



FRIDAYS & SATURDAYS 10AM-3PM
SUNDAYS 10AM-CLOSE BRUNCH ALL DAY!

brunch menu

Feeling like breakfast?

BRADY'S BREAKFAST PLATES

Pancakes* one \$7 / two \$12 ★

plain, blueberry, banana crunch or chocolate chip

German Pancake* \$13 ★

baked German style pancake topped with berries and dusted with powdered sugar

French Toast* \$12 ★

brioche loaf hand battered in cinnamon and egg batter, dusted with powdered sugar

Biscuits & Gravy half \$7 / full \$12

buttermilk biscuit, scratch made sausage gravy

BRISKETS & Gravy* \$17

sliced smoked brisket piled high on a fresh baked biscuit, smothered with sausage gravy & topped with 2 eggs

Breakfast Pot Pie* \$16

buttery puff pastry filled with smoked ham, bacon, cheddar cheese, sausage gravy & scrambled eggs. Served in a cast iron skillet

The Waker Combo* \$14

2 eggs, seasoned potatoes & your choice of bacon or sausage links, served with multigrain toast. **sub half biscuit & gravy for toast \$5**

Tater Tot Poutine* \$17

tater tots smothered in cheddar cheese, sausage gravy & topped with chopped smoked bacon and 2 eggs

Avocado Toast* \$12 ★

toasted multigrain bread, fresh avocado & topped with 2 eggs. **add bacon \$4**

Oatmeal \$12 ★

steel cut oats topped with fresh fruit. Served with brown sugar and milk on the side.

Accompanied by a Muffin of the day

Yogurt Parfait \$9 ★

vanilla Greek yogurt layered with granola & fresh berries

SCARLETT'S SKILLETS

Santa Fe Skillet* \$16 ★

potatoes, pulled pork, roasted peppers, avocado, cheddar cheese, topped with two fried eggs

Burnt End Skillet* \$17 ★

potatoes, chopped burnt ends, sauteed onions, avocado, provolone cheese topped with two fried eggs

Meat and Potatoes Skillet* \$16 ★

potatoes, sausage, bacon, ham, cheddar, topped with two fried eggs

Spring Skillet* \$16 ★★

potatoes, diced tomato, avocado, onion, peppers, asparagus, topped with two fried eggs

EGG BOWLS

served with multigrain toast

Loaded Egg Bowl* \$14.50 ★

scrambled eggs topped with smoked ham, bacon, sausage, and cheddar cheese

Carnitas Egg Bowl* \$14.50 ★

scrambled eggs topped with pulled pork, roasted red pepper relish, avocado, diced tomato, cheddar cheese

Botanical Egg Bowl* \$14 ★★

scrambled eggs topped with diced tomato, avocado, onion, asparagus, provolone cheese

SHAREABLES

Smoked Cuterie Platter \$24

a shareable platter of pulled pork, brisket, Italian sausage, tater tots, pickles, caramelized onions, BBQ sauce and toasted baguette

add Burnt Ends \$6

Totchos \$19

tater tots covered in smoked chicken, roasted peppers, diced tomatoes, cheddar cheese, topped with avocado ranch dressing

Loaded Fries \$19

French fries piled high with chopped brisket, caramelized onions, melted provolone cheese, topped with chipotle cream and BBQ sauces

The Triple Wide \$17 ★

fries, tater tots and house made chips served with BBQ, ranch and chipotle cream sauces

Loaded Hummus \$18 ★★

hummus topped with roasted red pepper relish, cucumber, tomato, feta cheese, onion, olives & served with our house made chips

Crudit  Platter \$18 ★★

raw seasonal veggies served with ranch dressing and hummus

MEAT BY THE POUND

1lb serves 3 adults

Burnt Ends \$22

Brisket \$21

Pork \$19.50

Turkey \$19.50

Ham \$19.50

Chicken Salad Pint \$12/ Quart \$24

Chicken Tenders \$12 6-8 tenders

SIDES & SMALL PLATES

Bacon \$4 ★

Sausage Links \$4 ★

Smoked Ham \$5 ★

Egg* \$2 ★★

Seasoned Potatoes \$5 ★

French Fries \$5 ★

House Made Chips \$4 ★

Tater Tots \$6 ★

Onion Rings \$7 ★

Theresa's Applesauce \$6 ★★

house made, Mom's recipe!

Joe's Pulled Pork and Beans \$6 ★

Fresh Fruit \$5 ★★

Fresh Fruit with Vanilla Greek Yogurt \$6 ★★

Cinnamon Roll \$6 ★

Sticky Bun \$7 ★

Sausage Gravy \$5

BREAKFAST HANDHELDS

Great for take out and feeding groups!

