



DEANO'S

GRILL & TAPWORKS

TAPWORKS

	ABV	16 oz	22 oz
BUD LIGHT Pale Lager • Missouri	4.2%	4.00	5.00
COORS LIGHT Pale Lager • Colorado	4.2%	4.00	5.00
MICHELOB ULTRA Pale Lager • Missouri	4.2%	4.00	5.00
MILLER LITE Pale Lager • Wisconsin	4.2%	4.00	5.00
BOULEVARD WHEAT American Wheat • Missouri	4.4%	4.60	5.60
BOULEVARD TANK 7 Saison/ Farmhouse Ale • Missouri	8.5%	7.00	8.00
NEW BELGIUM FAT TIRE Amber Ale • Colorado	5.2%	4.60	5.60
NEW BELGIUM SEASONAL Rotating Seasonal • Colorado	4.0+%	4.85	5.85
ODELL 90 SCHILLING Scottish Ale • Colorado	5.3%	4.75	5.75
ODELL IPA India Pale Ale • Colorado	7.0%	4.75	5.75
SAM ADAMS BOSTON LAGER Amber Lager • Massachusetts	4.8%	4.75	5.75
SAM ADAMS SEASONAL Rotating Seasonal • Massachusetts	5.0+%	4.75	5.75
SHOCK TOP Witbier • Missouri	5.2%	4.60	5.60
ANGRY ORCHARD HARD CIDER Cider • Ohio	5.0%	5.00	6.00

	ABV	16 oz	22 oz
SMITHWICK'S Irish Ale • Ireland	4.5%	4.50	5.50
STELLA ARTOIS Pilsner • Belgium	5.2%	4.75	5.75
GUINNESS Dry Stout • Ireland	5.0%	4.80	5.80
DESCHUTES FRESH SQUEEZE IPA • Oregon	6.4%	5.20	6.20
BLUE MOON Belgian White • Colorado	5.4%	4.65	5.65
ABITA ROOT BEER Non-alcoholic Pale Lager • Louisiana	0.0%	2.50	3.50

LOCAL

TALLGRASS RASPBERRY JAM Sour Wheat • Kansas	4.3%	4.75	5.75
TALLGRASS BUFFALO SWEAT Oatmeal Cream Stout • Kansas	5.0%	4.80	5.80
FREE STATE COPPERHEAD American Pale Ale • Kansas	6.0%	4.80	5.80
TALLGRASS IPA IPA • Kansas	6.8%	4.75	5.75
AERO PLAINS Rotating • Wichita	5.0%+	4.80	5.80
WALNUT RIVER Rotating • Wichita	5.0%+	4.80	5.80
WICHITA BREWING COMPANY Rotating • Wichita	5.0%+	4.80	5.80

BOTTLES

HOME

BUDWEISER Lager • Missouri	5.0%	4.10
BUD LIGHT Pale Lager • Missouri	4.2%	4.00
MILLER LITE Pale Lager • Wisconsin	4.2%	4.00
MILLER HIGH LIFE Pale Lager • Wisconsin	5.5%	2.00
COORS LIGHT Pale Lager • Missouri	5.0%	4.00
BUD LIGHT LIME Lager • Missouri	5.0%	4.00
MICHELOB ULTRA Pale Lager • Missouri	4.2%	4.00
O'DOULS Non-Alcoholic • Missouri	<.5%	4.50

AWAY

CORONA Lager • Mexico	4.6%	4.30
DOS EQUIS LAGER Lager • Mexico	4.7%	4.30

GLUTEN FREE

NEW BELGIUM GLUTINY Pale Ale • Colorado	6.0%	4.50
NEW BELGIUM GLUTINY Golden Ale • Colorado	6.0%	4.50

MULES

TEXAS MULE9.00
Tito's vodka, Gosling's ginger beer and fresh lime juice. Served in a copper mug and garnished with fresh mint.

KANSAS MULE9.00
Kansas Distillery bourbon, Gosling's ginger beer and fresh lime juice. Served in a copper mug and garnished with fresh mint.



STARTERS

BOTTOMLESS SHOESTRING ONIONS 6.45
Flash-fried in our secret breading and served with dragon sauce.

CHEESY GARLIC BREAD 6.45
Thick bread, roasted garlic olive oil and mozzarella cheese. Served with a side of house-made pizza sauce.

QUESO & PRETZELS 8.55
Our legendary fresh-baked pretzels alongside warm queso.

