

GREENS

- GF **XII** **12 CHICKEN SALAD** Mixed greens, pulled roasted chicken, dates, fresh shucked corn, almonds and grape tomatoes in a honey white balsamic dressing with creamy goat cheese and crumbled bacon...12.9
- GF **XII** **SMOKED SALMON SALAD** Fresh mixed greens, red onions, grape tomatoes & crispy wonton strips with a lemon-poppy vinaigrette and crumbled feta...13.5
- GF **SAUTÉED STEAK & QUINOA SALAD** Seared steak tips with tri-colored quinoa, spinach & spiced pecans tossed in a warm Worcestershire pan sauce...13.9
- GF **HOUSE SALAD** Mixed greens, grape tomatoes, cucumbers, rustic croutons & chopped bacon with choice of dressing...6.5/3 *Add Grilled Chicken...4 Add Salmon (seared or smoked) ...6 Add Grilled Shrimp...7 Add Grilled Steak...7**
- GF **CAESAR SALAD** Chopped romaine with parmesan, house recipe Caesar dressing & rustic croutons...6.5/3 *Add Grilled Chicken...4 Add Salmon (seared or smoked) ...6 Add Grilled Shrimp...7 Add Grilled Steak...7**
- GF **CLASSIC WEDGE SALAD** Baby iceberg with creamy blue cheese, crumbled bacon, green onions, grape tomatoes and blue cheese crumbles...8 *Add Grilled Chicken...4 Add Salmon (seared or smoked) ...6 Add Grilled Shrimp...7 Add Grilled Steak...7**

DAILY SOUP Ask your server about our daily soup offerings...6.5/3

DRESSING CHOICES - Roasted Garlic Ranch, Honey Dijon, Lemon Poppy Vinaigrette, Creamy Blue Cheese, Honey White Balsamic Vinaigrette

BETWEEN BREAD

- XII** **CLASSIC CHEESEBURGER** 1/2-pound patty of fresh ground chuck, melted sharp cheddar cheese, caramelized onions, mustard, mayo, leaf lettuce, tomato & pickles on a toasted brioche bun...10.9*
- XII** **FRENCH DIP AU JUS** Thinly shaved slow roasted beef with caramelized onions, provolone cheese & mayo on toasted hoagie roll. Served with hot beef jus for dipping...11.9
- BACON & BRIE BURGER** 1/2-pound patty of fresh ground chuck, warm tomato-bacon jam, sweet pepper bacon, creamy brie cheese, caramelized onions and arugula on toasted brioche bun...12.5*
- *** **ALL SANDWICHES ARE SERVED WITH CHOICE OF SEASONED HOUSE FRIES, SEASONAL FRESH VEGETABLES, SOUP OR SALAD. ADD A HOUSE SALAD, CAESAR SALAD OR SOUP...3**

PASTA, SEAFOOD & CHICKEN

- CHICKEN PICCATA** Lightly breaded chicken breast, sautéed and served over roasted garlic mashed potatoes, haricot verts and topped with a lemon & white wine caper sauce...17.5
- SEARED SCALLOPS** Seasoned & seared delicate sea scallops with roasted fingerling potatoes, brussels sprouts, bacon lardons, corn and arugula. Drizzled with lemon beurre blanc...26.5
- XII** **PARMESAN CHICKEN** Crispy breaded chicken breast with house made marinara, melted mozzarella cheese and hand rolled pappardelle pasta in a tomato ragu pan sauce...16.9
- GF **ROASTED CHICKEN & MUSHROOM PASTA** Tender penne pasta with roasted chicken, sundried tomatoes, roasted mushrooms, spinach & red onions in a roasted garlic & parmesan cream sauce...16.5
- GF **SEARED SALMON** Lightly seasoned & seared Atlantic salmon with roasted sweet potatoes, roasted pearl onions, merguez sausage, preserved lemon crispy brussels sprout leaves and roasted red pepper coulis...22.5
- GF **XII** **GRILLED SHRIMP WITH RISOTTO** Seasoned & grilled gulf shrimp with corn, bacon & arugula risotto, sautéed broccolini and lemon beurre blanc...16.5
- BRAISED BEEF & BLUE CHEESE PASTA** Hand rolled pappardelle pasta with slowly braised beef tips, roasted pearl onions, spinach, sundried tomatoes and a roasted garlic & blue cheese cream sauce...17.5
- GF **XII** **ROASTED CHICKEN** 1/2 roasted airline chicken with crispy crash potatoes, haricot verts and a roasted garlic, caperberry & chili pan jus...17.9

