



STARTERS

CHARCUTERIE & CHEESE BOARD

*Cured Meats, Artisan Cheeses, House Made Preserves,
Pickled Vegetables & Garlic Rubbed Baguette 20*

BEEF SATAY*

*Marinated in Asian Spices served with
Thai Peanut Sauce and Pico de Gallo 15*

PORK BELLY

Served over a bed of Jalapeno Slaw & topped with Pico de Gallo 19

HOUSE BAKED BREAD/ LAVOSH & BREADSTICKS

Served with Garlic & Honey-Cinnamon Butter 8/13

JUMBO SHRIMP COCKTAIL

Served with Horseradish, Cocktail Sauce and Lemon 18

BURRATA

Basil Pesto, Tomato Chutney, Crostini topped with a Balsamic Glaze 19

**Add Prosciutto 5*

CLASSIC & NEW SIDES

Truffle-garlic fries 8

Roasted Asparagus 10

Roasted Garlic & Chive Whipped Potatoes 9

Garlic & Herb Roasted Carrots 8

Crispy Brussels Sprouts with Balsamic Glaze, Lardons 11

Wild Mushroom Risotto 11

Creamy Goat Cheese Polenta 11

SOUP & SALAD

CAESAR SALAD

Romaine, Croutons, Shaved Parmesan, Traditional Dressing 10

GARDEN SALAD

Mesclun Mix, Tomatoes, Cucumbers, Carrots, choice of Dressing 8

WEDGE SALAD

*Iceberg Wedge, Bacon Bits, Blue Cheese Crumbles,
Tomatoes, Red Onions, Green Goddess Dressing 13*

ROASTED BEET SALAD

Goat Cheese, Pickled Onions, Fresh Arugula, Balsamic Glaze 13

SOUP OF THE DAY

Cup 5 | Bowl 9

FRENCH ONION SOUP

Served with Melted Gruyere Cheese 14

SALAD ADD-ONS

Chicken 6 | Shrimp 12 | Salmon 8*

FRESH CATCH

SALMON*

Pan seared served over a Creamy Goat Cheese Polenta and Grilled Asparagus 35

SWORDFISH

Blackened served over a bed of Wild Mushroom Risotto 40

SEA BASS

Grilled served over Wild Mushroom Risotto and Romesco Sauce 35

BUTCHERS BLOCK

Served with choice of Side | Add Grilled Shrimp 12

SIGNATURE 8oz. FILET MIGNON* 49

USDA PRIME 12oz. NEW YORK STRIP* 43

USDA PRIME 16oz. RIBEYE* 54

Steak Enhancements

Brandied Peppercorn 5

Garlic Butter 5

Garlic Roasted Mushrooms 5

Blue Cheese & Cracked Pepper 5

CHEF'S CLASSICS

PORK CHOP

*Two 6oz. Chops served with
Roasted Garlic & Chive Whipped Potatoes, Grilled Carrots 38*

PARMESAN GNOCCHI

Tomato Coulis, Fresh Basil and Shaved Parmesan 26

MILE HIGH LASAGNA

*Traditional Recipe with Bolognese, Béchamel, Mozzarella Cheese
Served with a Side Salad & Breadstick 29*

CHICKEN MARSALA

*Tossed with Marsala Wine, hint of Cream,
Mushrooms with Farfalle Pasta 29*

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

© US Foods Menu 2025 (R5596010)

IN THE MOMENT

MISSOURI MULE

Rieger's Premium Wheat Vodka, Lime Juice, topped with Ginger beer 13

CLOUD LILY

Empress Gin, Crème de Violette, Lemon Juice, Egg White, Triple Sec 15

SUMMERTIME SPRITZ

Lavender Syrup, Thyme, Ruffino Pinot Grigio, Club Soda top 14

CAPONE'S BANQUET

Hennessy, Chambord, Hibiscus Syrup, Lemon Juice 14

HONEY BEE

Tres Agave, Honey Syrup, Lemon, Lavender Bitters, Mezcal rinse in glass 14

ODE TO GIN

Builders Gin, St. Germain, Simple Syrup, Lime, Cucumber 15

SPICY MANGO MARGARITA

Superbird Tequila, Lime Juice, Mango Syrup, Triple Sec,
Red Pepper Flakes, Tajin rim 14

PASSIONFRUIT DREAM

360 Vanilla Vodka, Passion Fruit Liquor, Lime, Orange Juice 14

BASIL AND CUCUMBER BELLINI

Cucumber, Basil, Pineapple Juice, LaMarca Prosecco 14

PAPER PLANE

Woodford Reserve, Lemon, Aperol, Amaro 15

ESPRESSO-SELF

THE CLASSIC

Ketel One Vodka, Mr. Black Coffee Liqueur, Cold Brew, Rich Simple 15

RYE OH RYE

Highwest Double Rye, Mr. Black Coffee Liqueur, Cold Brew, Maple Syrup 15

EL JEFE

Corazon Reposado Tequila, Espresso, Chocolate Bitters, Rich Simple 14

COCKTAILS

ELMS BARREL-AGED MANHATTAN

Templeton Rye 4 Yr Sweet Vermouth, Ginger Liqueur,
Angostura Bitters, aged in house in an oak whiskey barrel,
topped with Luxardo Cherries 16

ELMS BARREL-AGED OLD FASHIONED

Uncle Nearest 1884 Small Batch Whiskey, Angostura Bitters,
Simple Syrup, aged in house in a charred American oak barrel 17

TRUMAN OLD FASHIONED

J. Rieger's Whiskey, J. Rieger's Café Amaro,
Angostura Bitters, Simple Syrup 15

TEMPERANCE DRINKS

TEA-TOTALER

Hibiscus Simple or Butterfly Pea Flower, Lemon Juice, Lime Juice 8

CHAI BLOSSOM

Chai Tea, Lime Juice, Simple, Club Soda 10

SPINA PIÑA

Pineapple Juice, Lime Juice, Pepper Flakes, Chamoy and Tajin 10

MOCKARITA

Lavender Syrup, Coconut Cream, Coconut Water, Lime Juice 12

REDBULL

Sugar Free, Regular, Seasonal Flavor 4.5



BEERS & SELTZERS

DRAFT BEER

Stella Artois 7

Michelob Ultra 6

Seasonal Rotation 8

THE ELMS "BOILER PLATE" OATMEAL STOUT 6

Hand-crafted, artisanal beer brewed specifically for
the Elms hotel and available only for our guests.

These beers are brewed locally so it can be served
at the peak for freshness and reflect the consistent spirit
of high quality the Elms is known for.

DOMESTIC

Bud Light 6

Budweiser 6

Coors Light 6

Michelob Ultra 6

Miller Lite 6

Yuengling 7

IMPORTS/CRAFTS

Blvd. Wheat 7

Blvd. Pale Ale 7

Blvd. Tank 7 9

KCBC Pure Pils 8

KCBC Dunkel 8

KCBC Hefeweizen 8

Corona Extra 8

Modelo Especial 8

Heineken 8

Stella Artois 8

Lagunitas IPA 8

STOUTS

Guinness 8

Left Hand Milk Stout 8

CIDER/RADLER

River Brick Cider 7

Stiegl Grapefruit Radler (16 oz) 7

SELTZER

White Claw (Seasonal Flavors) 6

High Noon (Vodka or Tequila) 7

Blvd. Quirks (Seasonal Flavors) 6

N/A BEER

Lagunitas IP-NA 6

Lagunitas Hoppy Refresher 6

Heineken 00 6

Athletic 6