



HARRY'S



### Greetings from Harry's!

Every fall we enjoy sharing a newsletter that recaps the past year and introduces some of what is ahead. This year is no different!

Almost as soon as we concluded the restaurant's celebration of its 25th anniversary year, we found ourselves alongside you—our friends and customers—and our sister restaurant Bourbon & Baker enjoying our 3rd annual Uncorked events. We created memorable experiences with our newest offering #SommSeries—our series of casual, affordable tasting and educational events.



And as we toasted the end of summer, the restaurant was honored by Wine Spectator for a second straight year with an Award of Excellence.

Harry's was one of 11 Kansas restaurants listed in the magazine. This year Wine Spectator awarded only 3,595 restaurants from 50 states and 72 countries.

Above all this past year, our team has grown

an even stronger appreciation for you—our guests—who have been loyal and trusting for now more than two and a half decades. As Harry's continues to grow and evolve we remain committed to genuine hospitality and to the highest levels of quality and freshness. With that in mind, we are pleased to announce our new partnership with Braveheart Black Angus Beef® for our steak entrées, as well as the addition of several new menu items to our dinner menu! We hope you are pleased with these exceptional new offerings, and we invite your comments.

*Cheers,  
Evan & Andrea Grier*



[NEW DINNER MENU](#)

[MAKE A RESERVATION](#)



**Braveheart Black Angus Beef.** Our connections with Braveheart began with long-time Harry's patrons Lee Borck and John Butler, renowned experts in raising quality beef through Beef Marketing Group (BMG) with offices located in our very own Little Apple. All **Braveheart Black Angus Beef®** is fed and processed in Kansas, and focuses on four critical areas of importance: taste, quality, trim and consistency. Braveheart redefines premium beef, setting a higher bar for quality, tenderness and taste, making them the ideal choice for Harry's. [View more details...](#)



#### #SOMMSERIES

Join our Wine Spectator award-winning Sommelier team for a fun, casual and affordable way to explore wine and spirits.

[View dates and purchase tickets](#)



#### TAKE THE CAKE AND BAKED GOODS TOO!

Our pastry team is geared up for the fall/winter season. Check out our holiday offerings on Facebook and remember you are able to purchase baked goods with only 24-hours notice.



#### HOSTING HOLIDAY EVENTS OR LARGE PARTIES?

Would an evening in our private dining space be perfect for your next large party, corporate event or even a large family dinner?

[View more details and our large party menu](#)