Breakfast Sandwich * \$9

-bacon, egg & cheese on a biscuit

-sausage, egg & cheese on an English muffin

-avocado, egg & cheese on toasted wheat **\$10 ★**

Breakfast Burrito * \$10

-Classic burrito: sausage, bacon, egg, cheese & potato wrapped in a tortilla

-Southwest burrito: pulled pork, egg, cheese, potato & roasted peppers wrapped in a tortilla

Or more like lunch?

SANDWICHES

all sandwiches available in a lettuce wrap

Bob's Burnt End French Dip Sandwich \$14.50

smoked beef burnt ends, chipotle mayo and caramelized onions on toasted baguette. Served with our house made au jus.

KC Cheesesteak Sandwich \$14

smoked brisket, provolone cheese, house made roasted red pepper relish and horseradish mayo on a toasted hoagie roll

Cuban Sandwich \$13

pulled pork, ham, provolone, mustard aioli, diced pickle on toasted marble rye

OurHouseKC Burger \$13

Two juicy patties topped with cheddar and provolone cheeses served on a toasted bun. Lettuce tomato and onion on the side.

Add bacon \$4 / fried egg* \$2 / avocado \$2 / pulled pork \$5 / burnt ends \$6

Fried Egg BLT* \$13

two fried eggs, bacon, lettuce, tomato and mayo on toasted multigrain bread. **add avocado \$2**

KC Club Sandwich \$13

smoked turkey, ham, bacon, lettuce, tomato, avocado and mayo on toasted multigrain bread

Smoked Chicken Salad Sandwich \$13

smoked white meat chicken with diced celery and red onion, cheddar cheese, lettuce and tomato on toasted multigrain bread

add avocado \$2 / add bacon \$4

Brisket Sandwich \$13

house smoked brisket piled high on a toasted bun with BBQ sauce

Pops Pulled Pork Sandwich \$12

house smoked pulled pork piled high on a toasted bun with BBQ Sauce

SALADS

Chicken \$5 / Pulled Pork \$5 / Burnt Ends \$6.
all dressing is served on the side.

Spinach Salad half \$9 / full \$14 ★★

baby spinach with strawberries, thinly sliced red onion, toasted almonds and poppyseed vinaigrette

Roger Cobb Salad* half \$9 / full \$14 ★

mixed greens, avocado, bacon, tomato, blue cheese, hard-boiled egg, blue cheese dressing

Greek Salad half \$9 / full \$14 ★★

mixed greens, thinly sliced red onion, kalamata olives, cucumbers, cherry tomatoes, feta cheese, lemon dill vinaigrette

OurHouseKC Salad half \$9 / full \$14 ★★

mixed greens, candied pecans, craisins, feta cheese, diced avocado, poppyseed vinaigrette

QUINOA BOWLS

add an egg for \$2 *

Southwestern Quinoa Bowl \$16 ★

smoked chicken, quinoa, arugula, diced avocado, black beans, roasted peppers, roasted corn, chipotle cream sauce

sub pulled pork / sub burnt ends \$1

Herbivore Quinoa Bowl \$15 ★★

quinoa, arugula, zucchini, squash, asparagus, roasted red pepper relish, roasted corn, julienned carrots, olive oil and red wine vinegar
add chicken \$5 / pulled pork \$5 / burnt ends \$6

www.ourhousekc.com



Email us at info@ourhousekc.com



Events & Catering

* Eggs (can be cooked to order) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COLIN'S KIDS CREATIONS \$10

kids (12 and under) meals served with main dish, side & drink. GF options are available, ask our friendly staff.

main dish

- Pancake ★
plain, chocolate chip or blueberry
- Scrambled Eggs with Toast* ★
- French Toast ★
- Biscuits & Gravy
- Oatmeal ★
- Cheeseburger
- Pulled Pork Sandwich
- Grilled Cheese ★
- Chicken Fingers
- Buttered Noodles ★
- The Lunch Box ★
hard-boiled egg, assorted fruits, cheese, veggie straws, yogurt and your choice of turkey, ham or avocado served on a sectioned plate (no side included)

sides

- Bacon ★
- Sausage Link ★
- Scrambled Egg* ★★
- French Fries ★
- Tater Tots ★
- House Chips ★
- Theresa's Applesauce ★★
house made, Mom's recipe!
- Fresh Fruit ★★
- Fresh Fruit with Vanilla Greek Yogurt ★★
- Apple Slices & Peanut Butter ★★
- Veggie Straws ★★

drinks

- Fountain Drink
- Milk
- Chocolate Milk
- Juice
apple or orange

TULIE'S TREATS

don't forget to check out our freshly baked pastry and dessert offerings in our Café!

