

# Heirloom

## Classics

### BARREL-AGED MAPLE OLD FASHIONED / 16.5

Open Road Distilling Co. Eagle Eye rye whiskey, maple syrup, Angostura aromatic bitters, Angostura orange bitters

### WHISKEY SOUR\* / 17.5

Open Road Distilling Co. Eagle Eye rye, pineapple sousvide Campari, maple, yuzu, fresh lemon, Peychauds bitters, honey foam

### GIMLET / 14.5

Open Road Distilling Co. American gin, fresh lime, vanilla, saline

### ENZONI / 16.5

Open Road Distilling Co. American gin, pineapple sousvide Campari, red grapes, yuzu, saline

## House

### HEIRLOOM / 18

Banhez Espadin mezcal, Ancho Reyes Chili liqueur, pineapple sousvide Campari, cranberry rosemary shrub

### BURNIN' & LOOTING / 18.5

Ghost Blanco Spicy tequila, Banhez Espadin mezcal, St. Elizabeth Allspice dram, gochujang, cinnamon, fresh grapefruit, fresh orange

### TAKE-OUT / 17.5

toasted sesame & ginger Pierre Ferrand cognac, wonton spice infused Carpano dry vermouth, Pimm's, Amaro y Arroyo, Ancho Reyes verde, saline

### SPARKS OF JOY / 16.5

Milagro Silver tequila, Bonal Gentiane-Quina, Genepy Le Chamois, cinnamon, fresh lime

### LA VARIABLE / MKT

bartenders flavor of the week, only for adventurous tipplers

## Seasonal

### FAMILY VACATION / 16.5

Barbancourt 5yr rum, Ghost Blanco Spicy tequila, Zirbenz pine liqueur, plum-beet cordial, fresh lime, Angostura orange bitters, St. George absinthe

### SPILL THE TEA\* / 16

earl grey infused Open Road Distilling Co. American gin, Amaro y Arroyo, Banana de Bresil, fresh lemon, egg white

### TEXT:(HER) / 14

Open Road Distilling Co. American vodka, Chinola Passionfruit liqueur, honey greek yogurt, vanilla

### A MOCKERY / 15

Open Road Distilling Co. American vodka, blueberry pomegranate hibiscus syrup, fresh lime, Q Mixers hibiscus ginger beer

## Zero Proof

### PLUM OUT / 12

Seedlip Garden 108, red beets, plum, fresh lime, Q Mixers Elderflower tonic

### VANILLA / 8

fresh lemon, vanilla, soda

## Bubbly

VILLA SANDI 'IL FRESCO' PROSECCO 15 / 59

LOS DOS CAVA BRUT 14 / 55

## Whites

VILLA SANDI PINOT GRIGIO 13 / 51

CHERRIER CUVÉE LES CHAILLOUX SANCERRE 19 / 75

VAVASOUR SAUVIGNON BLANC 14.5 / 57

BADENHORST SECATEURS CHENIN BLANC 14 / 55

ABADIA DE SAN CAMPIO ALBARINO 14 / 55

PROSPER MAUFOUX BOURGOGNE CHARDONNAY 17 / 67

BRAVIUM CHARDONNAY 18 / 71

DR. LOOSEN 'DR. L.' RIESLING 13 / 51

FIGUIÈRE MÉDITERRANÉE ROSÉ 14 / 55

## Reds

BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR 21 / 83

CHATEAU BIANCA PINOT NOIR 17 / 67

QUINTA SARDON TEMPRANILLO 14.5 / 57

GD VAJRA NEBBIOLO 18 / 71

ARGIONO NON CONFUDITIR SUPER TUSCAN 16 / 63

ST. COSME CÔTES DU RHÔNE 14 / 55

EARLY MOUNTAIN CABERNET FRANC 17.5 / 69

UNSHACKLED CABERNET SAUVIGNON 15.5 / 61

BARNARD GRIFFIN CABERNET SAUVIGNON 16.5 / 65

HARVEY & HARRIET RED BLEND 19 / 75

SOUL OF MENDOCINO RED BLEND 17 / 67

## Drafts

ATLAS TROPIC THUNDER IPA / 8.75

SOLACE 'CRAZY PILS' PILSNER / 8

ROTATING DRAFTS / MKT

## Heirloom:

SOMETHING OF SPECIAL VALUE HANDED DOWN FROM ONE GENERATION TO ANOTHER.

