

THREE OWLS

THE ELMS HOTEL & SPA

EXCELSIOR SPRINGS

MEAT + GREET

CHARCUTERIE + CHEESE BOARD \$25

cured meats, artisan cheeses, house-made preserves, pickled vegetables, sage & garlic rub baguette

ROASTED BONE MARROW \$22

- add bone marrow luge with Maker's Mark \$10
chimichurri sauce, garlic crostini, frisse salad

SEARED PORK BELLY \$23 GF

carrot puree, caramelized shallots, pickled ginger

HOUSE-BAKED BREAD \$8/\$13

garlic & beer infused dough, garlic butter, honey -cinnamon butter

YAM CAKES \$19 V

quinoa, butter & molasses sauce, fried leeks, candied pumpkin seeds

BEET CARPACCIO \$19 GF, VG

- add Feta \$3
roasted beets, arugula salad, orange segments, citrus balsamic, roasted pistachios

ROASTED PUMPKIN HUMMUS \$18 VG

vegetable crudité, toasted baguette, crispy chickpeas

THE GARDEN

Add a protein to your salad

Grilled Chicken \$5 - Salmon \$8 - Shrimp \$12

CAESAR SALAD \$13

romaine hearts, garlic croutons, shaved parmesan, fried capers, Caesar dressing

GARDEN SALAD \$10 VG, GF

Arcadian mix, tomatoes, cucumbers, carrots, choice of dressing

HARVEST SALAD \$14 V, GF

mixed greens, shaved brussel sprouts, apples, candied pecans, smoked feta cheese, white balsamic vinaigrette

WALDORF SALAD \$18 GF, V

apples, celery, golden raisins, endives, candied pecans, chives, gorgonzola cheese

SIDE HUSTLES \$12

roasted asparagus
garlic-herbed roasted carrot
creamy whipped potatoes
crispy brussel sprouts
vegetable medley

SOUP OF THE MOMENT CUP \$7 | BOWL \$11

ON THE GRILL

ALL STEAKS COME WITH SIDE GARDEN SALAD- SUBSTITUTE FOR CAESAR FOR \$2

16oz RIBEYE \$60

12oz NY STRIP \$49

8oz FILET \$55

8oz FLANK STEAK \$45

BONE - IN PORK CHOP \$45

toppers

ginger demi-glace +\$5

garlic roasted mushrooms +\$5

garlic butter +\$4

bleu cheese + cracked pepper +\$4

add-ons

shrimp - \$12

scallops - \$12

MIND OF A CHEF

BEEF SHORT RIB \$49 GF

parsnip puree, garlic confit cherry tomatoes, ginger demi- glace

CONFIT BONE-IN CHICKEN \$39 GF

creamy whipped potatoes, saffron & rosemary jus, crispy prosciutto

PAN SEARED SALMON \$45 GF

garlic-herbed roasted baby potatoes, fennel & shallot salad

PAN SEARED SCALLOPS \$49 GF

creamy pea puree, roasted heirloom cauliflower, garlic butter

BASIL & BURRATA PASTA \$39 V

creamy pesto sauce, fresh burrata, bucatini, toasted pine nuts, sea salt, olive oil

BUTTERNUT SQUASH GNOCCHI \$35 V

parmesan gnocchi, caramelized onions, baby spinach, pumpkin seeds, pecorino romano, crispy sage

ROASTED ACORN SQUASH \$29 VG

quinoa salad, candied pecans, maple syrup

In 1893 The Elms started bottling the Regent and Soterian Ginger Ale. In 1904 the Soterian Ginger Ale won first prize at the 1904 Worlds Fair. The water was produced with a secret formula, known only to three men, that is how the three wise owls came to be.

EXECUTIVE CHEF CHRISTIAN ARRIAGA ----- EXECUTIVE SOUS TJ SYAS

V- Vegetarian VG - Vegan GF- Gluten- Free

*Split plate are subject to a \$7 upcharge

*21% gratuity will be added for parties of 6 or more *Checks are unable to be split more than 4 ways.

*Please advise your server of any food allergies or dietary restrictions prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase the consumer's risk of foodborne illness.

