



LUNCH MENU

STARTERS

SPINACH & ARTICHOKE DIP

Creamy parmesan cheese dip with chopped spinach, artichoke hearts and crispy tortilla chips...10.9 **XII**

HUMMUS & PITA

House recipe with peppadew peppers, feta cheese & grilled pita...7.9 **GFO**

ONION PETALS

Hand breaded & fried crispy. Served with zingy Russian dressing for dipping...7.9

SMOKED SALMON

House cured & hickory smoked. Served with tarragon remoulade & crisp toasts...12.9 **XII GFO**

BUFFALO CHICKEN BITES

House recipe buffalo sauce, roasted garlic ranch & creamy blue cheese...10.9 **XII**

MUSSELS & FRITES

PEI mussels, bacon lardons, onions, fresh herbs, wheat beer, & orange with seasoned house fries...12.9 **GFO**

TWELVE 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 chopped bacon...12.9 *Little XII...6* **GF**

SMOKED SALMON SALAD

Baby spinach, arugula, red onions, grape tomatoes, cucumber & crispy potato straws with a lemon-poppy vinaigrette and crumbled feta...13.9 **XII GF**

STEAK & ARUGULA QUINOA SALAD

Red & black quinoa, baby arugula, grape tomatoes, spiced pepitas, dried cherries, oregano vinaigrette, grilled flat iron steak & feta cheese...14.5* **GF**

GRILLED CHICKEN & PECAN

Mixed greens, spiced pecans, dried cherries, red onions, cucumber, grape tomatoes & lemon poppy vinaigrette with grilled chicken & feta cheese...12.9 *Little Pecan...6* **GF**

GREENS

CRISPY CHICKEN SALAD

Mixed greens, chopped eggs, cucumber, grape tomatoes, crispy chicken tenders, fresh avocado & chopped bacon with honey Dijon dressing...12.9

CAESAR SALAD

Chopped romaine with parmesan, house recipe Caesar dressing & rustic croutons...5/3 *Add Grilled Chicken...4 Add Salmon (seared or smoked) ...6 Add Grilled Shrimp...7 Add Grilled Steak...8** **GFO**

HOUSE SALAD

Mixed greens, grape tomatoes, cucumbers, rustic croutons & chopped bacon with choice of dressing...5/3 *Add Grilled Chicken...4 Add Salmon (seared or smoked) ...6 Add Grilled Shrimp...7 Add Grilled Steak...7** **GFO**

DAILY SOUP OFFERINGS...6

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

BETWEEN BREAD

CLASSIC CHEESEBURGER

Fresh ground chuck, melted cheddar cheese, leaf lettuce, tomato, caramelized onion, mayo & mustard on toasted brioche bun...10.9* **XII**

CRISPY CHICKEN SANDWICH

Crispy hand breaded chicken breast, melted jack cheese, sweet & spicy slaw with spicy aioli on toasted ciabatta roll...11.5

UNDERHILL 2.0

Seared tenderloin steak tips, roasted mushrooms, crispy onion strings, melted Jack cheese & tomato-bacon jam on toasted ciabatta roll...12.9

FRENCH DIP AU JUS

Thinly shaved roast beef, caramelized onions, melted jack cheese & mayo on toasted hoagie roll with hot beef jus...12.5 **XII**

Sandwiches served with seasoned house fries, fresh fruit or quinoa salad.

