

# Heirloom

## 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

### VIEUX CARRE / 18

Open Road Distilling Co. Eagle Eye Rye, Pierre Ferrand Ambre cognac, Dom Benedictine, Giffard Banana Du Bresil, Fee Brothers Black Walnut 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, Amaro Montenegro, vermouth blend, saline, Angostura orange bitters

### BURNIN' & LOOTING / 16.5

Amaras Verde Joven mezcal, Mi Campo Reposado tequila, Velvet Falernum, Fernet Branca, blackberry grenadine, pineapple, fresh lime

### UNDER DA SEA / 16

kelp-infused Open Road Distilling Co. American gin, dill-infused Cointreau, apple, nori

### LA VARIABLE / MKT

bartenders flavor of the week, only for adventurous tipplers

## Seasonal

### CABAÑA / 17

Cantaloupe Infused Leblon Cachaca, Wray & Nephew Navy Strength rum, chlorophyll tincture, rich mint simple

### A MOCKERY / 15

Open Road Distilling Co. American vodka, Chinola Passionfruit liqueur, mango oleo, fresh lime, Q Mixers ginger beer

### WHAT IF / 15

400 Conejos Joven mezcal, Ancho Reyes Chili Liqueur, mango oleo, pineapple

### SUN ALSO RISES / 16

Open Road Distilling Co. American gin, Luxardo Maraschino, kiwi oleo, fresh grapefruit, coconut milk clarification

## 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 / 11

mango oleo, kiwi oleo, fresh lemon, soda water

## Reds

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

OREGON TERRITORY 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

KILLKA MALBEC 13 / 51

UNSHACKLED CABERNET SAUVIGNON 17 / 67

BROWN FAMILY 'DO EPIC SH\*' 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

DOMÂNE WACHAU GRÜNER VELTLINER 15 / 59

ABADIA DE SAN CAMPIO ALBARINO 15 / 59

PROSPER MAUFOUX BOURGOGNE CHARDONNAY 17 / 67

BRAVIUM CHARDONNAY 18.5 / 71

FESS PARKER 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.

# Mother's Day Brunch

## Small Plates

**BEIGNETS** raspberry sauce, caramel sauce / 12

**YOGURT PARFAIT** Greek yogurt, honey almond granola, macerated berries, honey drizzle, fresh mint / 12

**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 DIP** oven roasted cherry tomatoes, chili flakes, roasted garlic, spring onion pesto, balsamic, toasted pine nuts / 17

**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

**BAKED SHRIMP** wild caught shrimp, herbed breadcrumbs, lemon tomato beurre blanc / 19

## Homemade Pastas

**MEYER LEMON RICOTTA RAVIOLI** vodka sauce, spring vegetable ragout, Calabrian chili crisp / 19

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

**GNOCCHI** gulf shrimp, charred broccolini, spring asparagus, caramelized pearl onions, roasted red pepper butter, spring onion pine nut pesto / 18

## Mains

**NUTELLA FRENCH TOAST** brioche, Nutella mousse, fresh berries, candied hazelnuts / 19

**AVOCADO TOAST** avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico / 18.5

**SMOKED SALMON PLATE\*** hScottish smoked salmon, toasted brioche, cream cheese, sliced tomato, red onion, capers, baby greens / 24

**BRUNCH BURGER\*** Allen Brothers ground wagyu, sunny side up egg, Nueske's bacon, gruyere cheese, caramelized onions, tarragon aioli, brioche bun, hollandaise, home fries / 24

**CRAB CAKE BENEDICT\*** poached eggs, English muffin, home fries, baby spinach, old bay hollandaise / 38

**DRY AGED ROASTED FREE BIRD CHICKEN** colcannon potatoes, mustard chicken jus, grilled lemon / 32

**STEAK & EGGS\*** 7oz Allen Brothers NY strip, two eggs any style, asparagus, home fries, hollandaise / 33

### 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**

\* 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