

## CLASSIC COCKTAILS

\$10

### THE CLASSIC

sugar cube, angostura

### FRENCH 75

gin or cognac, lemon, simple

### COUNTY CORK

Irish whiskey, chartreuse, honey, lemon

### DEATH IN THE AFTERNOON

absinthe, sugar cube

### BASIC

vodka, crème de cassis, lemon

### BIJOU

J. Rieger & Co. gin, Génépy des Alpes,  
sweet vermouth

## SANS ALCOOL

\$5

### HOLD THE BUBS

lavender honey, lemon, sparkling water

### \*COMO LA FLOR

strawberry shrub, basil, egg white,  
sparkling water

### BACK IN ST. OLAF

turmeric, ginger, coconut, lime

## SEASONAL COCKTAILS

*All of our classic and seasonal cocktails  
are topped with sparkling wine.*

### LA VIE EN VERT...12

gin, blanc vermouth, herbes de Provence,  
cucumber, peas

### YARA...11

blanco tequila, strawberry shrub,  
cilantro, elderflower

### CASTEL SOUR...10

rye whiskey, grapefruit, thyme

### WELCOME HOME, MURRAY...11

cream sherry, Lillet Rose,  
cardamom, Peychaud's

### THE GINGER GRANT...10

J. Rieger & Co. vodka, turmeric,  
ginger, coconut, lime

### ROSÉ SANGRIA...11/60

*available as a pitcher*  
Aperol, crème de pêche, orange, mint

*Parties of 10 or more are subject to 20% gratuity,  
as well as no split checks. Merci, beaucoup!*

## FOOD

### MARINATED OLIVES...5

Lucques, Picholine and Niçoise olives,  
with chili, orange, fennel

### DUCK FAT KETTLE CORN...5

Marcona almond, caramel, salt, smoked chili

### POMMES FRITES...5

served with aioli

### BLANC & NOIR HUMMUS...10

tofu hummus, black garlic, black sesame,  
olive oil, pita

### ORA KING SALMON TARTARE\*...13

cucumber, turnip, chive, crème fraîche,  
lemon, cucumber granité, crackers

### AÏOLI COMPLET...18

*chilled platter served with saffron aioli*

KC shrimp, salt-cured catfish, radish, fennel,  
haricots verts, pickled quail eggs, shaker potatoes

### CHARCUTERIE BOARD...15

The Left Hand Butcher soppressata, Rare Hare Barn  
rabbit terrine, Casella's prosciutto, toasted brioche,  
whole grain mustard, pickles

### CHEESE PLATE...18

*served with accoutrements & crackers*

Cottonwood River Reserve Cheddar - raw cow's milk  
*Jason Wiebe Dairy, Durham, Kansas*

Natalie in Grey - ash ripened goat's milk  
*Dutch Girl Creamery, Omaha, Nebraska*

Bossa - washed rind sheep's milk  
*Green Dirt Farm, Weston, Missouri*

## CAVIAR

### BITES...10

potato chips, chives, butter, Show-Me caviar

### SERVICE

chives, parsley, shallots, crème fraîche, chips  
Show-Me caviar - 42g - MO ... 45  
Osetra caviar - 30g - Russia ... 95

### MOULES FRITES...12

mussels, fries, white wine, shallot, garlic,  
fine herbs, butter

### THE RIEGER PORK SOUP...7

pork confit, garlic-pork broth, chicharrón, gruyère

### DEVEILED EGG CAESAR\*...9

romaine, parmesan, garlic croutons, olives  
white anchovy, Caesar dressing

### JARDINIÈRE SALADE...8

local lettuces, raw, grilled & marinated spring  
vegetables, creamy herb dressing

### CROQUE MADAME\*...10

grilled ham and cheese sandwich, runny duck egg  
*gluten free +1.5*

### CROQUE MONSIEUR...10

grilled ham and cheese sandwich, sauce mornay

### PAN BAGNAT...9

cured Missouri trout, hardboiled egg, Niçoise olives,  
onion, arugula, basil, lemon, olive oil, baguette

*\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness.*

CHEF Howard Hanna

WINE DIRECTOR Jim Coley

GENERAL MANAGER Caitlin Corcoran

## BACK BAR

### VODKA

J. Rieger & Co.  
S.D. Strong  
Tito's

### GIN

Beefeater  
Citadelle  
Hayman's Old Tom  
Hayman's Sloe Gin  
Hendricks  
J. Rieger & Co.  
Tanqueray

### RUM

Caña Brava  
Caña Brava 7 year  
Smith & Cross

### AMARO

Aperol  
Averna  
Campari  
Cardamaro  
Cynar  
Cynar 70  
Fernet Branca Menta  
Fernet-Lazzaroni  
Fernet-Vallet  
J. Rieger & Co. Caffé Amaro

### COGNAC/ARMAGNAC

Château Arton Haut-Armagnac La Réserve  
Château Arton Haut-Armagnac Millésime 2005  
Pierre Ferrand 1840  
Tesseron XO

## MIXERS

tonic water / soda water

sparkling water / fresh juices / ginger beer

San Pellegrino soda

## BEER

### ON TAP

Miller High Life ... 3  
Tank 7 ... 7

### BOTTLES & CANS

Guinness ... 6  
BLVD Wheat ... 4  
BLVD Pale Ale ... 4  
BLVD KC Pils ... 4  
BLVD The Calling IPA ... 7  
BLVD Tell Tale Tart ... 7  
BLVD Seasonal ... mkt  
Le Pere Jules Poire Cider 2014 750mL ... 28  
Crane Orange Gosé 750mL ... 22