IN THE MOMENT

-  **THE MULE \$12**
Tito's vodka, Fevertree Ginger Beer, Lime Juice
-  **MARGARITA CLASICA \$13**
Patron Tequila, Agave, Cointreau, Lime Juice
-  **WHISKEY SOUR \$14**
Maker's Mark Whiskey, Lemon Juice, Rich Simple
-  **THE FANCY G&T \$14**
Empress Gin, Blood Orange, Fevertree Tonic
-  **CHAMPS-ELYSEE \$15**
Hennessy VS Cognac, Boomsma, Lemon Juice, Rich Simple, Bitters
-  **GHOST IN THE HALL \$15**
Empress Gin, Casa Dragones Tequila, Lemon Juice, Rich Simple, Champagne Float
-  **FIGRONI \$15**
Hendrick's Gin, Fig infused Campari, Sweet Vermouth
-  **FRENCH MARTINI \$15**
Grey Goose Vodka, Creme de Cassis, Pineapple Juice, Lemon Juice
-  **THE DERBY \$15**
Woodford Reserve, Grapefruit Juice, Lime Juice, Honey, Cinnamon

COCKTAILS

THREE OWLS SIGNATURES

-  **THE ELMS OLD FASHIONED \$20**
The Elm's Private Select Maker's Mark Bourbon, Angostura Bitters, Simple Syrup.
Served with a Pony Back .5oz pour taster
-  **ELMS BARREL - AGED MANHATTAN \$16**
Templeton Rye 4yr, Sweet Vermouth, Ginger Liqueur, Angostura Bitters,
aged in- house in oak whiskey barrel, topped with Luxardo Cherry
-  **ELMS BARREL - AGED OLD FASHION \$17**
Uncle Nearest 1884 Small Batch Whiskey, Angostura Bitters, Simple Syrup,
aged in-house in a charred American Oak barrel
-  **TRUMAN OLD FASHION \$15**
J. Rieger's Whiskey, J. Rieger's Café Amaro, Angostura bitters, Simple Syrup

ESPRESSO-SELF



THE CLASSIC \$15
Ketel One Vodka,
Mr. Black Coffee Liqueur,
Cold Brew, Rich Simple



GIN UP \$15
Origin 1220 Gin, Lemon
Juice, Honey, Espresso,
Fevertree Tonic



RYE OH RYE \$15
Highest Double Rye,
Mr. Black Coffee Liqueur,
Cold Brew, Maple Syrup



EL JEFE \$14
Corazon Reposado Tequila,
Espresso, Chocolate Bitters,
Rich Simple

DRAFT

- STELLA ARTOIS \$7**
- MICHELOB ULTRA \$6**
- BLVD. SEASONAL ROTATION \$8**

"Hand-crafted artisanal" beer brewed specifically for the Elms hotel and available only for our guest. These beers are brewed locally so it can be served at the peak of freshness and reflect the consistent spirit of high quality the Elms is known for.

- THE ELMS "BOILER PLATE" OATMEAL STOUT \$6**

DOMESTIC

- BUD LIGHT \$6**
- BUDWEISER \$6**
- COORS LIGHT \$6**
- MICHELOB ULTRA \$6**
- MILLER LITE \$6**

TEMPERANCE DRINKS

- TEA-TOTALER \$8**
Hibiscus Simple, Lemon Juice, Lime Juice
- CHAI BLOSSOM \$8**
Chai Tea, Lime Juice, Simple, Club Soda
- SPICY PINA \$8**
Pineapple Juice, Lime Juice, Pepper Flakes, Chamoy, and Tajin
- GINGER HONEY CITRON \$10**
Honey, Ginger, Citrus Marmalade - Served hot or cold
- MOCKARITA \$12**
Lavender Syrup, Coconut Cream, Lime Juice, Coconut Water

IMPORTS/CRAFTS

- BLVD. WHEAT \$7**
- BLVD. PALE ALE \$7**
- BLVD. TANK 7 \$9**
- KCBC PURE PILS \$8**
- KCBC DUNKEL \$8**
- KCBC HEFEWEIZEN \$8**
- BLUE MOON \$7**
- CORONA EXTRA \$8**
- MODELO ESPECIAL \$8**
- HEINEKEN \$8**
- STELLA ARTOIS \$8**
- SAM ADAMS BOSTON LARGER \$8**
- LAGUNITAS IPA \$8**

STOUTS

- GUINNESS \$8**
- LEFT HAND MILK STOUT \$8**

CIDER/RADLER

- ACE PINEAPPLE HARD CIDER \$7**
- STIEGL GRAPEFRUIT RADLER (16OZ) \$7**

SELTZER

- WHITE CLAW (SEASONAL FLAVORS) \$6**
- HIGHNOONS (VODKA OR TEQUILA) \$6**
- BLVD. QUIRKS (SEASONAL FLAVORS) \$6**

NA-BEER

- LAGUNITAS IP-NA \$6**
- LAGUNITAS HOPPY REFRESHER \$6**
- HEINEKEN 00 \$6**
- ATHLETIC \$6**