

## Appetizers

<b>Garlic Bread</b> – pesto, roasted garlic, parmesan cheese	4
<b>NEW Grilled Salmon Kabobs</b> (gf) – wild rice, zucchini, yellow squash, tomato remoulade	8
<b>NEW Crab Wontons</b> – sweet thai chile sauce	9
<b>Goat Cheese Bruschetta</b> – goat cheese, marinated tomatoes, caramelized onions, sun-dried tomato, kalamata olive tapenade, red pepper relish	9.5
<b>Pan Seared Scallops</b> (gf) – Sriracha cream sauce and fresh pineapple	14

## Small Plates

<b>NEW Fish &amp; Chips Sandwich</b> – crispy mahi, spring mix, tomato, remoulade sauce, french fries	12
<b>NEW Short Rib Sliders</b> – braised beef, pepper jack cheese, chipotle BBQ sauce, coleslaw	10
<b>NEW Tacos</b> (gf) – (2) choice of beef or fish, cabbage, mango salsa, remoulade sauce, and rice	9
<b>NEW Southwest Chicken Wrap</b> – romaine lettuce, tomato, red onion, pickled jalapeño, chipotle ranch, salsa	8

## Salads

<b>Wood Fired Salmon</b> – Atlantic salmon, fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette.	13
<b>Paulo's Chicken</b> – mixed greens, cheese, tomatoes, artichoke hearts, avocado, coconut fried chicken, honey mustard dressing	12
<b>NEW Spicy Cobb</b> (gf) – romaine, ham, turkey, bacon, tomato, mozzarella cheese, chipotle ranch	12
<b>Grilled Chicken</b> (gf) – mixed greens, apples, pears, goat cheese, spiced pecans, cranberries, pomegranate vinaigrette	11
<b>Viva, Spinach, or Caesar</b> (gf)	side 4 entrée 8

## Sandwiches

<b>Paulo's Club</b> – ham, smoked turkey, bacon, cheddar cheese, lettuce, tomato, avocado, chipotle cream cheese	10
<b>Blackened Salmon</b> – bacon, provolone, tomato, romaine, basil aioli	12
<b>Grilled Chicken Breast</b> – bacon, provolone, avocado, chipotle cream cheese	12
<b>Smoked Turkey</b> – provolone, bacon, tomato, cranberry Dijon mustard	9

**Combo Plate – Choose any two items from the Soup, Salad, Sandwich, or Pasta sections** 12  
(Small Plate items not included)

## Chicken (lunch size portions)

<b>NEW Herbed Grilled Chicken Breast</b> (gf) – crispy red potatoes, spinach, roasted tomatoes, gorgonzola cheese, and a balsamic glaze	12
<b>Marsala</b> – sautéed chicken breast, crimini mushrooms, mashed potatoes, marsala wine demi-glace	10
<b>Piccata</b> – sautéed chicken breast, spiced roasted tomatoes, artichoke hearts, capers, mashed potatoes, lemon cream sauce	10
<b>Parmesan</b> – breaded chicken breast, choice of fettuccine alfredo or spaghetti with red sauce, light garlic tomato goat cheese sauce	11

## Seafood

<b>Grilled Tilapia</b> (**)(gf) – wild rice, mixed vegetables, orange mango reduction (blackened on request)	13
<b>NEW Tilapia Scaloppini</b> (**)(gf) – wild rice, spinach, crimini mushrooms, lemon, capers, and a white wine garlic sauce	14
<b>Grilled Salmon</b> (**)(gf) – canadian atlantic salmon, roasted new potatoes, red onion, sautéed spinach, béarnaise butter	15

## Pasta

**Add chicken 4, shrimp 6, salmon 8. Gluten free pasta is available, please ask.**

<b>Angel Hair Pasta</b> – extra virgin olive oil with lemon, heirloom cherry tomatoes, fresh basil, garlic, thyme jus	10
<b>NEW Spicy Vegetable</b> – bow tie noodles, mixed vegetables, thyme jus tossed in a spicy tomato garlic broth	10
<b>Spaghetti</b> – house-made red sauce, parmesan (add meatballs 3 or Italian sausage 4)	8
<b>Bow Tie</b> – chicken, crimini mushrooms, roasted garlic, fontina cream	12
<b>Alfredo</b> – creamy alfredo sauce, fettuccine	10
<b>Lasagna</b> – fresh pasta layers, Scimeca's Italian sausage, seasoned beef, ricotta, mozzarella, house-made red sauce	12

