

♦ ELECTRIC PARK



KANSAS CITY ♦

The HEY! HEY! Club

JOSIE HERRICK, GENERAL MANAGER

DEREK BRANHAM, BEVERAGE DIRECTOR

CHARLES D'ABLAING, CULINARY DIRECTOR

@THEHEYHEYCLUB | HEYHEYCLUB.COM

PRELUDE

Among the many sources of inspiration in this building are its numerous ties to local lore at the turn of the 20th century. It's from this period that we draw our namesake as well as our inspiration for this volume.

Early chapters will greet you with light, effervescent flavors. In the middle act, we'll be showcasing more savory and spirited concoctions. By chapter four, we will descend into our most rich and decadent creations, reflecting a musical nightlife that would carry on until daybreak.

From dusty cowtown turned city of swing, we embrace the legacy of an era that echoes a century later. Follow us through these chapters as we attempt to evoke the vibrant character and enchanting sounds of Kansas City jazz.

Photography courtesy of the American Jazz Museum.

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I. UPBEAT & VIBRANT

The temperature outside begs for an escape. A new groove is born in the Delta and is due to arrive. It will transform the way we speak. The way we move. It will strike a chord that will resonate forever. It will happen here. Welcome to the show.

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Photography courtesy of the Kansas City Museum and Charles Goodwin.

UPBEAT & VIBRANT

TROUBADOUR

(*NON-SPIRITED*)

COCONUT WATER, LEMONGRASS, TURMERIC, CORIANDER,
CINNAMON, LIME, CARBONATION

\$10

VINE STREET SUPREME

BLANCO TEQUILA, GÉNÉPY, WATERMELON MINT SHRUB,
FENNEL, MINERAL WATER

\$14

SAX APPEAL

DRY GIN, CLAIRIN, YELLOW BELL PEPPER,
SUZE, LEMON, ABSINTHE

\$13

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II. FRESH & INVIGORATING

We're in the city of swing. The birthplace of bop. Clubs line 12th Street, 18th & Vine. No desire is unaccommodated. Chase your delights. A wave of sights and sounds swell and carry you away. You are in the heart of liberation. Thrills abound.