We created Heirloom to pay homage to our families - something we all hold dear.

Our food and drinks are rooted in classic favorites which we bring into the present with modern twists.

We hope the evening invokes memories of days gone by while also creating new memories as you share an unforgettable moment with those you cherish.

Here at Heirloom, every guest is a member of our family. Every bite, every sip, every experience is something special we share together.

# Heirloom

## Small Plates

**HOUSE MADE HERB FOCACCIA** whipped ricotta, tomato fondue, eggplant baba ghanoush / 10  
add Edward's Surryano Ham / 6

**CHOPPED SALAD** baby kale, chickpeas, pickled tomatoes, country ham, aged Manchego, cucumbers, olives, sweet drop peppers, creamy parmesan vinaigrette, focaccia croutons / 13

**CAESAR SALAD** romaine lettuce, garlic croutons, Caesar dressing, ricotta salata / 13

**BURRATA** roasted beets, black plums, shaved fennel, pickled red onion, port wine vinaigrette, fresh dill, rustic focaccia croutons / 18

**TUNA CARPACCIO\*** smoked tonnato sauce, Marcona almonds, pickled red onion, macerated currants, parsley, basil, Calabrian chili oil, bread tuile / 19

**BEEF CARPACCIO\*** black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery / 21

**BLUE BAY MUSSELS** spicy tomato sauce, preserved lemon, truffled garlic bread / 18

**BAKED SHRIMP** wild caught shrimp, herbed breadcrumbs, lemon tomato beurre blanc / 17

**OYSTERS ROCKEFELLER** applewood smoked bacon, spinach cream, parmesan cheese, sauce bearnaise / 20

## Homemade Pastas

**PUMPKIN RAVIOLI** winter squash puree, maple brown butter sauce, spiced pepitas, pumpkin seed oil, parmesan, crispy sage / 19

**SPICY BUCATINI** guanciale, onion confit, spicy tomato sauce, pecorino / 19

**GNOCCHI** hazelnut kale pesto, roasted butternut squash, brussels sprouts, toasted hazelnuts, winter squash puree, kale chips / 18

**SHORT RIB AND WAGYU BEEF BOLOGNESE** conchiglie pasta, rosemary, thyme, herb gremolata, roasted garlic, parmesan whip / 25

## Mains

**PAN ROASTED SEA SCALLOPS\*** saffron risotto, sauce romesco, soffrito, kale, basil oil / 39

**SEAFOOD CIOPPINO\*** white wine tomato broth, mussels, squid, wild caught shrimp, market catch, scallop, grilled grand rustico, basil aioli / 42

**PAN ROASTED CHILEAN SEABASS\*** carrot ginger puree, garlic spinach, sauce vierge, lemon beurre blanc / 47

**BLACK PEPPER CRUSTED TUNA\*** potato pave, buttery savoy cabbage, red wine jus, tonnato aioli / 33

**DRY AGED ROASTED FREE BIRD CHICKEN** colcannon potatoes, mustard chicken jus, grilled lemon / 29

**HEIRLOOM BURGER\*** Allen Brothers Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun, served with herb + parmesan crispy layer potatoes / 32

**RED WINE BRAISED SHORT RIB** horseradish potato puree, fingerling potatoes, asparagus, red wine jus, crispy onions / 46

**HAND CUT 8 OZ CAB FILET\*** braised shallot, choice of side / 56

**18 OZ BONE IN PRIME KANSAS CITY STRIP\*** braised shallot, choice of side / 69

### SIDES / 12

GRILLED JUMBO ASPARAGUS  
GARLIC SPINACH  
ROASTED MUSHROOMS

SMOKED GOUDA MAC  
TRUFFLE PARMESAN FRIES  
HERB + PARMESAN CRISPY LAYER POTATOES



SENIOR GENERAL MANAGER SARAH JUNGSMANN | EXECUTIVE CHEF DANE SEWLALL

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

10.08.2024