BOOM BOOM SHRIMP 9.65
Wild gulf shrimp, lightly battered in black sesame tempura, perfectly flash-fried and tossed with a creamy and spicy “boom boom” sauce.

CAPRESE SALAD 9.65
Layers of fresh mozzarella cheese and tomatoes with fresh basil, cracked pepper, kosher salt, oregano vinaigrette and a balsamic drizzle.

RIB STARTER 11.75
Half rack of ribs, slow-smoked and lightly grilled, individually portioned and smothered in BBQ sauce.

DUCK WINGS 12.85
Six jumbo duck wings lightly breaded and flash-fried, tossed in garlic confit and sweet chili sauce over a bed of spring mix and cabbage.

SALADS

HOUSE SALAD 5.35
House greens, shaved red onion, cucumber, Fontina cheese, candied walnuts and oregano vinaigrette.

OLD WORLD CAESAR SALAD 5.35
Rough-cut romaine lettuce tossed in a beautifully blended dressing of fresh-crushed garlic, freshly ground black pepper, pecorino Romano, 12-month-aged Parmesan cheese and anchovies. Topped with our house-made pretzel croutons.

THE WEDGE SALAD 6.45
A chilled wedge of iceberg lettuce adorned with chunky blue cheese, grape tomatoes, thinly sliced red onions, smoky bacon and Gorgonzola cheese.

CHICKEN TENDER HOUSE SALAD 11.75
Fried chicken tenders on top of the house salad.

GRILLED CHICKEN HOUSE SALAD 12.85
Grilled chicken breast on top of the house salad.

SALMON CAESAR SALAD 15.95
Grilled salmon on top of the Old World Caesar Salad.

ALL SALADS SERVED WITH A FRESH-BAKED PRETZEL.
DRESSINGS: Honey mustard, Ranch, Blue cheese, Oregano vinaigrette and Caesar

WINGS

SIX WHOLE JUMBO WINGS 13.50

BUFFALO	ORIGINAL	BONELESS
10 WINGS 9.40 9.40	
20 WINGS 16.70 16.70	

All come with one choice of sauce (tossed or on the side) and a dipping sauce. Add a sauce \$.55
Wing sauce: St. Augustine and Curly's BBQ
Dipping sauce: Ranch and Blue cheese

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PIZZAS

- BBQ CHICKEN** 14.95
BBQ sauce, Fontina cheese, grilled chicken breast and red onion. Topped with a BBQ swirl and garnished with cilantro.
- SHROOM** 14.95
House-made pizza sauce, Fontina cheese and cremini mushrooms. Drizzled with truffle oil and garnished with green onion and shaved Parmesan.
- CLASSIC CHEESE** 12.85
House-made pizza sauce with our cheese blend of mozzarella, pecorino Romano, Fontina and Parmesan.
- PESTO PIZZA** 13.95
Basil pesto, mozzarella, grilled chicken breast, oven-dried tomatoes and red onion.
- DEANO'S DOGGY BREATH** 14.95
Dog sauce (house-made pizza sauce and garlic paste), mozzarella, pepperoni and red onion. Garnished with garlic chips.
- CLUCK & OINK** 14.95
Pig sauce, mozzarella, grilled chicken breast and bacon. Garnished with a ranch swirl and parsley.
- MARGHERITA** 13.95
Olive oil, mozzarella, oven-roasted tomatoes and house-made pizza sauce. Garnished with salt, pepper, fresh basil and garlic chips.

BUILD-YOUR-OWN PIZZA

CUSTOM PIZZA 12.85
Choice of one sauce and one cheese.

SAUCES

- Pizza sauce
- Pig sauce
- Dog sauce
- BBQ
- Augustine sauce
- Olive oil

CHEESES

- Mozzarella
- Cheese blend
- Fontina

TOPPINGS +1.75

- Pepperoni
- Canadian bacon
- Italian sausage
- Chicken
- Bacon
- Beef
- Pineapple
- Red onion
- Carmelized onion
- Black olives
- Red bell peppers
- Banana peppers
- Tomatoes
- Mushrooms
- Capers
- Basil
- Garlic chips
- Jalapeños
- Artichokes