MAIN EVENT

PAN ROASTED CHICKEN

Pan seared chicken breast supreme, roasted root vegetables, sautéed brussels sprouts with a roasted garlic, mushroom & madeira wine sauce...18.5 **GF**

MARYLAND CRAB CAKES

2 Jumbo lump crab cakes, lemon aioli, seasoned house fries & arugula salad...25.5 **XII**

ROASTED MUSHROOM & CHICKEN CARBONARA

House made pasta with roasted mixed mushrooms, bacon lardons, green peas, red onions & a classic parmesan carbonara sauce...19.5 **GFO**

SEARED SALMON

Lightly seasoned & seared with roasted red-skin potato, bacon lardon, corn & goat cheese hash, sautéed broccolini, sweet pepper relish & beurre blanc...24.5* **GF XII**

PARMESAN CHICKEN

Garlic breadcrumb crusted chicken breast, house made marinara, mozzarella & parmesan over house made tagliatelle in a tomato pan sauce...18.9 **XII**

SHRIMP WITH RISOTTO

Grilled gulf shrimp with corn & bacon risotto, sautéed broccolini & citrus beurre blanc...19.9 **GF XII**

VEGETARIAN PLATTER

Red & white quinoa, roasted root vegetables, brussels sprouts, sautéed broccolini & grilled mushroom, onion & pepper skewers...15.5 **GF V**

GRILLED FLAT IRON

Seasoned & grilled to order with roasted mushroom risotto, sautéed broccolini, tangy bacon jam & crispy onion strings...26.5* **GFO**

GRILLED PORK CHOP

House brined & grilled with roasted root vegetables & sautéed brussels sprouts with fresh sage compound butter...20.9* **GF XII**

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

XII - FAVORITE

V - VEGAN OPTIONAL

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTIONAL

LA - LIMITED AVAILABILITY

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ADDITIONAL SIDES

ROASTED MUSHROOM RISOTTO...5

ROASTED ROOT VEGGIES...5

CORN & BACON RISOTTO...5.5

HARICOT VERTS...5

HAND CUT HOUSE FRIES...5

ROASTED MIXED MUSHROOMS...5.5

SAUTÉED BRUSSELS SPROUTS...5

SAUTÉED BROCCOLINI...5

CRISPY YUKON POTATOES...5.5

QUINOA SALAD...4.5

BEER

ON THE TAP

Martin City Brewing Co. Rotating Selection, *Kansas City, MO*...6
 Boulevard Brewing Co. Rotating Selection, *Kansas City, MO*...6
 Fields and Ivy Rotating Selection, *Lawrence, KS*...6
 Stella Artois, *Belgium*...6

DOMESTIC BOTTLES

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

IMPORTS AND CRAFTS

Walnut River Brewing Co. Rotating, *El Dorado, KS*...MKT
 Freestate Brewing Co Rotating, *Lawrence, KS*...MKT
 Yankee Tank Brewing Co. Rotating, *Lawrence, KS*...MKT
 Left Hand Nitro Stout, *Colorado*...6
 Shock Top Belgian White, *Missouri*...6
 Dave and Dani Cider, *Manhattan, KS*...6
 Corona Premier...6
 St Pauli Girl N.A...6

MARTINIS

RAT PACK

House infused olive vodka, blue cheese olives, crispy green peppercorns

MOUNDS

Coconut liquor, crème de cacao, hazelnut liquor

CANDY APPLE

Apple vodka, sour apple schnapps, cinnamon simple syrup

PEAR-TINI

Gin, fresh pear, apple cider

APPLE CIDE CAR

Congac, apple cider, lemon juice

AROMATHERAPY

Gin, crème de violette, rose infused simple syrup, fresh lemon

COCKTAILS

HONEY PEAR MARGARITA

Tequila, honey, pear juice, fresh rosemary

SPICED BOURBON

Bourbon, pear puree, mulled apple simple syrup, ginger liquor

ISLAND MANHATTAN

Dark rum, maple syrup, vanilla liquor

PATRIARCH

Cognac, crème de cocoa, peppermint schnapps

SWEATER WEATHER

Bourbon, orange-thyme infused simple syrup, ginger liquor, Earl Grey tea

SANGRIA

House made cranberry and apple red wine sangria

WINE

REDS

CABERNET

Rickshaw Cabernet Sauvignon, *California* 12 / 40
 In Sheep's Clothing Cabernet Sauvignon, *Washington* 14 / 48
 Josh Cabernet Sauvignon, *North Coast* 49
 Buck Shack Bourbon Barrel Cabernet Sauvignon, *California* 55
 I Perazzi Cabernet Sauvignon, *Tuscany* 53
 Vista Reserve Cabernet Sauvignon, *Napa Valley* 58
 Obsidian Cabernet Sauvignon, *Napa Valley* 72
 1881 Napa Cabernet Sauvignon, *Napa Valley* 80
 Ravines Cabernet Franc, *Finger Lakes, New York* 55
 Lo-Fi Cabernet Franc, *Santa Barbara Co.* 58

