



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, Velvet Falernum, Rothman & Winter Creme de Peche, fresh lime

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

BOULEVARDIER / 18

cinnamon-infused Independence bourbon, Cocchi di Torino sweet vermouth, Campari, Rothman & Winter Orchard Apricot, Giffard Banana du Brésil

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

PIZZA PIZZA / 16

marinara sous-vide American gin, Herbs de Provence-infused American gin, Cocchi di Torino sweet vermouth, charred pepperoni, honey foam

A MOCKERY / 15

Open Road Distilling Co. American vodka, orange cordial, brandy, mulled red wine, fresh lime, Q Mixers ginger beer

MAX REPS / 15.5

hojicha green tea-infused Cazadores Reposado tequila, Aperol, grapefruit-cinnamon shrub, honey, clove, fresh lime

Seasonal

MILK & COOKIES / 14.5

cookie butter sous-vide American vodka, Licor 43, Amaro Montenegro, fresh lemon, Angostura bitters, saline

PAPER KITE / 17.5

toasted banana sous-vide Eagle Eye rye, Amaro y Arroyo, Velvet Falernum, fresh lemon

JUICE / 16.5

Cazadores Reposado tequila, Genepy le Chamois, toasted walnut cordial, fresh lemon, Fee Brothers Black Walnut bitters, saline

DATE WAS GREAT / 16.5

toasted banana sous-vide Eagle Eye rye, Averna Amaro, cinnamon date cordial, fresh lime

Zero Proof

LAYOVER / 13.5

Lyre's N/A American malt, Lyre's N/A Italian aperitif, cinnamon, fresh lemon

FRESH OUT / 12

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

PICK THE FRUIT / 11

Imposter N/A rum, apple cider, pomegranate, vanilla

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

NORTHSTAR 'POLARIS' MERLOT 16 / 63

CÔTE MAS RHÔNE BLEND 12.5 / 49

KILLKA MALBEC 13 / 51

UNSHACKLED CABERNET SAUVIGNON 17 / 67

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

HARVEY & HARRIET RED BLEND 19 / 75

Whites

VILLA SANDI PINOT GRIGIO 14 / 55

CERRIER CUVÉE LES CHAILLOUX SANCERRE 21 / 83

VAVASOUR SAUVIGNON BLANC 15 / 59

BEAUMONT CHENIN BLANC 15.5 / 61

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

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 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 / 16
- CAESAR SALAD** romaine lettuce, garlic croutons, Caesar dressing, ricotta salata / 15
- BURRATA** honey poached pears, butternut squash ricotta, arugula, pickled red onion, pistachio pesto, balsamic reduction / 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 / 21.5
- 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** porcini butter, roasted mushrooms, parmesan crisp / 19.5
- SPICY BUCATINI** guanciale, onion confit, spicy tomato sauce, pecorino / 20
- GNOCCHI** brown butter sauce, shaved brussels sprouts, roasted butternut squash, mushrooms, candied walnuts, fried sage / 19
- SHORT RIB & WAGYU BOLOGNESE** conchiglie pasta, garlic parmesan whip, fresh rosemary, herbed breadcrumbs, gremolata / 31

Mains

- PAN ROASTED SEA SCALLOPS*** cauliflower puree, shaved Brussels, artisan romaine, 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 / 34
- 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** wild mushroom risotto, porcini cream, parsnips, baby carrots + parsnip chips / 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

