

fresh herb chimichurri +2  
horseradish cream +2  
roasted garlic cloves, fresh herbs +5

**COMPOUND BUTTERS**

truffle +6  
bone marrow +6

**RUBS**

coffee or porcini +3

*add-ons*

**6oz LOBSTER TAIL**

slow poached in butter & grilled 28

**LOBSTER OSCAR** 32

**JUMBO SEA SCALLOPS** 18

**WILDFIRES**

grilled wild mushrooms, smoked butter,  
smoked mushrooms & pearl onions,  
wild greens, a smoky canopy 35

**mother's day features**

**LOBSTER BENEDICT** butter poached  
lobster, english muffin, wilted spinach,  
poached eggs, bearnaise 28

**SMOKED PORK BELLY BENEDICT** slow  
smoked pork belly, corn muffin, red chili hollandaise,  
poached eggs, pepita and cabbage slaw 24

**SMOKED SALMON BENEDICT** english muffin,  
poached eggs, red onions, caper hollandaise, avocado 26

**CREPES** tournedos of beef tenderloin crusted  
with peppercorns, crisped herbed crepe, wild  
mushrooms, arugula & gruyere cheese 34

**RICOTTA GNOCCHI** morel mushrooms,  
asparagus, peas, green beurre fondue 30

**KC CUBAN SANDWICH** grilled pork tenderloin,  
serrano jamon, manchego cheese, roasted piquillo  
peppers, spanish aioli, pickled spanish onions,  
shaved lettuce, sherry vinaigrette, focaccia bread,  
french fries, bravas sauce 24

**WAGYU BURGER** 8oz, thick cut black pepper  
bacon, cheddar, bacon jam remoulade, tobacco onions,  
garlic & onion brioche bun, triple cooked fries 24

the mind of a chef

**FILET DIANE** 8oz **PRIME** filet, seasoned butter, flambé of cognac,  
peppercorn, garlic, worchestershire, cream, mustard, allumette potatoes 59

**WAGYU RAGOUT** wagyu beef sausage ragout, whipped roasted  
garlic ricotta, house made pasta, grana padano, fresh herbs 34

**HALIBUT** seared, lemongrass caramel, kaffir lime leaf, coconut  
milk, bok choy, chilies, ginger, thai basil, yuzu kosho, smoked tom  
kha gai broth, sesame 48

**GRILLED & LACQUERED REDFISH** étuve of saffron & rock  
shrimp, asparagus, spring vegetables, legumes, sourdough croustade,  
green garlic aioli 44

**SCALLOPS** seared with fennel pollen, artichoke & potato hash, spring  
peas purée, preserved lemon emulsion, sauce bourride, fresh tarragon 46

**SPRING CHICKEN EN COCOTTE** morel mushrooms, white burgundy,  
english peas, spring onions 38

**COLORADO LAMB** grilled, braised lamb pancetta & jus, sheep's milk  
ricotta, steamed spring vegetables, spring roots purée, chive blossoms 59

**THE WHOLE BEAST** brined & confit pork tenderloin, braised pork belly,  
crispy fried serrano jamon, blackberry, ajo blanco, marcona almonds 44

*side hustle*

**MARROW WHIPPED POTATOES** roasted garlic 14

**TRIPLE COOKED FRIES** SH bone aioli,  
house made ketchup 13

**CHEDDAR MAC & CHEESE**

cheddar, gruyere, grana padano, poblano peppers,  
choice of crispy pork belly or smoked mushrooms 20