MERLOT & MALBEC

Angeline Merlot, *Paso Robles* 12 / 40
 Broadside Merlot, *Paso Robles* 42
 Whitehall Lane Merlot, *Napa Valley* 65
 Iris Malbec, *Argentina* 13 / 45
 Kaiken Ultra Malbec, *Mendoza* 55
 Altos Malbec, *Mendoza* 65

PINOT NOIR

Sketchbook Pinot Noir, *California*. 13 / 42
 Fess Parker Pinot Noir, *Sta. Rita Hills* 66
 Four Graces Pinot Noir, *Oregon* 70

UNIQUE REDS

The Stump Jump Red Blend, *California* 11 / 36
 GRENACHE/SHIRAZ/MOURVEDRE BLEND
 Honoro Vera Garnacha, *Spain* 11 / 37
 Andis Zinfandel, *California* 15 / 51
 Seghesio Zinfandel, *Sonoma Co.* 56
 Storybook 'Mayacamas Range' Zinfandel, *California* 88
 I Perazzi Sangiovese, *Tuscany* 50
 Domaine Petroni, *France* 45
 NEILLUCCIU/SYRAH BLEND
 Trentadue La Storia Cuvee 32, *California* 62
 SANGIOVESE/MONTEPULCIANO BLEND
 Maxime Magnon 'Campagnès' Carignan, *France* 83
 J. Lohr Pure Paso Proprietary Red, *California* 63
 CABERNET/PETIT SYRAH BLEND
 Daou Bodyguard, *Paso Robles* 80
 PETIT VERDOT/PETIT SYRAH BLEND
 Gundlach Bundshu Mountain Cuvee, *Sonoma Co.* 50
 Banshee Mordecai, *California* 56
 CABERNET/ZINFANDEL/MALBEC BLEND
 Gundlach Bundshu Mountain Cuvee, *Sonoma Co.* 50
 Hedges Red Mountain, *Washington* 67
 CABERNET/MERLOT BLEND

WHITES

CHARDONNAY

Tattoo Girl Chardonnay, *Washington* 11 / 38
 A-Z Chardonnay, *Oregon* 41
 Daou Chardonnay, *Paso Robles* 50
 Diatom Chardonnay, *Santa Barbara Co.* 62
 Harken Chardonnay, *California* 12 / 41
 Averaen Chardonnay, *Oregon* 55
 Freemark Abbey Chardonnay, *Napa Valley* 75

BLANCS

Sea Pearl Sauvignon Blanc, *Marlborough* 11 / 38
 Bastianich Sauvignon Blanc, *Italy* 45
 Vista Sauvignon Blanc, *California* 38
 Kettmier Pinot Bianco, *Italy* 52
 Treana Blanc, *California* 70
 Ashes and Diamonds Blanc, *Napa Valley* 75

LIGHT & BRIGHT

Duck Pond Pinot Gris, *Oregon* 10 / 35
 McNab Ridge French Colombard, *Mendocino* 38
 Kettmier Pinot Grigio, *Italy* 52
 Emile Beyer Pinot Gris, *France* 60
 Fess Parker Riesling, *Santa Barbara Co.* 10 / 34
 La Perlina Moscato, *Italy* 10 / 34

BUBBLES

La Bella Prosecco | 187ml, *Italy* 10
 Gruet Brut, *New Mexico* 50
 Schramsberg Mirabelle Brut, *North Coast* 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.