



SHARED PLATES

tannin potato chips 2.00/person

pommes frites with aioli & ketchup

small bowl 5.00/3 people

large bowl 15.00/8-10 people

antipasto platter 5.00/person

cured meats, house pickled items, brined veg

cheese platter 6.50/person

worldly cheeses, fruit, candied nuts, onion jam, crackers

marinated olives 5.00/person

fruit platter 3.50/person

assortment of fruits

CHEF'S DIP

vegetarian; red pepper & confit garlic hummus
grilled pita 5.00/person

seafood; creamy crab dip, parmesan brulee
crostini 7.00/person

pork; bacon & spinach artichoke dip
crostini OR grilled pita 7.00/person

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SMALL PLATES

brie 2.00/piece

baked brie, onion jam on crostini

cheese and crackers 2.00/ piece

chive and honey goat cheese, confit grape tomato, house crackers

tuna 3.50/piece

rare tuna, cilantro lime slaw, potato chip

chicken 2.50/piece

herbed grilled chicken, marinated zucchini and squash, white wine cream sauce

arancini 2.50/piece

fried rice balls, parmesan, lemon caper aioli

crab dip bites 3.00/piece

house crab dip, parmesan crostini

veggie 2.00/piece

chard pearl onions and mushrooms, cheese spread, crostini

shrimp 2.50/piece

paprika shrimp, oregano cream sauce

prime dry age sliders 8.00/person

cheddar cheese and tomatoes

dessert

seasonal dessert selection available upon request

an additional \$6/person fee will be charged for any desserts brought in for an event

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1526 WALNUT STREET KANSAS CITY, MO 64108

816-842-2660

TANNIN

WINE BAR & KITCHEN

LUNCH

18/person

FIRST COURSE

house salad

spinach, goat cheese honey, seasonal fruit, radish, house red wine vinaigrette

kale, broccoli, brussels sprouts salad

pickled apple & fennel, walnuts, cranberries, mustard dressing, mint syrup

SECOND COURSE

tannin 8oz burger

cheddar, grilled tomato, crispy bacon, onion bun

turkey melt

roasted poblano, white cheddar, arugula, pickled onion

pita-torta

beef carnitas, refried beans, pico de gallo

THIRD COURSE

peanut butter cookie

fresh baked chocolate fudge stuffed

*seasonal dessert selection available upon request

*vegetarian options available upon request

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TANNIN
WINE BAR & KITCHEN

DINNER

35/person

FIRST COURSE

house salad

spinach, goat cheese honey, seasonal fruit, radish, house red wine vinaigrette

kale, broccoli, brussels sprouts salad

pickled apple & fennel, walnuts, cranberries, mustard dressing, mint syrup

SECOND COURSE

roast beef and potatoes

waxy potatoes, carrots, onions, beef jus

chicken alfredo

parmesan cream sauce, crispy chicken thigh, parsley, angel hair pasta

crispy skin salmon

caramelized cauliflower, brussel sprouts, chickpea puree, lemon

THIRD COURSE

peanut butter cookie

fresh baked chocolate fudge stuffed

*seasonal dessert selection available upon request

*vegetarian options available upon request

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TANNIN
WINE BAR & KITCHEN

DINNER

45/person

FIRST COURSE

house salad

spinach, goat cheese honey, seasonal fruit, radish, house red wine vinaigrette

kale, broccoli, brussels sprouts salad

pickled apple & fennel, walnuts, cranberries, mustard dressing, mint syrup

SECOND COURSE

chicken alfredo

parmesan cream sauce, crispy chicken thigh, parsley, angel hair pasta

crispy skin salmon

caramelized cauliflower, brussel sprouts, chickpea puree, lemon

short rib

asparagus, mashed potatoes, beef au jus

pork shank

white bean puree, cabbage, cilantro, lime, poblano

THIRD COURSE

peanut butter cookie

fresh baked chocolate fudge stuffed

*seasonal dessert selection available upon request

*vegetarian options available upon request

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TANNIN
WINE BAR & KITCHEN

DINNER

55/person

FIRST COURSE

crab dip

parmesan brulee, crostini

house salad

spinach, goat cheese honey, seasonal fruit, radish, house red wine vinaigrette

bruschetta

grilled bread, basil spread, cherry tomatoes, balsamic reduction

SECOND COURSE

kc strip

mashed potatoes, asparagus, beef au jus

chicken alfredo

parmesan cream sauce, crispy chicken thigh, parsley, angel hair pasta

crispy skin salmon

caramelized cauliflower, brussel sprouts, chickpea puree, lemon

paella

black beans, rice, seasonal sausage, shrimp, red pepper sauce

pork chop

white bean puree, cabbage, cilantro, lime, poblano

THIRD COURSE

peanut butter cookie

fresh baked chocolate fudge stuffed

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*vegetarian options available upon request

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