

TO PLACE YOUR ORDER, DIAL 6542

*Late night menu options are
available at our Market Place
located in the Lobby

Drink Menu

Served 11:00am – 11:00pm Daily

Cocktails

Boomers Breakfast

A “Boomer” was a moniker for a railroad worker who went where the money was. They followed “booms” in any market from produce to livestock to oil.

Bacon Washed Tom’s Town Royal Gold Bourbon with Maple Syrup, and Orange Bitters

The Harvey House

Fred Harvey struck a deal with the Atchison, Topeka & Santa Fe rail line to open restaurants along many of their stops. One of these stops in Union Station still bears his name.

J. Rieger Kansas City Whiskey with Coffee Liqueur, Sweet Vermouth, and Bitters

City Beautiful

The name of the architectural movement in Kansas City near the turn of the 20th century that placed emphasis on urban aesthetics and embraced by Jarvis Hunt the designer of Union Station.

Lifted Spirits Vodka, Blackberry Syrup, and Lemonade

Beer

Free State Yakimaniac, IPA 6

Free State Ad Aster, Brown Ale 6

Martin City, Belgium Blond 6

Public Brewing Revelation Stout 6

St. James Blackberry Cider 6

Bud Light 5

Wine

LaMarca Prosecco 8

Whites

Oyster Bay, Sauvignon Blanc 9

Prophecy, Chardonnay 8

Saint M, Riesling 9

Bella Sera, Moscato 9

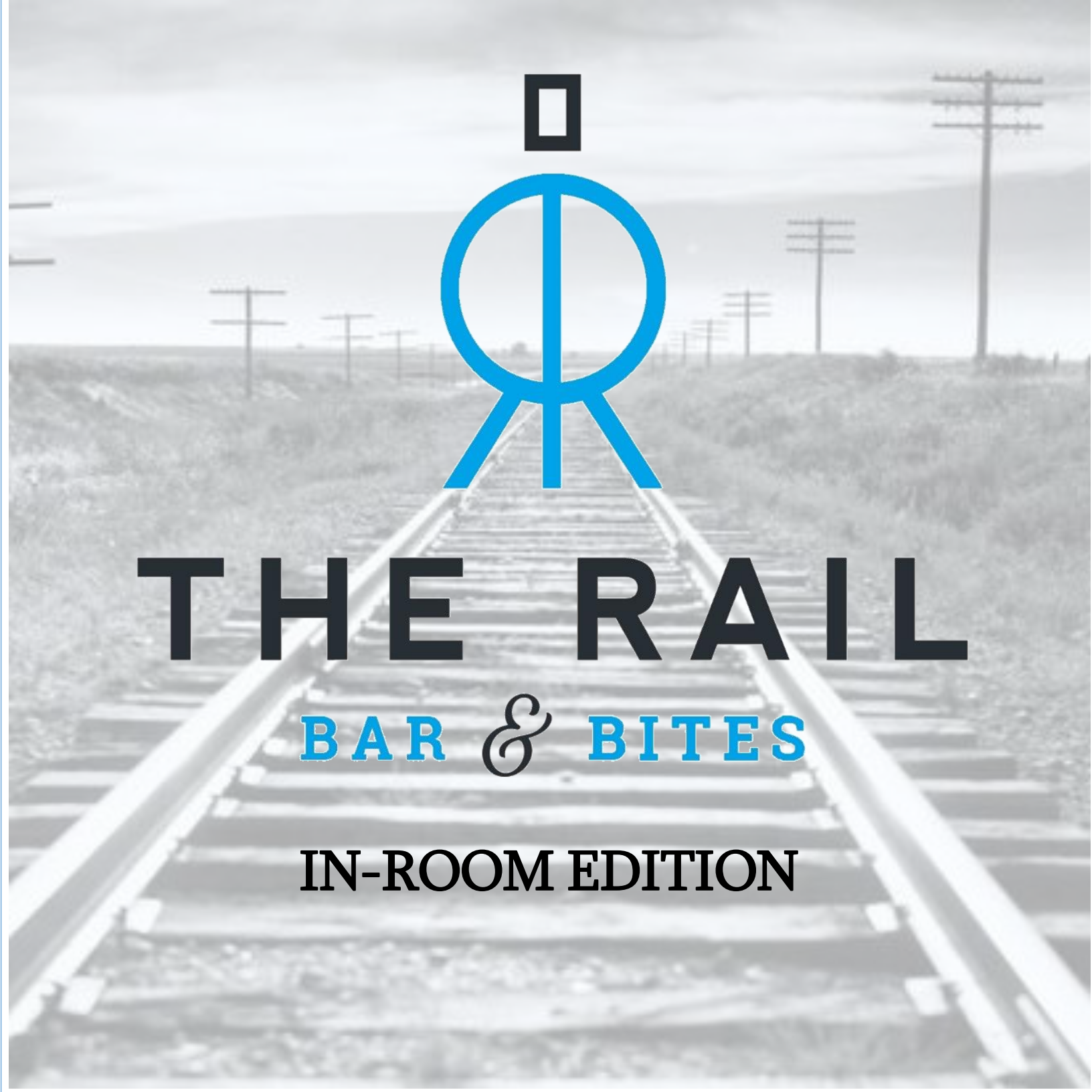
Red

Meiomi, Pinot Noir 8

Drumheller, Merlot 9

Chateau Souverain, Cabernet 8

Rail Service
Winter/ Spring 2019



Breakfast Provided by The Depot

Served 6:00am – 11:00am Daily

Entrees

Served with Hash Browns

KC Benedict*- 12

Poached Eggs with Sliced Brisket, Cornbread, and BBQ-Spiced Hollandaise

Steak and Eggs*- 14

6oz Steak with Two Eggs Your Way **G**

Breakfast Parfait- 9

Housemade Granola, Greek Yogurt, and Fresh Fruit

Omelet*- 11

Choice of: Bell Peppers, Mushrooms, Onions, Sausage, Bacon, Ham, and Cheese **G**

