



The HEY! HEY! Club

FEATURED COCKTAILS

SCORPIUS / \$13

*CARBONATED FINO SHERRY, APPLE, JAMACIAN RUM,
BRUTO AMERICANO, CRANBERRY CORDIAL*

CHICO GORDITO / \$13

BUTTER WASHED TEQUILA, MEZCAL, SQUASH, LEMON, NUTMEG

PEAK LAPEL / \$13

RIEGER'S GIN, VERMOUTH BLEND, PICKLES, TARRAGON

THE ALEXANDER / \$13

*CAFFÈ AMARO, TOASTED PECAN, ARMAGNAC,
TILLAMOOK CREAMERY ICE CREAM*

KAWNFLUENCE / \$15

*FINE BLANCHE ARMAGNAC, TOASTED PECAN,
PEAR, LEMONGRASS TONIC, BUBBLES*

FRENCH BOTTOMS / \$15

*UNAGED APPLE BRANDY, NEW WESTERN GIN,
TARRAGON, BLANCO VERMUT, APRICOT*

FLINTLOCK / \$15

BOURBON, JAMAICAN RUM, VERMOUTH, APERITIF, AMARO BLEND

PADDLE WHEELER / \$15

*MISSOURI APPLE BRANDY, PLATA TEQUILA, PLUM SAKE,
BLANC VERMOUTH, FIZZY PINK PICKLED APPLE*

BRAND NEW BOOM / \$14

GIN, PASSION FRUIT, CACAO, SPARKLING WINE, CREOLE BITTERS

MOCHILA / \$13

*BLENDED SCOTCH, MADEIRA, ORANGE, LEMON,
EGG WHITE, SHERRY CASK CIDER*

SCARRITT'S ESCAPE / \$12

*CAFFÈ AMARO, BRANDY DE JEREZ, CURAÇAO,
COCONUT CREAM, TOASTED PECAN, PINEAPPLE*

MOPAC / \$13

*LIGHT RUM BLEND, MEZCAL, SMOKED PEAR SHRUB,
BRACHETTO D'ACQUI*



BEER

HEIM BEER / \$6

BREWED EXCLUSIVELY FOR
J. RIEGER & CO. BY KC BIER CO.

HOUSE WINES BY THE GLASS

BOEDECKER CELLARS / \$14

PINOT GRIS

TALBOTT, SLEEPY HOLLOW VINEYARD / \$16

CHARDONNAY

AYRES VINEYARD / \$14

PINOT NOIR

BELLACOSA WINE CO / \$17

CABERNET SAUVIGNON

MAISON DE GRAND ESPRIT / \$15

CRÉMANT DE BOURGOGNE

JACQUART / \$20

CHAMPAGNE

FOOD

FINGERLING CHIPS / \$5

PARMESAN, BLACK PEPPER

PAN CON TOMATE / \$11

TOASTED BREAD, GARLIC, TOMATO

ESCALIVADA TOAST / \$12

ROASTED EGGPLANT, BELL PEPPER, KC WHISKEY

ARANCINI / \$13

ITALIAN CURED MEATS, SMOKED LEMON AIOLI, PARMESAN

CAVIAR / \$16

GIN GELEE, CRÈME FRAÎCHE, CHIPS