BEEF & PORK

- GF **BONE IN PORK CHOP** House brined & grilled. Served with a roasted sweet potato & pearl onion hash, brown butter braised carrots and a whole grain mustard sauce...17.5*
- GF **XII** **BRANDY BEEF MEDALLIONS** Two petite beef medallions with roasted garlic mashed potatoes sautéed haricot verts & a rich roasted mushroom & brandy cream sauce...23.5*
- XII** **PORK SALTIMBOCCA** Crusted with prosciutto & fresh sage, & sautéed with garlic & onions. Served with jalapeno-cheddar polenta cakes and sautéed broccolini. Topped with sweet marsala wine sauce...16.9*
- GF **AU POIVRE RIBEYE** Thick cut ribeye steak, seasoned and grilled. Served with roasted mushroom risotto, sautéed broccolini and topped with roasted mushrooms, caramelized onions and an au poivre demi-glace...33.5*
- FLAT IRON BAVETTE STEAK** Seasoned and grilled. Served with a roasted fingerling potato, pearl onion & arugula hash, sautéed broccolini & a whole grain mustard sauce...22.9*
- GF **XII** **BEEF TENDERLOIN FILET** Seasoned & grilled to order with roasted garlic mashed potatoes, haricot verts & chianti demi-glace...30.9 Petite...25.9*

*** **WE WOULD BE HAPPY TO SPLIT YOUR ENTRÉE IN THE KITCHEN...\$4**



FIRSTS

- XII** **SPINACH & ARTICHOKE DIP** Rich & creamy dip with parmesan, spinach & artichokes. Served with sour cream, salsa & warm tortilla chips...10.5
- MARYLAND CRAB CAKES** Jumbo lump crab with roasted red pepper coulis & tarragon remoulade...13.5
- GF **XII** **HUMMUS & PITA** House recipe with peppadew peppers, feta cheese and warm grilled pita bread...7.9
- XII** **BUFFALO CHICKEN BITES** House recipe buffalo sauce, roasted garlic ranch and creamy blue cheese...10.5
- GF **XII** **SMOKED SALMON** House cured and hickory smoked. Served with tarragon remoulade and crisp toasts...12.5

MUSHROOM, BACON & BRIE FLATBREAD Grilled flatbread with bacon jam, roasted mushrooms, caramelized onions and creamy brie cheese...9.9

ADDITIONAL SIDES

- ROASTED GARLIC MASHED POTATOES...4.5**
- ROASTED MUSHROOM RISOTTO...5**
- SAUTÉED BROCCOLINI...5**
- CRISPY CRASH POTATOES...4.5**
- CORN & BACON RISOTTO...5.5**
- HARICOT VERTS...4.5**
- HAND CUT HOUSE FRIES...4.5**
- ROASTED MIXED MUSHROOMS...5.5**
- ROASTED SWEET POTATOES...5**
- ROASTED FINGERLING POTATOES...5**
- ROASTED BRUSSELS SPROUTS...5**
- BROWN BUTTER BRAISED CARROTS...5.5**

PRIME RIB SPECIAL FRIDAY & SATURDAY

AFTER 5 PM

GF **PRIME RIB*** Slow roasted and served with a loaded baked potato and au jus
12oz...32.5 10 oz...27.9
Limited Availability