**ROASTED MUSHROOMS** fresh herbs 16

**SMOKED CARROTS** green curry buttermilk 14

**ASPARAGUS** blistered cherry tomatoes, ricotta,  
calabrian chilies, olive oil, fresh basil, confit garlic 15

**SUGAR SNAP PEAS** spring onions, sesame, ginger,  
garlic, yuzu kosho, smoked mushrooms 15

**STOCK HILL**  
KANSAS CITY **BORN & BRAISED**

*the team* ..... EXECUTIVE CHEF **JACOB HILBERT** ..... CHEF **ALEX BECKER** ..... GENERAL MANAGER **PHIL EAGLE**

shai harley · matthew weddle · nik chapman · justin dillard · isaac kraushaar · isaac goodwin · kenny atkinson · earnest davis · rachel aufdemberge · tori vo · meredith schulte · tiffany wolfe · brett davis · deandre hill · dereck ramirez · ellia johnson · hannah mullen · hayley odom · james power · jennifer rotert · josiah pearl · kevin buie · lynda hilbert · maurice ruebel-marshall · thomas pace · gabby messer · rachel layton · mark tanner · ruddy hampton · jose alas · tyler hill-hansen · lindsey krug · bely morales · matt pelkey · sevanna rowland · trevor silber · shelby stephens · jenaro vasquez · nate weber · taylor roy · anna neuner · kristen everett · andrea rector · taya vincent · debbie cronin · liz grissom · jose reye ramos · francisco mendoza · nancy morales · franklin hernandez · zach gerard · philip osborn · robert bernstein · aspen williamson & william shackelford

Items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch & use a variety of ingredients including nuts, nut-based oils, & fresh produce in our menu. Please let us know if you are allergic to any foods. MOM

## BOLD & BOOZY

### CASA DE VALORES

lunazul añejo tequila | del maguey 'vida' mezcal | sherry syrup | tiki bitters | peach bitters | house cube 16

### VELVET REVOLVER

angel's envy bourbon | cassis | blackberry syrup | citrus | plum bitters | house cube 18

### THE EXECUTIVE

knob creek rye | carpano antica formula | punt e mes | house bitters 18

### THE LION'S SHARE

rittenhouse rye | all spice dram | blood orange | simple | bitters 15

## SWEET TOOTH

### THE ESPRESSO

lifted spirits vodka | thou mayest espresso | agave nectar | coffee liqueur 15

### THE APPLE

pear & cinnamon infused vodka | green apple | lemon | apple caviar 16

### THE TIRAMISU

chocolate liqueur | kahlua | amaretto | cointreau | thou mayest espresso | cinnamon & cocoa 15

## SMOOTH & SOPHISTICATED

### POWER & BRIGHT

del maguey vida mezcal | carrot & chili | cinnamon sugar | lime | orange bitters 17

### KANSAN IN KINGSTON

smith & cross rum | lemon | maple syrup | walnut falernum | pear liquor | all spice dram 17

## LIGHT & REFRESHING

### CIUDAD DE LAS FUENTES

una vida reposado | orgeat | lime | nutmeg | house cube 16

### PIRATE'S BLOOD

plantation rum | cointreau | amaro nonino | blood orange | lime | rich simple | egg white 16

## MOCKTAILS THE WILD SIDE OF JUICE

### PUTTIN' ON THE SPRITZ

pom wonderful | rosemary simple | orange blossom 10

### NOT A BREAKFAST SHOT

n/a vibrante | orange | spiced maple | cranberry | egg white 10

## STOCK HILL SIGNATURES



### THE DIRTY

lifted spirits vodka | olive brine | blue cheese stuffed olive 15



### ROCKING CHAIR

dewars 12 year | cherry pipe tobacco smoke | honey | house bitters 15



### SMOKING HILL

rittenhouse rye | black currant | mint | lemon | hickory smoked cube 14



### KC STEAKHOUSE PUNCH

four roses | apple whiskey | cocchi di torino | lapsang souchong tea | licor 43 | oleosaccharum 14



### CHERRY BLOSSOM

lifted spirits vodka | brandied cherry syrup | dry curaçao | lime 14



### BLACK MARKET

basil hayden bourbon | averna | dolin rouge | house bitters 18



### GET SWIFTY

cucumber infused rieger gin | melon liqueur | st. germain | honeydew | mint | lemon 14