## Stone Oven Pizza or Flatbread (your choice)

<b>NEW Vegetable</b> – goat cheese cream sauce, marinated tri-colored peppers, mushrooms, tomatoes, yellow squash, and zucchini (add chicken 4)	10
<b>Margherita</b> – house-made basil pesto, mozzarella, roma tomatoes, caramelized onions	10
<b>NEW Sausage</b> – chipotle cream base with mozzarella cheese, Italian sausage, roasted mushrooms, red pepper relish, and marinated tomatoes	10
<b>Pepperoni</b> – marinara, mozzarella, mushrooms, pepperoncini, roasted garlic, oregano	10
<b>Sicilian</b> – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions	12
<b>Seasoned Beef Tenderloin</b> – chianti demi-glace, mozzarella, roasted mushrooms, rosemary	12



(\*\*) – consuming raw or undercooked items may increase your risk of a foodborne illness

(gf) – gluten free. gluten free substitutions can be made on several selections, please ask. We are not a totally free environment of nuts, gluten or shellfish; cross contamination is possible.

*Wine by the Glass*

*Whites*

Beringer White Zinfandel	7
Stella Pinot Grigio	7.5
Chateau Ste Michelle Rosé	8
Hess Select Chardonnay	9.5
Matua Sauvignon Blanc	9.5
Kendall Jackson Chardonnay	11

*Reds*

Dark Horse Big Red Blend	7.5
Mirassou Pinot Noir	7.5
Black Opal Shiraz Cabernet Sauvignon	8
19 Crimes Red Blend	9
BV Costal Pinot Noir	10
Louis Martini Cabernet Sauvignon	11

*Weekly*

*Sunday & Monday*

**All Wine Bottles 1/2 Price  
(Not valid on holidays or with  
any other promotion)**

*Tuesday*

**KC Originals Double Points Day**

*Wednesday & Thursday*

**Chef's Trio  
(4:00 pm - 9:00 pm)**

*Monday - Saturday*

**Happy Hour Specials  
(3pm to 6pm & 8pm to close, bar area only)**

*Chef Crafted \$10 Lunch Specials*

(Served from 11am – 3pm)

*Monday*

**Canneloni**

Pasta filled with fresh spinach, mushrooms, and ricotta cheese, topped in a Champagne Cream Sauce

*Tuesday*

**Chicken Parmesan Sandwich**

Parmesan Breaded Chicken Breast topped with Marinara, Provolone Cheese, and Basil Pesto. Served on Ciabatta Bread with French Fries

*Wednesday*

**Pasta Carbonara**

Fettuccini Pasta tossed in a creamy Alfredo Sauce with bacon and spinach

*Thursday*

**Buffalo Chicken Salad**

Coconut Breaded Chicken Tenders over Romaine Lettuce, julienne carrots, celery, and diced tomatoes, tossed in Blue Cheese Dressing and Frank's Hot Sauce

*Friday*

**Shrimp and Scallop Pasta**

With spicy tomato vegetable sauce, spinach, and linguine

*5 Course Wine Dinners*



**August 27<sup>th</sup>** – Wines of Australia/New Zealand  
**September 17<sup>th</sup>** – Seven Falls, Washington  
**October 22<sup>nd</sup>** – Prophecy  
**December 3<sup>rd</sup>** – Bourbon Barrel Aged Wines

Our Wine Dinners are 5 different courses, specially paired by our chef to bring out the best qualities of both the food and the wine from the region or style specific to that Wine Dinner.



*Reservations Required for Wine Dinners*



Join our Kansas City Originals Rewards program and receive points for every dollar spent. Complete the sign-up form. Ask your server and get your card today to add points for today's purchase.

*We Cater!*

Do you have a party, birthday, or wedding coming up? We cater! We can help with just the food, or everything, including table cloths!

**Contact Ashley Brewer at (913) 484-7326 or email her at [catering@pauloandbill.com](mailto:catering@pauloandbill.com) for more information.**



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