

1887



JOSIE HERRICK, GENERAL MANAGER

DEREK BRANHAM, BEVERAGE DIRECTOR

CHARLES D'ABLAING, CULINARY DIRECTOR

@ THEHEYHEYCLUB

### OPENING SCENE

While the Hey! Hey! Club name is adapted from the iconic club of Kansas City's infamous jazz age, we also draw lineage from local auteur Robert Altman and his film *Kansas City*, from which the sign in our entryway was a prop. It is through this connection to local film history that we have drawn our theme for this volume.

Inspired by the legends of Hollywood starlets and iconic animators, gritty mafioso and western gunslingers, our beloved cowtown has a proud legacy on the silver screen.

This menu's opening segment of original cocktails follows a linear path, beginning with light, effervescent flavors, moving into more savory and layered concoctions, and finishing with our most rich and spirited mixes. All scripted by the talented team of the Hey! Hey! Club.

### **CREDITS**

### COCKTAILS

BRETT HOLM • BRADLEY McCLURE Noah Sanchez • Kate Shofler Kaleb Sweet • Joseph Woska

### **ILLUSTRATIONS**

ALYSSA BECKUM | @ANB.ILLUSTRATION

### **PLOT POINTS**

THE HEY! HEY! CLUB | VOLUME IV

### SEASONAL COMPOSTIONS

SPIRIT-FREE COCKTAILS
13

RESIDENT COCKTAILS

BEER & WINE

J. RIEGER & CO. SPIRITS 16·10

CULINARY COMPOSITIONS
19-20



## tart, tropical, charged STARLIGHT

BLANCO TEQUILA, MANZANILLA, YUZU, PASSION FRUIT, Lime, Absinthe, Fizz **\$14** 





### crisp, botanical, trasty TENDERFOOT

DRY GIN, HAITIAN RUM, VELVET FALERNUM, Coconut, Bergamot **\$15** 

• 2 •



### citrusy, herbose, verdant LONGFELLOW

VODKA, PISCO ACHOLADO, FINO, Snap Pea, Lemon Verbena, Yogurt **\$14** 

• 3 •



## fruity, bitter, seductive

SPICED LICOR DE AGAVE, PACHARAN, Aronia Berry, Vermouth di Torino, Carbonation **\$16** 





## BEVERLY BANE

CUPREATA MEZCAL, MANZANILLA, TOMATO, Strawberry, Lime, Saline **\$15** 

· 5 ·



## tropical, tart, trasted ROGER DODGER

CASK FINISHED KC WHISKEY, JAMAICAN RUM, CURACAO, GINGER, SALTED CASHEW, LEMON \$15

• 6 •



### TAST BANG

VODKA, POBLANO CHILE, LEMONGRASS, PINEAPPLE, SESAME, Lime Leaf, Coconut Cream \$14

· 7 ·



## stone fruit, spice, silky SELDON SEEN

BONDED RYE WHISKEY, PINOT NOIR BRANDY, ITALIAN BITTER, CURACAO, HONEYBUSH TEA, CLARIFIED MILK \$14

• 0 •



## sweet heat, bitter, spicy SMOKE WAGON

KANSAS CITY WHISKEY, SOTOL WHEELERI, Ruibarbo, Vermouth, Smoked BBQ bitters \$15

· 9 ·



## wordsy, rich, wordy BELNONTE

CHARANDA ANEJO, AMARI BLEND, Rojo Vermut, Cacao, Tropical Bitters **\$16** 

· 10 ·



## baked fruit, maple, warning ALANDSA

APPLE BRANDY, BRANDY DE JEREZ, TOASTED WALNUT, Moscatel, Celery Bitters \$15

• 11 •



### decadent, custand, nectar KG GONFIDANT

DRY GIN, RHUM AGRICOLE, SAFFRON, PEACH, Honey, Cream **\$16** 

· 12 ·

### SPIRIT-FREE COCKTAILS @

CUT THE ALCOHOL. GIVE THE FLAVORS THE STARRING ROLE.

### FILM ROW FIZZ

RHUBARB SHRUB, BLACKBERRY, LEMON, CARBONATION

### **DIRECTOR'S CUT**

TOMATO PUREE, STRAWBERRY, LIME, SALT

### PARKWAY TWIN

COLD BREW, SALTED CASHEW, COCONUT CREAM, NUTMEG





# RESIDENT COCKTAILS HAPPY HOUR WEDNESDAY-FRIDAY 4PM-6PM. ALL RESIDENT COCKTAILS \$10.

### FRENCH 75

DRY GIN, LEMON, CANE SUGAR, SPARKLING WINE

### PALOMA

TEQUILA BLANCO, BITTER APERITIF, LIME, GRAPEFRUIT SODA

### MOJITO

CARIBBEAN RUM BLEND, MINT, LIME, CANE SUGAR, SPARKLING WATER

### CLOVER CLUB

DRY GIN, DRY VERMOUTH, RASPBERRY, LEMON

### SIDECAR

COGNAC BLEND. ORANGE CURACAO. LEMON

### WHITE NEGRONI

DRY GIN. BLANC VERMOUTH. BITTER APERITIF. ORANGE

### SAZERAC

BONDED RYE, CANE SUGAR, CREOLE BITTERS, ABSINTHE RINSE

### **ESPRESSO MARTINI**

VODKA, CAFFE AMARO, COLD BREW, AROMATIC BITTERS



### BEER & WINE

### HEIM BEER

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Brewed exclusively for our distillery by KC Bier Co., Heim Beer is a nod to this building's original occupant, the Heim Brewery.