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BURGERS

ALL SERVED WITH CHOICE OF ONE SIDE

- DEANO'S CLASSIC CHEESEBURGER*** 9.65
Beef patty, lettuce, tomato, pickles, red onion, ketchup, mayo and cheddar cheese. Served on a butter-toasted egg kaiser bun.
- MUSHROOM SWISS CHEESEBURGER*** 9.65
Beef patty, sautéed mushrooms and Swiss cheese. Served on a butter-toasted egg kaiser bun.
- BBQ HAYSTACK CHEESEBURGER*** 9.65
Beef patty, shoestring fried onions, cheddar cheese and BBQ sauce. Served on a butter-toasted egg kaiser bun.
- VEGGIE CHEESEBURGER*** 9.65
House-made veggie patty with panko Japanese bread crumb, black beans, corn, red bell, red onion and lime juice. Served on a butter-toasted egg kaiser bun.
- FAT KID DELUXE*** 10.70
Beef patty, cheddar cheese, Canadian bacon, mayonaise and an over-easy egg. Served on a butter-toasted egg kaiser bun.
- THETA*** 10.70
Beef patty, cheddar cheese, Canadian bacon, BBQ, mayo, pickles and lettuce. Served on a butter-toasted egg kaiser bun.

BURGER OPTIONS +1.00

- | | |
|---------------|--------------------|
| CHEESE | FIXINS |
| Swiss | Bacon |
| Cheddar | Mushroom |
| Blue | Caramelized onions |
| Pepperjack | Shoestring onions |
| | Fried egg |

SANDWICHES

ALL SERVED WITH CHOICE OF ONE SIDE

- BBQ PULLED PORK SANDWICH** 9.65
Slow-smoked pork butt slathered in BBQ sauce, topped with coleslaw. Served on a ciabatta hoagie.
- BIEROCK** 9.65
Italian pork sausage with onions, braised cabbage, and pepper jack cheese baked in our house-made pizza dough roll.
- BBQ CHICKEN** 9.65
Grilled chicken, BBQ sauce, Jack cheese, bacon, lettuce, tomato, pickles and red onion. Served on a butter-toasted sesame seed bun.
- CHICKEN CLUB** 10.70
Grilled chicken, Swiss cheese, tomato, honey mustard, alfalfa sprouts, sliced avocado and bacon. Served on wheat berry bread.
- REUBEN SANDWICH** 10.70
Slow-braised corned beef brisket, pan-fried with sauerkraut, Swiss cheese and house-made Reuben sauce. Served on hearty rye bread.

TACOS

ALL SERVED WITH SHOESTRING ONIONS

- LOS CABOS CHICKEN TACOS** . . . 2PC/7.50 3PC/8.55
Flour tortillas, marinated and grilled chicken, red onions, chipotle sour cream, freshly shredded lettuce, pepperjack cheese and black bean salsa.
- BIG CATCH FISH TACOS** 2PC/10.70 3PC/11.65
Flour tortillas, beer-battered cod filets, freshly shredded cabbage, apple mango salsa and spicy "boom boom" sauce with lime.
- SHRIMP TACOS** 2PC/11.75 3PC/12.85
Flour tortillas, Spring mix, freshly shredded cabbage and "boom boom" sauce.

SOUPS

CUP 3.20 BOWL 6.45

- ALWAYS** CORN CHOWDER
- ROTATING SOUP FEATURE**

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ENTREES

SWEET GARLIC BONE-IN PORK CHOP* 11.75
Prime-cut and marinated in an incredibly flavorful combination of red chiles, garlic and fresh Thai basil. Served with rice and mixed vegetables.

SANTA FE CHICKEN 11.75
Marinated chicken breast topped with black bean salsa. Served with rice and mixed vegetables.

BBQ RIBS 12.85
Half rack of slow-smoked pork ribs. Served with coleslaw and French fries.

CHICKEN TENDERS 12.85
Breaded and seasoned chicken tenders. Served with coleslaw and French fries.

FISH & CHIPS 14.95
English-style beer-battered cod filets fried. Served with buffalo fries and a side of dilled tartar sauce.

SWEET ORANGE BLOSSOM SALMON 16.05
Pan-seared salmon glazed with soy sauce, honey, orange zest and ginger. Served with rice and mixed vegetables.

BBQ RIBS & CHICKEN 19.25
Half rack of slow-smoked pork ribs and a grilled BBQ chicken breast. Served with coleslaw and French fries.

SIRLOIN STEAK* 23.60
10 ounce grilled sirloin steak seasoned with kosher salt and cracked black pepper. Served with mashed potatoes and mixed vegetables.