FRESH & INVIGORATING

MODÈLE ROUGE

VODKA, RHUBARB SHRUB, HIBISCUS, LEMON,
STRAWBERRY AMARETTO FOAM

\$14

CASA FIESTA

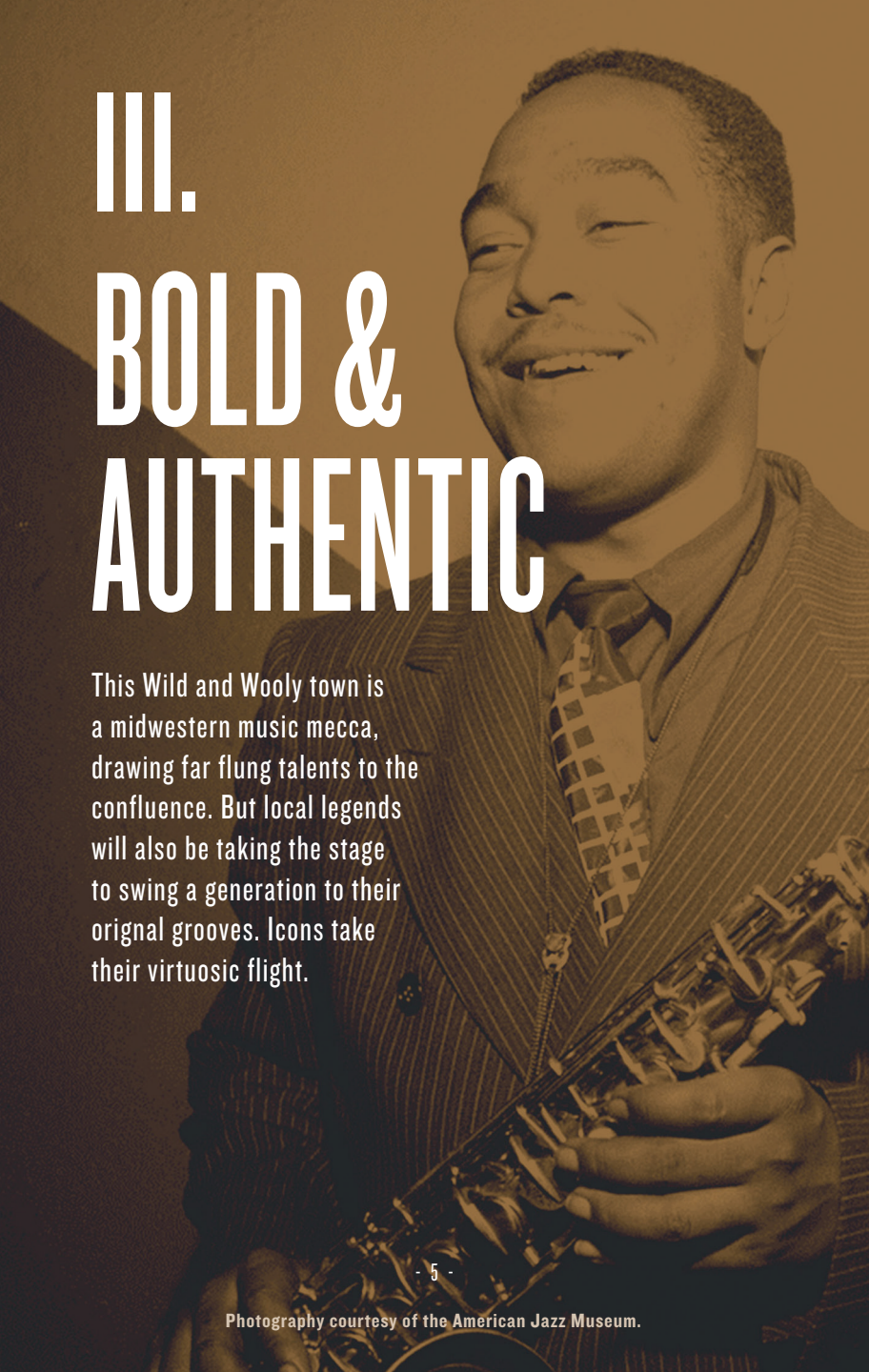
TEQUILA, CUMIN, CILANTRO, PINEAPPLE,
LIME, GUAJILLO

\$15

DILL DROPPER

MIDWESTERN DRY GIN, BACANORA, BLANC VERMOUTH,
FINO, DILL, OLIVE

\$14



III. BOLD & AUTHENTIC

This Wild and Woolly town is a midwestern music mecca, drawing far flung talents to the confluence. But local legends will also be taking the stage to swing a generation to their original grooves. Icons take their virtuosic flight.

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Photography courtesy of the American Jazz Museum.

BOLD & AUTHENTIC

12TH STREET STRIDE

BLENDED SCOTCH, APRICOT, BLANC VERMOUTH,
BITTER BIANCO

\$14

BARNSTORMER

MEXICAN CORN WHISKEY, ANCHO CHILE, PEACH, SMOKE

\$15

LOCAL ROLLER

BONDED RYE, PECAN, BANANA, HONEY, NUTMEG, ALLSPICE

\$14

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IV. DECADENT & COMFORTING

The brass has hit fever pitch. The crowd gathers in a flurry of energy. Flappers and hepcats. Gangsters and gamblers. The dancers hypnotized in their wild ritual of rhythm. The Duke sings, “It don’t mean a thing, if it ain’t got that swing.”

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Photography courtesy of the American Jazz Museum.

DECADENT & COMFORTING

CLOUDS OF JOY

SPANISH GIN, PACHARAN, BITTER APERITIF,
CARBONATION, RASPBERRY ICE CREAM

\$15

BOWERY BOOGIE

CHARANDA, FALERNUM, AMARO, THAI CHILI,
COCONUT CREAM, BLACKBERRY, LIME

\$14

PASEO FRESCO

AGRICOLE RHUM, BANANA, HORCHATA, ALMOND,
BROWN BUTTER, CINNAMON

\$15

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V. RESIDENT COCKTAILS

The velvet is drawn. Daybreak nears. The sun echoes the red hot ascent of this explosive new art. Turn to the encore stage for our most tried and true performers. The ones that don't seem to quit, so we let them stay after hours. Epitomizing the essence of hey.

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Photography courtesy of the Kansas City Museum and Corinne Walder.

RESIDENT COCKTAILS

BRAND-NEW BOOM

VODKA, PASSIONFRUIT, FALERNUM,
CACAO, CREOLE BITTERS

\$14

MOCHILA

BLENDED SCOTCH, ALLSPICE, MADEIRA, ORANGE,
LEMON, EGG WHITE, SIDRA NATURAL

\$14

COPPOLA

APPLE BRANDY, KC WHISKEY
MARASCA CHERRY, CARDAMARO

\$15

FLINTLOCK

JAMAICAN RUM, BOURBON, VERMOUTH,
APERITIF, AMARO BLEND

\$15

CAFFÈ RACER

KC WHISKEY, CAFFÈ AMARO, COLD BREW,
RASPBERRY, ALPINE BITTER

\$15

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VI.

