

# Heirloom

## Classics

### BARREL-AGED MAPLE OLD FASHIONED / 16.5

Open Road Distilling Co. Eagle Eye rye, 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

### CLARIFIED MANHATTAN\* / 17

Open Road Distilling Co. Independence bourbon, Byrrh Grand Quinquina, Cocchi di Torino sweet vermouth, Angostura aromatic bitters, Fee Brother's Black walnut bitters

## 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

### WINTER SODA-LAND / 14

Open Road Distilling Co. American vodka, cinnamon, cranberry-rosemary shrub, fresh lemon, winter spiced soda water

### PEACE & CO.\* / 14.5

Macchu Pischo, St. Elizabeth Allspice dram, hibiscus, cranberry-rosemary shrub, fresh lime, egg white

### SPILL THE TEA\* / 16

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

### A MOCKERY / 15

Open Road Distilling Co. American vodka, Laird's Applejack brandy, mulled spiced apple cider, hibiscus, fresh lime, Q Mixers ginger beer

## Zero Proof

### FRESH OUT / 12

Seedlip Garden 108, blueberry-balsamic shrub, maple, fresh lemon, Q Mixers Elderflower tonic

### VANILLA / 8

fresh lemon, vanilla, soda

## 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

## 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

## Bubbly

VILLA SANDI 'IL FRESCO' PROSECCO 15 / 59

LOS DOS CAVA BRUT 14 / 55

## 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, cultured butter / 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, pears, 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

**MUSHROOM RAVIOLI** porcini mushroom broth, wild mushrooms, parmesan crisp / 19

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

**GNOCCHI ALLA SORENTINO** stracciatella, mozzarella, spicy marinara, pesto, parmesan reggiano / 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

**GLAZED DUCK BREAST\*** orange chipotle glaze, macerated blackberries, orange supremes, foie gras emulsion, choice of side / 38

**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