- Goopy Butter Cake & Caramel Sundae \$10 ★
our scratch baked warm goopy butter cake topped with vanilla ice cream and drizzled with caramel
- Warm Cookie Skillet \$10 ★
our scratch baked chocolate chunk cookie topped with vanilla ice cream, whipped cream and hot fudge served in a cast iron skillet
- Hot Fudge Brownie Sundae \$10 ★
our scratch baked chocolate brownie topped with vanilla ice cream, whipped cream and hot fudge
Add a Shot of Espresso \$2
- Milkshake \$8 ★★
12 oz vanilla or chocolate milkshake, topped with whipped cream
Add a Shot of Espresso \$2
Add a Shot of Cindy's Irish Cream \$8
- Root beer Float \$8 ★★
vanilla ice cream and root beer in a 12oz glass
- Affogato \$8 ★★
2 scoops of vanilla ice cream with chocolate curls, served with a double shot of espresso over top
Add a Shot of Cindy's Irish Cream \$8
- Cousin Crew Pie \$8 ★
individual house made chocolate cream pie topped with whipped cream
- Key Lime Tart \$8 ★
individual house made key lime pie topped with whipped cream

COCKTAILS TO GO BY THE BOTTLE

- OurHouseKC Marg Bottle 750mL \$42
- Cindy's Irish Cream Bottle 750mL \$42



OURHOUSE CRAFTED COCKTAILS

- OurHouseKC Marg \$12
pineapple-infused tequila, triple sec, fresh lime, raw sugar syrup with tajin rim & garnished with a tequila infused pineapple (whoa!) and lime wedge.
- Bull Shoals Bloody Mary \$12
vodka, OurHouseKC bloody mix, jalapeño and garlic stuffed olives, lemon & bacon
- The Major's Mule \$12
vodka, ginger beer & fresh lime
- Martini-NeeNee \$12
gin, filthy vermouth mix & olives
- Espresso Martini \$13
cold brewed house espresso, vodka, and our Cindy's Irish Cream
- Old Westport \$13
bourbon, raw sugar syrup, bitters & wide orange peel
- The ZPak \$12
beer + shot pairing of the moment
- Cindy's Irish Cream \$13
OurHouseKC made Irish Cream on ice
- Irish Coffee / Irish Cold Brew \$12
your choice of a hot cup or cold brew of our house coffee with a shot of our Cindy's Irish Cream to top it off
- The Townie \$12
white wine, house made peach and raspberry cordial, sparkling water & lemon
- Mai Tai \$12
rum, orange curaçao, orgeat, mint infused raw sugar syrup & fresh lime
- Passion Tea Punch \$12
vodka, hibiscus tea, mint infused raw sugar syrup & fresh lemon
- Mimosa \$10
sparkling wine with your choice of orange, cranberry, grapefruit or pineapple juice
- Bottomless Mimosa \$20
sparkling wine and orange juice only
*2.5 hour time limit on bottomless mimosas
*food purchase required

*check out our Café for our full espresso, coffee & tea menu

DRINKS & CAFE

- Fountain Drink or Tea \$3.50
- Juice \$3.50 Apple or Orange
- Milk or Chocolate Milk \$3.50
- House Brewed Coffee \$3.50
- House-made Cold Brew \$4.50
- Iced Tea Lemonade \$4.50 Passion, Green or Black
- Cinnamon Roll Latte
- Nutella Latte
- S'mores Latte
- Honey Lavender Latte
- Espresso Dream (iced)
- Doppio Espresso
- Café Latte
- Cappuccino
- Vanilla Latte
- Cafe Mocha
- White Mocha
- Caramel Macchiato
- Hot Chocolate
- Chai Tea Latte
- London Fog
- Hot Brewed Tea

Cafe drinks can be served hot or iced

FROM THE BAR

- Drafts Beers
Boulevard Wheat \$6
Boulevard Tank 7 \$8
KC Bier Co. Dunkel \$6
IPA Rotator \$6
Seasonal Rotator \$6
Michelob Ultra \$5
- Beer Bottles & Cans
Bud Heavy \$5
Coors Banquet \$5
Busch Light \$5
Miller Lite \$5
Pabst Blue Ribbon \$5
Pacifico \$6
Stella Artois \$6
Sierra Nevada \$6
Guinness \$7
Odell's Sippin Pretty \$6
Odell's 90 Shilling Ale \$6
Deschutes Fresh Squeezed IPA \$6
Bells' Two Hearted Ale \$7
Surly Furious IPA \$6
Surly Coffee Bender \$7
Boulevard Quirk Hard Seltzer \$6
White Claw \$6
- Patio Pitchers
Domestic \$23
Craft \$28
*No Tank 7 Pitchers
- Build Your Own Bucket
choose 5 bottles/cans served in an ice bucket
- Wine
8oz \$10 / Bottle \$30
House Red
House White
Rosé
Sparkling
- Non-Alcohol \$6
Surly Hop Water
Daily Culture Kombucha
Virgin Mule
Virgin Mojito
Becks



Thanks for stepping
out of your house
& into OurHouseKC!

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