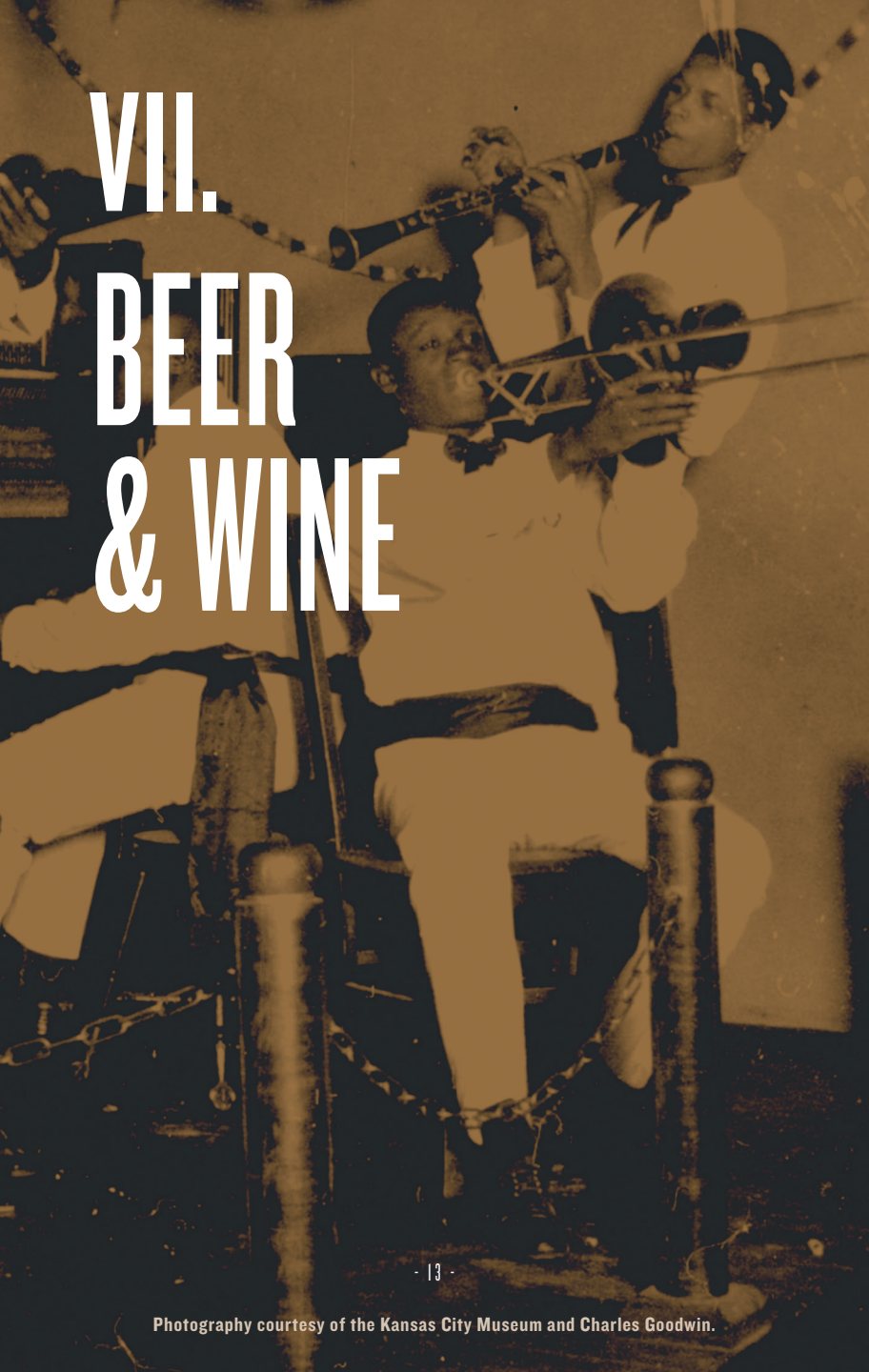
J. RIEGER & CO. SPIRITS

J. RIEGER & CO. SPIRITS

	1 OZ	2 OZ
ABSINTHE	7	14
CAFFÈ AMARO	5	10
MIDWESTERN DRY GIN	5	10
PREMIUM WHEAT VODKA	5	10
KANSAS CITY WHISKEY	6	12
KANSAS CITY CLUB BOURBON	8	16
STRAIGHT BOURBON WHISKEY BOTTLED IN BOND	8	16
STRAIGHT RYE WHISKEY BOTTLED IN BOND	8	16
MONOGRAM WHISKEY 2017 EDITION	17	34
9-YEAR-OLD CORN WHISKEY, BLENDED WITH 11-YEAR-OLD RYE WHISKEY FINISHED IN 100-YEAR-OLD OLOROSO SHERRY BOTAS FOR 1.5 YEARS		
MONOGRAM WHISKEY 2018 EDITION	17	34
10-YEAR-OLD CORN WHISKEY + A BLEND OF 5- AND 11-YEAR-OLD STRAIGHT RYE WHISKEYS FINISHED IN 100-YEAR-OLD OLOROSO SHERRY BOTAS FOR UP TO 2.5 YEARS		
MONOGRAM WHISKEY 2020 EDITION	20	40
10-YEAR-OLD CORN WHISKEY + A BLEND OF 5- AND 11-YEAR-OLD STRAIGHT RYE WHISKEYS FINISHED IN 100-YEAR-OLD OLOROSO SHERRY BOTAS FOR UP TO 4 YEARS		
MONOGRAM WHISKEY 2021 EDITION	20	40
A BLEND OF 5- AND 11-YEAR-OLD STRAIGHT RYE WHISKEYS FINISHED IN 100-YEAR-OLD OLOROSO SHERRY BOTAS FOR UP TO 6 YEARS		
MONOGRAM WHISKEY 2022 EDITION	20	40
A BLEND OF 6.5- AND 10.5-YEAR-OLD STRAIGHT BOURBON WHISKEYS FINISHED IN 100-YEAR-OLD OLOROSO SHERRY BOTAS FOR UP TO 4 YEARS		
MONOGRAM WHISKEY 2023 EDITION	20	40
A KANSAS CITY WHISKEY BLEND OF STRAIGHT BOURBON, STRAIGHT RYE, AND LIGHT CORN WHISKEYS FINISHED IN 100-YEAR-OLD SHERRY BOTAS FOR UP TO 5 YEARS		

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





VII. BEER & WINE

HEIM BEER

AVAILABLE BY THE GLASS 7

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

	GLASS	BOTTLE
CRISP WHITE	15	60
RICH WHITE	16	64
FRUITY RED	15	64
FULL-BODY RED	17	68
SPARKLING ROSÉ	16	64
CHAMPAGNE	20	80