### WOLF OF MAIN STREET

elijah craig small batch bourbon | spiced sherry syrup | orange & cherry bitters 15



### RUBY SLIPPER

prosecco | aperol | grapefruit-sage cordial 14

## sparkling

	G   B
BRUT <b>domaine ste. michelle</b> <i>Columbia Valley, WA</i>	9   36
PROSECCO <b>indigenous</b> <i>Veneto, Italy</i>	12   43
SPARKLING VOUVRAY, BRUT <b>domaine du petit coteau</b> <i>Loire Valley, France</i>	14   52
SPARKLING, BRUT ROSÉ <b>schramsberg, mirabelle</b> <i>North Coast, CA</i>	18   70
SPARKLING, BRUT ROSÉ <b>gd vajra, ds della neve</b> <i>Piedmont, Italy</i>	21   80
CHAMPAGNE <b>veuve fourny</b> <i>Blanc de Blanc, 1er Cru, Vertus, France</i>	29   110

## white

CHABLIS <b>louis jadot</b> <i>Burgundy, France</i>	18   64
CHARDONNAY <b>talbott, kali hart</b> <i>Monterey, CA</i>	15   54
CHARDONNAY <b>diatom bar-m vineyard</b> <i>Los Alamos, Santa Barbara, CA</i>	16   62
CHARDONNAY <b>plumpjack</b> <i>Napa Valley, CA</i>	23   86
PINOT GRIGIO <b>lagaria</b> <i>Delle Venezie, Italy</i>	11   42
PINOT GRIS <b>alexana, terroir series</b> <i>Willamette Valley, OR</i>	16   55
RIESLING <b>leitz, dragonstone</b> <i>Rheingau, Germany</i>	13   44
ROSÉ, GRENACHE <b>california icons</b> <i>Central Coast, CA</i>	12   45
ROSÉ BLEND <b>peyrassol, cuvée des commandeurs</b> <i>Côtes de Provence, France</i>	16   62
SAUVIGNON BLANC <b>kim crawford</b> <i>Marlborough, New Zealand</i>	12   42
SAUVIGNON BLANC <b>rombauer</b> <i>Napa Valley, CA</i>	18   69
VOUVRAY SEC <b>domaine d'orfeilles</b> <i>Loire Valley, France</i>	16   60

## red

BORDEAUX <b>chateau graves du bert</b> <i>Saint-Emilion, Bordeaux, France</i>	16   58
CABERNET SAUVIGNON <b>chasing rain</b> <i>Red Mountain, WA</i>	12   45
CABERNET BLEND <b>cms by hedges</b> <i>Columbia Valley, WA</i>	13   50
CABERNET SAUVIGNON <b>rodney strong, knights valley</b> <i>Sonoma, CA</i>	16   61
CABERNET SAUVIGNON <b>trefethen</b> <i>Oak Knoll District, Napa Valley, CA</i>	23   86
CABERNET SAUVIGNON <b>caymus 1L</b> <i>Napa Valley, CA</i>	38   175
MERLOT <b>emmolo</b> <i>Napa Valley, CA</i>	18   70
MALBEC <b>clos la coutale</b> <i>Cahors, France</i>	13   48
MALBEC <b>catena, vista flores</b> <i>Mendoza, Argentina</i>	15   54
PINOT NOIR <b>nicolas potel</b> <i>Burgundy, France</i>	17   64
PINOT NOIR <b>elk cove</b> <i>Willamette Valley, OR</i>	18   70
PINOT NOIR <b>brewer-clifton</b> <i>Santa Rita Hills, CA</i>	26   95
SANGIOVESE <b>la spinetta</b> <i>Tuscany, Italy</i>	15   54
SYRAH <b>stolpman, para maria</b> <i>Santa Barbara, CA</i>	16   58
ZINFANDEL <b>bedrock, old vine</b> <i>Sonoma County, CA</i>	17   65