

GRAVITY



PATIOS + POURS + PLATES

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New concept, Gravity, comes to The Shops of Prairie Village

Will open at the former Blue Moose location after an extensive remodel

Prairie Village, Kansas. (April 7, 2022) – In Prairie Village Shops, owned and operated by First Washington Realty, Gravity, located at 4160 West 71st Street, Prairie Village, Kansas, will open spring of 2022, formerly Blue Moose. The business will continue to be managed by K.C. Hopps, Ltd. Restaurant Management group and owned by K.C. Hopps, Ltd. and a group of local investors. The former restaurant, Blue Moose, has been open since 2002, serving the community for over 20 years.

“We are looking forward to a revitalized concept and remodel to serve the Prairie Village community. The Blue Moose had a long and successful run. However, everything must end. We are excited for the opportunity to bring Prairie Village a new and exciting concept.” Ed Nelson, President of K.C. Hopps, Ltd.

“Gravity” refers to the amount of fermentable sugars present during the beer brewing process. Higher sugar content means more food for the yeast to consume and turn into alcohol. Brewers take the gravity reading of the unfermented ingredients before adding yeast to them.

Gravity’s concept will house a very eclectic beer menu, including a focus on local brewers.

Gravity’s bar and cocktail area will be located where its predecessor’s dining room on the South side used to live, encouraging a dramatic change in the space. The bar will be framed in brick, and the cocktail area will have comfortable furniture and contemporary lighting and décor. The space will feel modern, and the concept will be a very fun and lively bar forward menu with a vast beer list, new draft system, elevated wine list, and craft cocktails. The South side covered patio will be an extension of the cocktail and bar area.

The open air newly expanded patio was finished in the fall of 2021, with over-sized colorful umbrellas, enhanced lighting, fire walls, fire pits, and new furniture. The patio has nearly doubled in size from what the original Blue Moose patio offered.

The new dining room area will be much lighter and brighter than the bar and cocktail area. There will be new, modern furniture, comfortable booths, chandeliers, and décor. Guests will enjoy plenty of space for large party dining or intimate tables and booths.

The menu will have freshly prepared modern American dishes that will change seasonally. Dishes include Costa Brava Calamari, Seasonal Flatbreads, Super Krill Shrimp Salad, Keto Steak & Kale Bowl, Rustic Vegetable and Goat Cheese Salad, Lemon Salmon BLT, Filet and Frites, Guajillo Braised Short Rib, Hawaiian Chicken Bowl, and Seafood Linguini.

Saturday and Sunday brunch will be offered, as well as a weekly happy hour with food and drink specials. Diverse fare with vegetarian options will provide everyone a way to experience Gravity.

Gravity will have an elevated wine list with over 60 craft draft, bottle, and can beers, and hand-crafted cocktails. Craft cocktails will include:

- Gravity Fashion - Angel's envy, simple syrup, orange bitters, served on large ice cube with floating Luxardo cherry, smoked with fresh oak. Available unsmoked.
- High Society - Bumbu rum, honey, and ginger simple syrup, floated with Abstinthe and garnished with a candied lemon.
- Workday Fix - Buffalo Trace, ginger simple syrup, half squeezed orange. Served on a large ice cube and smoked with cinnamon.
- Esquire - Whellers whiskey, muddled strawberries, simple syrup, dash almond bitters.
- Great day Martini - Grand Marnier, Whistle pig 10 yr rye, maple syrup, topped with pineapple juice and splash of soda.
- Affluent Spirit - Azul reposado tequila, orange juice, agave, and topped with a black berry.
- Ramble Fizz Martini - Ramble wild berry gin, tonic, and fresh lime juice, served with a sugar rim.

The business is currently under construction and has aggressive plans to open late spring of 2022 at the height of patio season. If you are interested in working with the opening Gravity team, email gravity@kchopps.com. The team is hiring full-time, part-time, hourly, and management positions.

About K.C. Hopps, Ltd.

The K.C. Hopps, Ltd. restaurant group opened its first location, the 75th Street Brewery, in 1993 in Kansas City. The 75th Street Brewery was the first brew pub in Kansas City. K.C. Hopps, Ltd. now owns and operates multiple establishments across greater Kansas City that combine great atmosphere, friendly service, and creative cuisine. K.C. Hopps, Ltd. restaurants and concepts include Blue Moose, Barley's Kitchen & Tap, O'Dowd's Gastrobar, Stroud's, Tanner's in Red Bridge, Stroud's Express & Catering, The View at Briarcliff, The Social Club, Relish Classic Catering, Rufus Teague BBQ Catering, and the Moose Truck Food Truck. For more information, visit www.KCHopps.com.

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