

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 + great

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

RICOTTA GNOCCHI morel mushrooms, asparagus,
peas, green beurre fondue 22

gardens + farms

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.

the wagyu experience 150

3oz AUSTRALIAN WAGYU FILET 8-9 BMS

smoked butter, charred green onion
powder, smoked pearl onion

4oz AMERICAN SNAKE RIVER FARMS 8-9 BMS

wood infused cream, herbed oil, watercress

3oz A-5 JAPANESE HOKKAIDO 11-12 BMS

herbed red wine demi glace, pommes
duchess, confit mushrooms

extras

SAUCES

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

COMPOUND BUTTERS

truffle or 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

wagyu

6-7 BMS

MIDWEST AMERICAN

DURHAM RANCH

RIBEYE 12oz 89

8-9 BMS

NORTHWEST AMERICAN

SNAKE RIVER FARMS

FILET MIGNON 8oz 80

11-12 BMS

A-5 JAPANESE HOKKAIDO

FILET MIGNON

6oz 125 8oz 165



the mind of a chef

FILET DIANE

8oz **PRIME** filet, seasoned butter, flambé of cognac, peppercorn, garlic,
worcestershire, 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 rottert · 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. 042524

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

white

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

red

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