
COCKTAILS

All cocktails feature J. Rieger & Co. spirits made here at the distillery

KC ICE WATER 11
Premium Wheat Vodka, Riesling, lime, chamomile soda

SEASONAL G&T 12
Midwestern Dry Gin, blackberry tonic, cardamom, lemon

BREAK MAIDEN 12
Midwestern Dry Gin, peach, lemon, lavender shrub, dry cider

HORSEFEATHER 11
KC Whiskey, ginger beer, aromatic bitters, lemon

OLD FASHIONED 12
KC Whiskey, sugar, bitters, cherry, orange

BEER, SELTZER, & WINE

HEIM BEER 7
brewed exclusively for our distillery by KC Bier Co.

SELTZER 7
Premium Wheat Vodka, blueberry, lemon

WINE BY THE GLASS 12
sparkling, red, white

HAPPY HOUR MONDAY-FRIDAY 3PM-6PM

\$6 FEATURED COCKTAILS

KC ICE WATER

HORSEFEATHER

SEASONAL G&T

OLD FASHIONED

TASTING ROOM EXCLUSIVES

The Tasting Room Exclusives program is a series of spirits made in small batches and available only at the distillery. We invite you to sample these special spirits, whether tasting straight or in a featured cocktail. Ask your bartender about current offerings.

FLIGHTS

FAMILY 15
Premium Wheat Vodka, Midwestern Dry Gin,
KC Whiskey, Caffè Amaro

WHISKEYS 18
KC Whiskey, Bottled-in-Bond Bourbon,
Bottled-in-Bond Rye

BUILD YOUR OWN MKT
Choice of up to four spirits, 3/4 oz pour of each spirit

RIEGER'S ABSINTHE 6

MOLE SPICED VODKA 4

CITRUS VODKA 4

KC WHISKEY 5

PREMIUM WHEAT VODKA 4

MIDWESTERN DRY GIN 4

CAFFÈ AMARO 4

BOTTLED IN BOND BOURBON 7

BOTTLED IN BOND RYE 7

PRIVATE STOCK MKT

The Tasting Room proudly offers limited selections from Rieger's Private Stock. An ongoing program of single barrel expressions. Each label is privately selected by an individual retailer and differs in style, age, proof, and cask finishing. Please ask your bartender for more details on our current offerings.

A 20% gratuity will be automatically added to all tabs that are not closed out.



THE TASTING ROOM

AT
J. Rieger & Co.

BAR SNACKS

- SEASONED POPCORN** 5
Joe's KC BBQ seasoning
- GOURMET SMOKED NUTS** 7
by Savory Addictions
- FRIED PORK RINDS** 7
Aleppo chile, lime
- CHIPOTLE PIMENTO CHEESE** 8
*cheddar, soft cream, smoked Korean Chile, celery,
lavosh crackers*

FOR THE TABLE

- HEIM PRETZEL** 16
jumbo soft pretzel, Heim beer cheese, spicy mustard
- ROASTED & RAW VEGETABLES** 16
*seasonal roasted vegetables, hummus, Benedictine dip,
roasted onion sour cream, herb vinaigrette*
- CHEESE BOARD** 18
*chef selection cheeses, crostini, fruit, seasonal mustard,
add local honey - \$2
- SALUMI BOARD** 18
chef selected meats, focaccia, grissini, grain mustard



J. Rieger & Co. proudly supports many of Kansas City's food producers and conscious vendors. Please let your server know if you have any food allergies or restrictions.
*Consuming raw or undercooked products may increase the risk of foodborne illnesses.
A 20% gratuity will be automatically added to all tabs that are not closed out.