

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

SMOKED MANHATTAN / 18.5

Open Road Distilling Co. Eagle Eye rye, Drambuie, crème de cacao, coffee-infused Cocchi Di Torino sweet vermouth, Angostura cacao bitters

MARTINI / 16

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

House

LA VARIABLE / MKT

bartenders flavor of the week, only for adventurous tipplers

HEIRLOOM / 18

Amaras Verde Joven mezcal, Amaro Montenegro, strawberry basil balsamic shrub, saline, Angostura orange bitters

BURNIN' & LOOTING / 16.5

Amaras Verde Joven mezcal, Cazadores reposado tequila, Velvet Falernum, Fernet Branca, blackberry grenadine, pineapple, fresh lime

A MOCKERY / 15

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

Seasonal

SKIES THE LIMIT / 15

Open Road Distilling Co. American gin, Giffard crème de violette, Chambord, Ortigao Cava, vanilla, fresh lemon

LIBERATION / 15

Linie aquavit, Luxardo Bitter Bianco, Cocchi Americano, Giffard Banana Du Bresil

WHAT IF / 15

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

SAM'S A TOUCAN / 16.5

Plantation 3 Star rum, Chinola Passionfruit, Amaro Montenegro, Luxardo Bitter Bianco, pineapple

Zero Proof

DIRTY PIÑA COLADA / 13

Imposter Rum N/A spirit, coconut, pineapple, olive brine, fresh orange, fresh lime

FRESH OUT / 12

Seedlip Garden 108, strawberry basil balsamic shrub, fresh lemon, Q Mixers elderflower tonic

PICK THE FRUIT / 11

mango 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.

Small Plates

HOUSE MADE HERB FOCACCIA whipped ricotta, tomato fondue, cultured butter / 12
add Edward's Surryano Ham / 7

MEDITERRANEAN SALAD baby arugula, cucumber, red onion, heirloom cherry tomatoes, kalamata olives, chickpeas, Bulgarian feta, dill, oregano vinaigrette, tzatziki, brioche croutons / 15

CAESAR SALAD romaine lettuce, garlic croutons, Caesar dressing, ricotta salata / 14

BURRATA baby arugula, heirloom cherry tomatoes, basil pesto, brioche croutons, sun dried tomato vinaigrette, fresh basil, balsamic glaze / 18

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

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

SPICY BUCATINI guanciale, onion confit, spicy tomato sauce, pecorino / 20

GNOCCHI roasted zucchini, heirloom cherry tomatoes, blue crab, sweet corn puree, smoked tomato vinaigrette / 19

SHRIMP FETTUCCINE gulf shrimp, roasted corn, blistered tomatoes, nduja butter, herbed breadcrumbs / 23

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 / 44

PAN ROASTED CHILEAN SEABASS* carrot ginger puree, garlic spinach, sauce vierge, lemon beurre blanc / 48

KOREAN CHILI SPICED TUNA* crispy rice, broccolini, kimchi, cilantro aioli, sesame marinated cucumber, soy glaze / 33

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

SHORT RIB toasted vermicelli, roasted corn, cherry tomato salsa, smoked chili demi, crispy shallots / 48

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 / 57

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

* 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