SIDES

FRENCH FRIES // COLESLAW // MAC & CHEESE

TWO PRETZELS // CUP OF SOUP

MIXED VEGETABLES // RICE // MASHED POTATOES

DESSERTS

ROOT BEER FLOAT 4.10
Abita tap root beer and vanilla ice cream.

JOHNNY SLIDER 5.10
Vanilla bean ice cream rolled in candied walnuts and topped with house-made caramel. Served in a martini glass.

PRETZEL BROWNIE 6.15
Decadent fudge brownie served warm with a sweet & salty pretzel crust. Topped with vanilla bean ice cream, caramel sauce and crunchy pretzel pieces.

APPLE CRISP 7.15
Granny Smith apples tossed in a warm cinnamon syrup and baked in a buttery oatmeal crust. Topped with vanilla bean ice cream, sweet brandy sauce and a drizzle of caramel.

CHEESECAKE 9.00
Chicago-style cheesecake topped with raspberry sauce, house-made whipped cream and fresh mint.

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MARTINIS

FLIP FLOP 8.00
Peach schnapps and Pama shaken with sweet/sour, fresh lemon juice and a splash of Sprite served in a sugar-rimmed martini glass.

DUGOUT 8.00
Citrus vodka and Watermelon Pucker with a splash of lemon juice and lemon wedge.

ACE 8.00
Vanilla vodka, Hpnotiq and Sprite with a splash of lime juice and lime wedge.

LOVE – FORTY 8.00
Vanilla vodka, crème de cacao, chocolate liquor, crème de menthe and cream with a chocolate-dipped glass.

BOLO PUNCH 8.00
Raspberry vodka and Chambord shaken with lemon juice, sweet/sour and lemon twist.

DOUBLE COVERAGE 8.00
Vodka, triple sec, cranberry juice and lime juice with fresh lime wedge.

STRAWBERRY LEMONADE 8.00
Sobieski Cytron and Strawberry Pucker with lemonade served in a sugar-rimmed martini glass.

CLASSIC Priced by Liquor
Vodka or gin with an olive or twist.

BOMBS

CHERRY BOMB Vodka, Cream de Noyeaux, Redbull

SHOCKER BOMB . . . Kansas Distilled Bourbon, Tropical Redbull

INCREDIBLE HULK BOMB . . . Hennessy, Hypnotic, Redbull

IRISH CAR BOMB Baileys, Jameson, Guinness

JÄGER BOMB Jäger, Redbull

JAYHAWK BOMB Blue Curacao, Vodka, Redbull

MELON BOMB Midori, Redbull

SOUTHERN HOSPITALITY BOMB . Southern Comfort, Redbull

VEGAS BOMB Crown, Peach Schnapps, Redbull

WILDCAT BOMB Vodka, Chambord, Redbull

HOUSE DRINKS

PERFECT MARGARITA 9.00
Patron tequila, Cointreau and Grand Marnier with fresh-squeezed lime juice. Served in a salt-rimmed martini glass with olives and lime.

AFTER-GAME SPA WATER 7.00
Effen Cucumber vodka refreshingly layered with bubbly soda water and garnished with lime.

TOMATO CAN BLOODY MARY 8.00
House-made bloody mary mix, Absolut Peppar vodka and Guinness chilled with a splash of lime juice, olive juice, Worcestershire and Tabasco. Served with a seasoned-salted rim, celery stick and crisp bacon.

ROYAL BLUE ICE WATER: 6.50
Vodka, Gin and a splash of Blue Curacao layered with bubbly soda water, sprite and house made sweet and sour. Garnished with a lime.

WINE FOR ONE

SUTTER HOME CHARDONNAY 6.00

SUTTER HOME MOSCATO 6.00

SUTTER HOME WHITE ZINFANDEL 6.00

WOODBIDGE PINOT GRIGIO 6.00

WOODBIDGE CABERNET 6.00

WOODBIDGE MERLOT 6.00

WINE FOR TWO

HALF BOTTLE

UNDERWOOD PINOT NOIR (CAN) 15.00

UNDERWOOD PINOT GRIS (CAN) 15.00

MARTINI & ROSSI ASTI 16.00

KENWOOD CABERNET 18.00

KIM CRAWFORD SAUVIGNON BLANC 19.00

KENDALL JACKSON CHARDONNAY 18.00

ROMBAUER CARNEROS MERLOT 25.00