



BAR • MEDICI

The Renaissance, a word meaning "rebirth", was a cultural movement that impacted all of Europe's intellectual life, began in the 14th century and had spread around the world by the 16th century. Its profound influence was felt across art, architecture, philosophy, literature, music, science, technology, politics, religion, and all other aspects of intellectual inquiry. Renaissance scholars employed what was known as "the humanist method" in their studies, and artists of every type searched to express realism and human emotion in their work. Italy, and most specifically, Florence, was the epicenter of the Renaissance age, where civic pride, an abundance of genius along with the wealth to support it, and a dedication to merge art and science ushered in this dynamic age of thinking that propelled the western world out of the Dark Ages. Within just a few generations, Florence gave us Brunelleschi's dome, Leonardo's Mona Lisa, and Michelangelo's David. This remarkable small town in the center of Tuscany would lead Europe into the modern age. And from the heart of this vibrant city, this transformative period in human history was ruled by the powerful and wealthy Medici family. Over several generations of rule, the patronage of the Medici family laid the groundwork for a cultural prosperity that allowed the genius of the arts and sciences to flourish in a way that changed our world forever.

Welcome to Bar Medici.



BEVERAGE





HOUSE COCKTAILS

CASA SPRITZ 15

Aperol, prosecco, soda

MARGHERITA 15

peach and mango-infused blanco tequila,
orange liqueur, lime, agave, chamoy, Tajín

FRIZZANTE 16

vodka, limoncello, lacto-fermented raspberry,
lemon, egg white, sparkling wine

SARONNO SOUR 16

whiskey, amaretto, madeira, lemon, casein,
red wine foam

IL CONTADINO 17

mezcal, tequila, apricot, lemon, pineapple,
calabrian chili, tomato salt

DEL MARE 20

Gin Mare, dry vermouth, Italicus, saline,
stuffed olives

ESPRESSO MARTINI 18

vodka, Café Borghetti, Bar Medici blend cold brew,
demerara

SEASONAL

ITALIAN MULE 15

rye whiskey, amari blend, ginger, lime,
ginger beer

HUGO SPRITZ 17

elderflower, prosecco, soda, cucumber,
lemon peel, mint

BAROLO CHINATO SPRITZ 18

barolo chinato, amaro, sherry, grapefruit,
lemon, club soda, vanilla, black pepper,
cold brew, mint

PEPE ROSSO 16

feta oil-washed tequila and mezcal blend,
red pepper syrup, lime, Strega

ALL'IBISCO 16

Jamaican rum, Probitas, hibiscus, orgeat,
chai, pineapple, lime, flaming sugarcube

DRAGONCELLO ACIDO 18

tarragon infused gin, blanc vermouth,
lacto-fermented tart cherry, lemon,
egg white, tarragon cherry sugar

MIELE D'ORO 20

honeycomb infused Johnny Drum,
rye whiskey, amaro, chrysanthemum,
honey, black lemon bitters



NEGRONI

NEGRONI CLASSICO 16

gin, vermouth blend, Campari

NEGRONI MEZCAL 18

Bozal Mezcal, Cocchi Torino, Gran Classico, aperitif blend

NEGRONI KINGSTON 18

Jamaican rums, vermouth blend, Campari

NEGRONI DELL'ARCHITETTO 18 *(The Architect's Negroni)*

Nolet's Gin, Carpano Rosso Vermouth, Campari

NEGRONI TEQUILA 32

G4 Blanco Tequila, Tapatio Blanco, blanc vermouth, white bitter, clay aged, Bar Medici Coin



FRESCOS



All options can be made with spirit-free alternatives upon request.

GARIBALDI 15

fluffy orange juice, aperitif blend

CA-NAY SALATO 15

fluffy grapefruit juice, gin, salted grapefruit liqueur

ORANGE SODA 16

House made Italian soda, vodka, vanilla, cream foam

RASPBERRY SODA 16

House made Italian soda, tequila, gran gala, cream foam

CHERRY SODA 16

House made Italian soda, whiskey, limoncello, cream foam





ESPRESSO



All options offered hot or iced.

DOUBLE SHOT	3 ²⁵
AMERICANO	3 ⁵⁰
MACCHIATO	4 ⁰⁰
CAPPUCCINO	4 ⁵⁰
LATTE	5 ⁰⁰
AFFOGATO	6 ⁰⁰



WINE

White

SCARPETTA	15 / 60
Pinot Grigio	
BUCCHI	17 / 68
Verdicchio	
COTTANERA ETNA BIANCO DOC 2023	24 / 96

Red

TREDIBERRI 2023	16 / 64
Barbera d'Alba	
FATTORIA RODANO	16 / 64
Sangiovese	
SAN FELICE 2021	18 / 72
Chianti Classico	
LANGHE GUIDOBONO	17 / 68
Nebbiolo	

Sparkling

INDIGENOUS	15 / 60
Prosecco	
NAONIS	15 / 60
Rose Prosecco	

Reserve

COLLOSORBO 2018	36 / 144
Brunello	
FABIO OBERTO 2016	40 / 160
Barolo	



HAPPY HOUR

Friday—Saturday, 3-6pm

Food

OYSTERS*

6 for 18 / 12 for 36

oysters, mignonette, lemon

GF, SF

FOCACCIA

7

seasonal toppings, oil, balsamic

v

PORCINI DONUTS

7

savory mushroom donuts, taleggio sauce

v

FRIED OLIVES

4

tallegio filling, Italian herbs, lemon

v

MEATBALLS

13

veal, pork, tomato sugo, pecorino romano, crostini

Beverages

COCKTAIL OF THE SEASON

12

bartender's special

HOUSE WINE

12

red or white

NEGRONI CLASSICO

13

gin, vermouth blend, Campari

CASA SPRITZ

12

Aperol, prosecco, soda

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any food allergies/intolerances so that we can make the necessary accommodations.



SPIRITS



WI-FI



HEAD BARTENDER
Abigail Lee

SOUS CHEF
Josiah Nielsen

CHEF DE CUISINE
Manuel Cervantes

EXECUTIVE DIRECTORS
Bennett Hofer, *Director of Operations*
Mitch Fetterling, *Culinary Director*

OWNERS
EXIT STRATEGY
David + Noelle Manica
Christian Moscoso

PAINTINGS AT ENTRY LOUNGE

Jennifer Janesko, janeskofineart.com

Kansas City artist Jennifer Janesko believes in a modernist approach to her work. Each stroke of the brush or pencil is deliberate and communicates a story that although begun by the artist, is finished by the viewer. Janesko utilizes a mixed media approach with acrylic, oil, charcoal, pencil and ink.

MAP OF FLORENCE

Guiseppe Molini, custom recreation

Originally drawn in 1731 by the Florentine architect Ferdinando Ruggieri, the map covers the old walled center of Florence as it extends on both sides of the Arno River. Ruggieri's map then formed the basis for the map engraved in beautiful detail by Guiseppe Molini in 1847. Our custom installation of Molini's map was sent to Germany for printing on gold aluminum plates.

INTERIOR DESIGN

MANICA, manica.global

MANICA, an architecture firm based in Kansas City and with offices in London and Milan, focuses on the design of sport and entertainment buildings around the world.

Hive Design

Hive Design is directed by Jennifer Irey and focuses on commercial and residential interiors, and often collaborates with MANICA on their interiors work.

MENU DESIGN

Kyle Souryasack, media designer

Born in the Central Valley of California, Kyle graduated from the Kansas City Art Institute with a degree in filmmaking. In addition to graphic design, his experimental artmaking comes in the forms of video art, stone lithography, music, and poetry.