BEER

ON THE TAP

- | | |
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| Martin City Brewing Co. Rotating Selection
<i>Kansas City, MO</i> | 6 |
| Boulevard Brewing Co. Rotating Selection
<i>Kansas City, MO</i> | 6 |
| Wichita Brewing Co. Rotating Selection
<i>Wichita, KS</i> | 6 |
| Stella Artois, <i>Belgium</i> | 6 |

WINE & FULL DRINK MENU ON REVERSE SIDE

XII A TWELVE FAVORITE

GF AN ITEM IS NATURALLY GLUTEN FREE

GF AN ITEM MAY BE ORDERED GLUTEN FREE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

MARTINIS

EMERALD CITY House infused cucumber gin, mint, sweet & sour, simple syrup and elderflower liquor...10

THE PINK RAT PACK House infused olive vodka, pink peppercorns, and blue cheese stuffed olives...10

CHERRY CHOCOLATE MANHATTAN House infused cherry chocolate bourbon, Magdala orange liqueur, and ginger bitters...11

JACK FROST House infused citrus vodka, blue curacao, lemonade, and champagne...10

BLOODY-TINI House infused peppadew vodka, bloody Mary mix, olive & lemon juices, bacon & olives...10

SIDE BY SIDE CAR Hine cognac, Magdala orange liqueur, Pama liqueur, and lemon juice...11

ADIOS MAMACITA Jose Silver tequila, lemon juice, grapefruit juice, jalapeno syrup and topped with mango moscato...11

AUTUMN BREEZE House infused citrus vodka, peach schnapps, grapefruit juice, fresh basil, jalapeno syrup and lemon juice ...10

CUCUMBER GIMLET House infused cucumber gin, lime juice, simple syrup and house-made sweet and sour...10

COCKTAILS

BLUSH SANGRIA House infused cucumber gin, elderflower liqueur, lemon juice, and simple syrup combined with cranberry juice and prosecco...9

GOLDEN GATSBY 360 pineapple vodka, house infused cinnamon rum, Magdala orange liqueur, fresh mango, and ginger bitters...10

CARIBBEAN COWBOY Jim Beam bourbon, lemon juice, simple syrup, fresh mango and bitters; topped with ginger beer...10

BROWN SUGAR BRAMBLE BSB bourbon, fresh blackberries, lemon juice, simple syrup and fresh thyme...9

GRAND MASTER Johnny Walker Red, Amaretto, Crème De Cacao...10

ACAPULCO GOLD House infused herbal tequila, Magdala orange liqueur, lemon juice, simple syrup and thyme...10

BLOOD ORANGE NEGRONI House gin, sweet vermouth, Campari, blood orange liqueur & lemon...9

BEER

ON THE TAP

Martin City Brewing Co. Rotating Selection, <i>Kansas City, MO</i>	6
Boulevard Brewing Co. Rotating Selection, <i>Kansas City, MO</i>	6
Wichita Brewing Co. Rotating Selection, <i>Wichita, KS</i>	6
Stella Artois, <i>Belgium</i>	6

DOMESTIC BOTTLES

Bud Light	4
Miller Lite	4
Coors Light	4
Michelob Ultra	4

IMPORTS AND CRAFTS

Wichita Brewing Co. Rotating, <i>Wichita, KS</i>	MKT
Martin City Brewing Co. Rotating, <i>Kansas City, MO</i>	MKT
Walnut River Brewing Co. Rotating, <i>El Dorado, KS</i>	MKT
Freestate Brewing Co Rotating, <i>Lawrence, KS</i>	MKT
Yankee Tank Brewing Co. Rotating, <i>Lawrence, KS</i>	MKT
Shock Top Belgian White, <i>Missouri</i>	6
Dave and Dani Cider, <i>Manhattan, KS</i>	6
Corona Premier	6
St Pauli Girl N.A	6

