



HAPPY HOUR

MONDAY - SATURDAY | 3PM-6PM

SNACKS

- House-Made Focaccia Bread (V) | 5**
Chef's Selection of Seasonal Ingredients
- White Cheddar Fondue (V) | 9**
Warm Soft Pretzels, Green Apples
- Coconut Fried Chicken Strips (3) | 8**
Hand-Battered Coconut Chicken, Hot Mustard
- Salmon Cakes (2) | 8**
Remoulade, Spring Mix, Heirloom Tomato Relish, Grilled Lemon
- Deviled Bacon & Eggs (3) (GF) | 6**
Candied Bacon, Pickled Mustard Seed, Chives
- Chicken Fried Brussels Sprouts | 8**
Pickled Shallots, Pecorino Peppercorn Dressing, Chives
- Margherita Flatbread (V) | 12**
Heirloom Tomato, Fresh Mozzarella, Chiffonade Basil, Tomato Wine Sauce, Pecorino Romano
- Roasted Mushroom Spring Rolls (2) (V) | 8**
Roasted Mushroom Medley, Spinach, Candied Garlic Syrup, Gremolata, White Cheddar Fondue, Pecorino Romano, Rice Paper
- Pistou White Bean Hummus (V) | 9**
Grilled Pita, Crudites, Kalamata Olives, Olive Oil
- House-Made Pimento Cheese & Chips (V) | 5**
Gold & Purple Potato Chips, Giardiniera, Hot Sauce, Pimento Cheese

WEEKLY SPECIALS

- Martini Monday | 7**
Well & Classic Martinis
- Tequila Tuesday | 9**
Patron Margaritas
- Whiskey Wednesday | 20% Off**
20% Off All Whiskey
- Wine Thursday & Sunday | 50% Off**
50% Off Bottles of Wine \$60 & Under
- Old Fashioned Friday | 9.5**
Choice of: Maker's Mark, Woodford Reserve, Bulleit, Templeton Rye, Mean Mule Poblano
- Bottomless Saturday & Sunday | 17**
Bottomless Mimosas & Bloody Marys 11am-2pm (Limit 2 Hours)

DAILY SPECIALS

- Domestic Bottles | 3.5**
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite
- Local Beer | 4.5**
Boulevard Pale Ale, Boulevard Wheat, KC Bier Co. Dunkel, KC Bier Co. Hefeweizen
- Well Cocktails | 7.5**
Cocktails Made With Well Liquor
- House Wine | 7.5**
Pinot Grigio, Chardonnay, Cabernet, Merlot

At Grand Street Café, we take pride in embracing the essence of a true scratch kitchen. Our commitment to culinary excellence begins with the careful selection of locally sourced, premium ingredients. From the crisp vegetables in our salads to the succulent meats in our main courses, we prioritize freshness and quality. It's our mission to bring you the freshest, most flavorful dining experience possible.

Our team of chefs strive to provide a dining experience where every dish is a labor of love, created from scratch. We believe in the art of handcrafting, where each element on your plate is a testament to our dedication to authenticity and flavor. Our kitchen is not just a place of preparation; it's a haven of culinary passion.

We welcome you to celebrate the richness of our local bounty, transformed into dishes that reflect the true spirit of our kitchen and pay tribute to the Kansas City community we proudly call home. Welcome to a dining experience where passion meets the plate, and every bite tells a story of quality, care, and culinary artistry.

Join us every Sunday for our Sunday Brunch Buffet! Available starting at 10:30am, last seating at 2:00pm

Vegetarian | (V)
Gluten Free | (GF)

20% gratuity may be applied to parties of 6 or more
We do not separate checks on parties of 12 or more

*Contains or might contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness.



Owners: Sean Walsh & Tanya Lorenz
Executive Chef: Juan Arias
General Manager: Drew Davies
Restaurant Manager: Chris Beveridge