ASK OUR TEAM FOR DETAILS ON OUR CURRENT WINE OFFERINGS.

.....
PARTIES LARGER THAN SIX WILL BE SUBJECT TO AN AUTOMATIC 20% GRATUITY AND NO SPLIT CHECKS. 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO ALL TABS THAT ARE NOT CLOSED OUT.
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VIII.

CULINARY

COMPOSITIONS

V=VEGETARIAN VG=VEGAN DF=DARIY FREE NF=NUT FREE GF=GLUTEN FREE
PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY ALLERGIES OR RESTRICTIONS.

BITES

SAVORY NUTS *V, VG, DF, GF* 9
SMOKED AND SEASONED

CHARCUTERIE & CHEESE 18
CHEF SELECTED MEATS AND CHEESES, HOUSE MADE MOSTARDA,
OLIVES, LAVOSH

OSETRA CAVIAR-BLINI *NF* 1/2 OZ 45 1 OZ 80
HARD BOILED EGG, CREME FRAICHE, RED ONION

PLATES

FRIED GREEN TOMATOES *V, NF* 12
SPINACH CREAM, TOMATO JAM, PARMESAN

TOASTED GOAT CHEESE *V, NF* 12
BALSAMIC TOMATOES, FRIED ASPARAGUS, ALEPPA CHILI OIL

TRADITIONAL SALT LOX *NF* 14
MIDWESTERN DRY GIN-CURED, BENEDICTINE DIP, PRETZEL CROSTINI

BEEF TENDERLOIN & AVOCADO TOAST *NF* 22
TOASTED FOCACCIA, BOURSIN CHEESE, BORDELAISE SAUCE

A5 WAGYU STRIP STEAK *GF* 38
3 OZ SEARED WAGYU STRIP STEAK, ASPARAGUS TIPS, FINGERLING
POTATO, CREME FRAICHE, DEMI-GLACE

SWEETS

OOEY GOOEY BUTTER CAKE *NF* 8
BROWN BUTTER, CHOCOLATE COVERED WAFFLE CONE,
ANDY'S ROOT BEER CARAMEL

CITRUS RASPBERRY TART *NF* 8
BERRY COULIS, LAVENDAR SUGAR

FÜRST PÜCKLER *GF* 8
FLOURLESS CHOCOLATE TORTE, NAPOLEON BUTTERCREAM,
CHOCOLATE GANACHE, RASPBERRY COULIS, CANDIED HAZELNUT,
WHITE CHOCOLATE MOUSSE

CONSUMING RAW OR UNDERCOOKED PRODUCTS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.



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