



happy hour food and drinks

Happy Hour Daily 3:03PM - 6:06PM

WINE		FOOD	
vieux papes white blend	\$5	everything pretzel	\$6
maison nicholas	\$5	hummus, beer mustard, smoked cheddar-poblano cheese sauce	
vieux papes red blend	\$5		
j. roget sparkling	\$5		
BEER			
local craft beer+	\$4	blistered shishito peppers	\$5
+tank 7 and allocated kegs excluded		goat cheese and peppadew pepper sauce	
yard beers	\$3	thick cut bacon	\$5
coors banquet, old style, genesee cream(tall boy), miller high life, budweiser, pbr drafts		jalapeno pepper jelly	
pb&j	\$6	medjool dates	\$10
truly hard sparkling water	\$5	chorizo stuffed, calabrian chile-tomato sauce	
		goat cheese	
WHISKEY			
shot of the day	\$3	poutine	\$10
monday - jameson	thursday - suntori toki	smoked pork cheek, frites, cheese curd	
tuesday - jim beam	friday - old overholt	tank 7 gravy	
wednesday - 2 gingers	saturday - old grandad	cheeseburger*	\$14
sunday - old crow		thick cut daily's bacon, farm egg, KCCo. hops	
		pickles, brioche bun, red onion, fries	
dealer's choice	\$5	KC smokehouse reuben	\$14
		open faced, smoked wagyu pastrami, hoganville	
		family farms sauerkraut, 816 island dressing, fries	

Monday - Friday Lunch 11:11AM - 3:03PM
 Saturday - Sunday Brunch 10:10AM - 3:03PM

Sunday - Wednesday Dinner 3:03PM - close
 Thursday - Saturday Dinner 3:03PM - close

4743 PENNSYLVANIA AVE. KCMO, 64112 | 816-321-2929

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#KEEPKCLOCAL



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.