



Classics

BARREL-AGED MAPLE OLD FASHIONED / 17

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

GIMLET / 14.5

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

MANHATTAN / 18

Eagle Eye rye whiskey, Cocchi di Torino sweet vermouth, Drambuie, Benedictine, Angostura orange bitters, Angostura aromatic bitters

MARTINI / 16

pink peppercorn infused American vodka, Italicus Rosolio di Bergamotto, Hana peach sake, extra virgin olive oil

House

HEIRLOOM / 18

Amaras Verde Joven mezcal, apple infused Campari, Cocchi di Torino sweet vermouth, St. Elizabeth allspice dram, rosemary

BURNIN' & LOOTING / 18.5

Ghost Blanco Spicy tequila, Amaras Verde Espadin mezcal, St. Elizabeth allspice dram, gochujang, cinnamon, fresh grapefruit, fresh orange

SPARKS OF JOY / 18

coffee washed Espolon Reposado tequila + Amaras Verde Joven mezcal, Licor 43, Angostura orange bitters

LA VARIABLE / MKT

bartenders flavor of the week, only for adventurous tipplers

Seasonal

PRESIDENTIAL CONFINES / 16.5

Planteray Stiggins rum, 400 Conejos Joven mezcal, Dolin dry vermouth, Giffard Banane du Brésil, St. Elizabeth allspice dram, cinnamon

A MOCKERY / 15.5

Open Road Distilling Co. American vodka, apple, sage, cinnamon, lime, Q Mixers ginger beer

MY SWEET SIDE PIECE / 17

Pierre Ferrand 1840 cognac, Disaronno, Amaro y Arroyo, sweet potato, fresh lemon, Fee Brothers black walnut bitters, cinnamon bubbles

HANDSHAKE / 15.5

Open Road Distilling Co. Eagle Eye rye, almond orgeat, honey, fresh lime

Zero Proof

DIRTY PIÑA COLADA / 13

Lyre's White Cane Sugar N/A spirit, coconut, pineapple, olive brine, fresh orange, fresh lime

FRESH OUT / 12

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

PICK THE FRUIT / 12

fresh lemon, apple, pear, rosemary, spiced soda

Reds

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

CHATEAU BIANCA PINOT NOIR 17 / 67

QUINTA SARDON TEMPRANILLO 15 / 59

GD VAJRA NEBBIOLO 18 / 71

ARGIONO NON CONFUDITIR SUPER TUSCAN 16.5 / 65

ADVICE FROM JOHN MERLOT 22 / 87

CÔTE MAS RHÔNE BLEND 12.5 / 49

VALL LLACH PRIORAT 19 / 75

UNSHACKLED CABERNET SAUVIGNON 17 / 67

BROWN FAMILY 'DO EPIC SH*T' CABERNET 16 / 63

HARVEY & HARRIET RED BLEND 19 / 75

SOUL OF MENDOCINO RED BLEND 17 / 67

Whites

VILLA SANDI PINOT GRIGIO 14 / 55

CHERRIER CUVÉE LES CHAILLOUX SANCERRE 21 / 83

VAVASOUR SAUVIGNON BLANC 15 / 59

BADENHORST SECATEURS CHENIN BLANC 14 / 55

ABADIA DE SAN CAMPIO ALBARINO 15 / 59

PROSPER MAUFOUX BOURGOGNE CHARDONNAY 17 / 67

BRAVIUM CHARDONNAY 18.5 / 71

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

LA JOLIE FLEUR ROSE 14.5 / 57

Bubbly

AVISSI, PROSECCO VENETO 15.5 / 61

LOS DOS CAVA BRUT 14.5 / 57

Drafts

ATLAS TROPIC THUNDER IPA / 8.75

SOLACE 'CRAZY PILS' PILSNER / 8

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 evokes 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.

Small Plates

- HOUSE MADE HERB FOCACCIA** whipped ricotta, tomato fondue, cultured butter / 11
add Edward's Surryano Ham / 7
- CHOPPED SALAD** baby kale, chickpeas, pickled tomatoes, country ham, aged manchego, cucumbers, olives, creamy parmesan vinaigrette, focaccia croutons / 15
- CAESAR SALAD** romaine lettuce, garlic croutons, Caesar dressing, ricotta salata / 14
- BURRATA** honey poached pears, winter squash ricotta, arugula, pickled red onion, pistachio pesto, balsamic reduction / 19
- PORK BELLY** crispy spiced papas bravas, roasted garlic aioli, chimichurri, Calabrian chili honey / 19
- TUNA CARPACCIO*** smoked tonnato sauce, Marcona almonds, pickled red onion, macerated currants, parsley, basil, Calabrian chili oil, bread tuile / 19.5
- BEEF CARPACCIO*** black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery / 21.5
- BLUE BAY MUSSELS** spicy tomato sauce, preserved lemon, truffled garlic bread / 19
- BAKED SHRIMP** wild caught shrimp, herbed breadcrumbs, lemon tomato beurre blanc / 19
- OYSTERS ROCKEFELLER** applewood smoked bacon, spinach cream, parmesan cheese, sauce bearnaise / 21

Homemade Pastas

- WILD MUSHROOM RAVIOLI** roasted mixed mushrooms, porcini jus, parmesan crisp, chives, truffle oil / 19.5
- SPICY BUCATINI** guanciale, onion confit, spicy tomato sauce, pecorino / 19
- ZUPPA TOSCANA** gnocchi, sweet Italian sausage, cannellini beans, kale, parmesan, basil pesto / 18
- SHORT RIB AND WAGYU BEEF BOLOGNESE** conchiglie pasta, rosemary, thyme, herb gremolata, roasted garlic parmesan whip / 31

Mains

- PAN ROASTED SEA SCALLOPS*** cauliflower puree, shaved Brussels, asparagus, charred cauliflower, caper brown butter relish / 42
- SEAFOOD CIOPPINO*** white wine tomato broth, mussels, squid, wild caught shrimp, market catch, scallops, grilled grand rustico, basil aioli / 43
- PAN ROASTED CHILEAN SEABASS*** carrot ginger puree, garlic spinach, sauce vierge, lemon beurre blanc / 47
- KOREAN CHILI SPICED TUNA*** crispy rice, broccolini, kimchi, cilantro aioli, sesame marinated cucumber, soy glaze / 32
- DRY AGED ROASTED FREE BIRD CHICKEN** colcannon potatoes, mustard chicken jus, grilled lemon / 32
- 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, fried onions / 47
- 7 OZ GLAZED DUCK BREAST*** orange chipotle glaze, macerated blackberries, orange supremes, foie gras emulsion, choice of side / 39
- 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