From 1901 to 1917 Heim's German-style beers were bottled in this building. Like the original Heim Beer, this Export Helles Lager is brewed in the authentic German tradition using time-honored brewing processes and imported German malt and hops.



### WINE

GL	SS	BOTTL
CRISP WHITE	15	6
RICH WHITE	16	6
FRUITY RED	16	6
FULL-BODY RED	17	6
SPARKLING ROSÉ	16	6
SPARKLING WHITE	18	7

ASK OUR TEAM FOR DETAILS ON OUR CURRENT WINE OFFERINGS.



### ABSINTHE



### ABSINTHE SERVICE

14

This distillery exclusive from J. Rieger & Co. captures the flavor of the notorious spirit produced with anise, fennel, and wormwood. This potent distillate was fashionable throughout 19th century Europe. Declared illegal in the early 20th century, it took until 2007 for the ban of absinthe production to be lifted.

We present this infamous spirit here in the same manner it would have been enjoyed in cafes of old — with a sugar cube and a slow drip of water from our absinthe fountain.



### J. RIEGER & GO. SPIRITS

CAFFÈ AMARO	. 5	10
PREMIUM WHEAT VODKA	.5	10
MIDWESTERN DRY GIN	.5	10
KANSAS CITY WHISKEY	. 6	12
STRAIGHT BOURBON WHISKEY BOTTLED IN BOND	. 8	16
STRAIGHT RYE WHISKEY BOTTLED IN BOND	. 8	16

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2 07

### MONOGRAM WHISKEY 2024 EDITION ......20 ......40

Monogram Whiskey is an iconic J. Rieger & Co. spirit, released in limited quantities once a year since 2017. Drawing inspiration from the solera system used in Spanish bodegas, these whiskeys, aged in sherry botas, are fractionally blended to create a truly novel whiskey.

This year's edition is a Kansas City Whiskey blend of straight bourbon, straight rye, and light corn whiskey that has been aging in our solera since as far back as 2015, plus a touch of 15-year-old oloroso sherry.







### HEY! HEY! CLUB PRIVATE STOCK

.2 07 16 .... ROTTLE 75

J. Rieger & Co.'s Private Stock is a program of single barrel offerings from our warehouse. These limited selections offer unique expressions of style and finishing. Each are truly one of a kind.

Ask for details about this expression chosen by the Hey! Hey! Club team. Enjoy neat, in a bespoke cocktail, or purchase a bottle to take home.

O F F E R I N G

SCAN TO SEE THE EXQUISITE AND EXTENSIVE LIST OF SPIRITS FROM OTHER DISTILLERIES AND BRANDS WE ADMIRE AND POUR AT THE HEY! HEY! CLUB.





### CULINARY COMPOSITIONS

### BITES

25% OFF DURING HAPPY HOUR WEDNESDAY-FRIDAY 4PM-6PM

SAVORY NUTS VG, DF, GF SMOKED AND SEASONED	. 0
HOUSE-MADE KETTLE CHIPS V, GF, NF GORGONZOLA WHIP	. 0
OLIVES & MOZZARELLA V, GF, NF HERB MARINATED	. 1
SMOKED SALMON RILLETTES GF, NF SERVED WITH LAVOSH	ĮĘ.
FRESH MELON & PROSCIUTTO GF	



### **PLATES**

AVAILABLE UNTIL 10PM

FRIED GREEN TOMATOES V, NF	12
TOASTED GOAT CHEESE V, NF	14
CHARCUTERIE & CHEESE CHEF-SELECTED MEATS AND CHEESES, HOUSE-MADE MOSTARDA, OLIVES, LAVOSH	24
SAVANNAH STYLE CRAB CAKE NF ARUGULA, RED CHILI, OLIVE OIL, REMOULADE SAUCE	16
BEEF SHORT RIB & AVOCADO TOAST NF TOASTED FOCACCIA, BOURSIN CHEESE, BORDELAISE SAUCE	22
SHARED BOARD GREEN TOMATOES, CHARCUTERIE, CHEESE, SHORT RIB, KETTLE CHIPS	40
SWEETS —	
SNICKERDOODLE NF	10
TIRAMISU CUPCAKE <i>nf</i> RIEGER CAFFÈ AMARO, MASCARPONE	10
OOEY GOOEY BUTTER CAKE NF	10
FLOURLESS CHOCOLATE TORTE GF  NAPOLEON BUTTERCREAM, CHOCOLATE GANACHE, RASPBERRY COULIS, CANDIED HAZELNUT, WHITE CHOCOLATE MOUSSE	10
V=VEGETARIAN VG=VEGAN DF=DAIRY FREE NF=NUT FREE GF=GLUTEN FREE PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY ALLERGIES OR RESTRICTIONS. — CONSUMING RAW OR UNDERCOOKED PRODUCTS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. —	