WINES BY THE GLASS

WHITES

Zonin Prosecco, <i>Italy, 187ml</i>	10
Grove Mill Sauvignon Blanc, <i>New Zealand</i>	11 38
Bricco Riella Moscato, <i>Italy</i>	11 39
Tattoo Girl Riesling, <i>Columbia Valley</i>	10 34
Portlandia Pinot Gris, <i>Oregon</i>	12 40
William Hill Chardonnay, <i>California</i>	12 40
Mirth Chardonnay, <i>Washington</i>	11 38
Clos du Bois Lightly Bubbled Chardonnay, <i>California</i>	12 40
Louis Jadot Rose, <i>France</i>	11 38

REDS

Wine of Substance Cs Cabernet, <i>Columbia Valley</i>	13 44
Cult Cabernet, <i>California</i>	13 45
Nieto Senetiner Malbec, <i>Mendoza</i>	12 40
Domaine Laroque Pinot Noir, <i>France</i>	12 40
Rainstorm Pinot Noir, <i>Oregon</i>	13 45
Gundlach Bundschu Mountain Cuvee, <i>Sonoma County</i>	14 50
The Whole Shebang Red Blend, <i>California</i>	12 40
Airfield Estates Merlot, <i>Washington</i>	13 45

BOTTLE LIST

WHITES

CHARDONNAY

A to Z Unoaked Chardonnay, <i>Oregon</i>	42
Beringer Bros Bourbon Aged Chardonnay, <i>California</i>	50
Quilt Chardonnay, <i>Napa Valley</i>	60

SAUVIGNON BLANC

Auntsfield Estates Sauvignon Blanc, <i>Marlborough</i>	48
Bastianich Sauvignon Blanc, <i>Italy</i>	50
Love Block by Kim Crawford, <i>Marlborough</i>	60

OTHER WHITES

Iris Pinot Gris, <i>Oregon</i>	40
McMurray Estate Pinot Gris, <i>Russian River Valley</i>	52
Nägelsfürst Pinot Blanc, <i>Germany</i>	38
Eberle Viognier, <i>Paso Robles</i>	60
Ashes and Diamonds Blanc, <i>Napa Valley</i>	75

BUBBLY

Gruet Brut, <i>New Mexico</i>	40
Chandon 'Etoile' Brut, <i>Napa Valley</i>	72
Henri Billiot Brut, <i>Champagne, France</i>	93

REDS

CABERNET

Josh Cabernet, <i>North Coast</i>	49
Fabre Montmayou Cab Franc, <i>Mendoza</i>	50
Beringer Bros Bourbon Barrel Aged Cabernet, <i>California</i>	50
Vista Reserve Cabernet Sauvignon, <i>Napa Valley</i>	70
Michael David Inkblot Cab Franc, <i>Lodi</i>	80
Austin Hope Cabernet, <i>Paso Robles</i>	94

MERLOT

Broadside Merlot, <i>Paso Robles</i>	50
St. Francis Merlot, <i>Sonoma County</i>	65
Northstar Merlot, <i>Columbia Valley</i>	75

PINOT NOIR

Boen Tri-County Pinot Noir, <i>California</i>	50
Gundlach Bundschu Pinot Noir, <i>Sonoma County</i>	60
Averaen Pinot Noir, <i>Oregon</i>	62
Raptor Ridge Pinot Noir, <i>Oregon</i>	68

MALBEC

Lote 44 Malbec, <i>Mendoza</i>	45
Zolo Reserva Malbec, <i>Mendoza</i>	55
Altos Las Hormigas Reserve Malbec, <i>Mendoza</i>	65

OTHER REDS

Cune Crianza Spanish Red, <i>Rioja, Spain</i>	45
Ferraio Toscana, <i>Toscana, Italy</i>	50
I Perazzi Sangiovese, <i>Toscana, Italy</i>	53
Treana Red Blend, <i>Paso Robles</i>	75
Tikal Patriota, <i>Mendoza</i>	55
Prophecy Red Blend, <i>California</i>	42
Robert Biale Black Chicken Zinfandel, <i>Napa Valley</i>	75
Venge Scout's Honor, <i>California</i>	70

We would like to see that you make it home safely.
If you do not have a designated driver, please allow us to call a cab for you.