Bistro Breakfast*- 11

Choice: Bacon, Sausage or Ham
Two Eggs Your Way

Huevos Rancheros*- 11

Eggs Your Way with Corn Tortillas, Enchilada Sauce, Black Beans, Avocados, Red Onions, Queso Fresco **G**

Grilled Wheat Toast- 10

Avocado, Goat Cheese, Almonds, Micro Greens

French Toast- 10

Sourdough Bread Coated in a Cinnamon Vanilla Batter

Sides

Breakfast Breads- 3

Assorted Muffins, Bagel, Toast, Croissant or Danish

Breakfast Meat- 3

Bacon, Canadian Bacon, Sausage or Ham

Hash Browns- 3

Two Eggs Cooked to Order*- 3

Seasonal Fruit- 3 **V**

Hot Oatmeal- 3 **V**

Assorted Cold Cereals- 3

Yogurt- 3

Drinks

Pot of Regular or Decaffeinated Coffee- 4

Assorted Teas- 4

Hot Chocolate- 4

Soft Drink- 3

Orange, Apple, Cranberry, Grapefruit or Tomato Juice- 3

Dessert

Blackberry Layer Cake- 9

Served with Vanilla Icing, Raspberry Coulis, Blackberries, and house-made Blueberry Ice Cream.

Coffee Stout Chocolate Cake- 8

Served with Dark Chocolate and Pistachio Ice Cream

Wild Berry Crème Brulee- 8

Served with Fresh Berries and Mint **G**

Kids Menu

Chicken Strips- 8

Served with Waffle Fries and BBQ Sauce

Mac & Cheese- 8

Housemade Mac & Cheese served with Diced Fruit

Kids Burger- 9

Served with Waffle Fries

Grilled Cheese- 8

Served With Waffle Fries

The Rail in your Room

Served 11:00am – 11:00pm Daily

Starters

The Track– 10

Fried Skin-on Potato Cross Ties, Loaded with Bacon, Parmesan Cheese, Green Onions, Drizzle of Tarragon Truffle Crème, and Topped with Fried Carrot Rails **G**

The Dust Raiser Quesadilla– 12

Grilled Steak, Roasted Red Bell Pepper, Portabella, Caramelized Onions, Goat Cheese, Jack Cheese, Corn Confetti Served with Chimichurri Crème and Salsa

Lizard Scorcher– 13

Fried and Grilled Wings with Seasonal Sauce, Tarragon Truffle Cream, Jicama Slaw and Roasted Cauliflower **G**

Hash House Crab Cakes– 16

Blue Crab Cakes Stacked on a Spiced Carrot Puree, and a Drizzle of Beet Crème and Pomegranates

Salads

The Firefly– 10

Spring Mix topped with Cheddar Jack Cheese, Cherry Tomatoes, Cucumbers, Red Onions, Croutons, Hard-Boiled Egg, and Tarragon Truffle Cream Dressing

Knife and Fork Caesar*– 10

Half a Romaine Heart with Parmesan Cheese, Parmesan Crostini, Soft Boiled Egg, Corn Confetti, and Saffron Caesar Dressing

Ride'em High Crab Avocado– 16

Spring Mix Topped with Fried Avocado Stuffed with Blue Crab Salad, Radish, Cherry Tomatoes, Balsamic Mushrooms, Radicchio, and Raspberry Vinaigrette

Handhelds

The Pullman– 11

Pulled Pork with Dijon BBQ Sauce, Jicama Slaw and Zesty Housemade Pickle, Served on a Jalapeno Bun

The Bee Line– 11

Grilled Chicken Breast Glazed in Sriracha Honey Butter, Served with Lettuce, Tomato, Onion Straws and Tarragon Truffle Cream Served on a Brioche Bun

The Rail Burger*– 12

Grilled Burger with American Cheese, Lettuce, Tomato, Onion, Housemade Pickle and Pepperoncini Aioli, Served on a Brioche Bun

The Bluebonnet– 11

Vegetable Black Bean Burger Topped with a Grilled Portabella Mushroom, Avocado, Blue Cheese and Seasonal Fruit Ketchup Served on a Ciabatta Bun

Entrees

Southern Belle Shrimp– 20

Shrimp Sautéed in Lemon Creole Cream Sauce with Pistachios and Cilantro

Underground Hog– 19

Braised Pork with Roasted Garlic Potato Cakes, Jicama Slaw, Roasted Cauliflower, Topped with Brandy Apple Jus, Corn Confetti, and Popcorn Shoots **G**

The Artist– 18

Vegan Tostadas with Black Beans, Garbanzo Beans, Roasted Portobello Mushrooms, Avocado, Pickled Red Onions, Salsa and Micro Greens **V G**

The Ringmaster*– 30

12oz KC Strip with Wild Mushroom Risotto, Roasted Brussels Sprouts, Gorgonzola Red Wine Reduction, Rosette of Herb Butter and Finished with Grilled Oyster Mushrooms **G**

G- Gluten free/ **V**- Vegan

*These items may contain raw or undercooked items. Consuming raw or under cooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness

All room service orders will be charged a \$2.00 delivery fee and a 20% gratuity