### ABSINTHE SERVICE

*Please allow time for this process  
1.5 oz pour, sugar cube, ice water drip*

Kubler ... 13  
Kubler Verte ... 18  
Pernod ... 12  
St. George ... 12  
Leopold Brother's Verte ... 16

## HAPPY HOUR

*Tuesday - Saturday*

4PM - 6PM

### DRINK SPECIALS

\$6 Sparkling rosé  
Prosecco  
J. Rieger & Co. whiskey neat \$1 off  
Still pinot noir or chardonnay all beer  
Lillet blanc, rose,  
or rouge spritz

### FOOD SPECIALS

olives ... 4  
duck fat kettle corn ... 4  
radish & butter tartine ... 7  
blanc & noir hummus ... 7  
featured cheese ... 7  
Fantasma's finest pit ham with  
Cottonwood River Reserve cheddar ... 7  
beignets ... 5

### BOTTLE SPECIALS

*Our bottle selection varies with the market*

Prosecco ... 20  
Cava ... 20  
Cava rosé ... 22  
Still Rosé, Pinot Noir OR Chardonnay ... 24  
French sparkling ... 24  
French sparkling rosé ... 24  
Champagne ... 40  
Champagne rosé ... 50

Cava

4149 Pennsylvania Avenue  
Kansas City, Missouri

### TUES - SAT

4 PM - 1 AM

### SUNDAY BRUNCH

11 AM - 3 PM

web : cavakc.com  
phone : 816.255.3934  
facebook.com/cavakc @cavakc  
#champagneforthepeople



## CHEF HOWARD HANNA

The Rieger | Ça Va Champagne Bar  
Kansas City, MO



Chef Howard Hanna has always believed that the best cuisine comes from the heartland. A Midwest native, Hanna started working in restaurants as a high school student in Manhattan, KS. He opened Coco Bolos in Kansas City in 1998, rising from sous chef to chef, an experience which launched a lifelong passion for food. In 2001, he graduated first in his class from the Culinary Institute of America, and gained invaluable experience working with Larry Forgione, a pioneer in American regional and sustainable cooking. A stage with Italian-born chef Giovanni Scappin taught him to respect the simple and beautiful art of pasta and risotto-making, and an immersion at Union Square Café deepened his understanding of hospitality under the country's leading restaurateur, Danny Meyer. Hanna's quest for food and wine knowledge led him to travel extensively through California, Italy and France, working in some of the world's most acclaimed restaurants as well as local taquerias, trattorias, and bistros. He worked at Louis Jadot winery and Michelin-starred Hostellerie de Levernois in Burgundy, and at Michelin three-star Hostellerie de Levernois in Burgundy.

Hanna returned to Kansas City in 2003, and joined the cohort of chefs reshaping the historic culinary scene into a vibrant food destination. He joined Chefs Debbie Gold and James Beard-award winner Michael Smith of 40 Sardines, then helped to open Room 39, as chef de cuisine under Ted Habiger (formerly of Union Square Café). In 2007, Howard was appointed Executive Chef of the River Club, a landmark restaurant which allowed him to solidify partnerships with the rising stars of the local food movement from Green Dirt Farm to Crum's Heirlooms, Test Kitchen, Chef's Classic and Cochon 555. He continues to be a tireless advocate for local farmers and growers, often hosting acclaimed chefs and organizations such as Slow Food and James Beard in their discovery of the region.

Hanna realized a lifelong dream in 2010. He opened The Rieger as a Chef-Owner together with Partner Ryan Maybee. Situated in Kansas City's Crossroads district, The Rieger is a beloved restaurant that embodies the best of today's Midwestern cuisine, offering inspired dishes and hand-crafted cocktails informed by world experience, but crafted from local ingredients. Hanna's second restaurant concept, Ça Va Champagne Bar, launched in 2014. Another first for Kansas City, Ça Va offers dozens of sparkling wines by-the-glass (including rare grower Champagnes) paired with Hanna's take on bistro fare in an ultra-chic setting.



## CAITLIN CORCORAN

Co-Owner, General Manager  
Ça Va Champagne Bar  
Kansas City, MO



A Kansas City native, Caitlin Corcoran has dedicated her hospitality and beverage career to some of the most singular flavors in the world: coffee, agave, and most recently, Champagne. Corcoran got her start as a barista in Kansas City; an after-school job fueled a passion for service honed over a decade in the coffee world in training, sales and management. Her sights turned to bartending, and she made the move from coffee to cocktails to work the bar at Port Fonda in Westport. Her hard work and dedication to creating “the best agave bar program in the Midwest” were recognized by *Food & Wine Magazine*, and in 2014, by the foremost bartenders in the country.

Corcoran’s cocktail spin on Mexican street corn won her The Paris of the Plains Bartending Competition, an unprecedented feat for a relative newcomer to the bar scene. In 2014, she took on another challenge, this time in the world of fine wine and bubbly. Corcoran was named general manager of newly opened Ça Va, Kansas City’s first and only Champagne bar, named one of “the nation’s top wine bars” by *Wine Enthusiast*. A lifelong learner and teacher, Corcoran is pursuing sommelier certification and has applied her collective experience to launching wine classes at Ça Va, including a Champagne and cheese collaboration with Green Dirt Farms. Fittingly, she resides in the City Market area and has become an enthusiastic advocate for Kansas City’s dynamic food and drink culture.