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THE LEGEND OF V.E. IRONS & THE BRASS MONKEY

TERMINALLY ILL MAN FINDS HEALING; MONKEY STATUE

Victor Earl Irons, better known as *V. E. Irons* was a Yale graduate from Kansas City. Although he wasn't educated in medicine at the time he was diagnosed with a terminal spinal disease.

His diagnosis led him on a global quest seeking ancient healing knowledge and exotic plant medicines. Irons encountered a brass monkey statue while passing through Kerala, India. The mysterious figure brought mystical knowledge and the journey began to change.

Irons returned to Kansas City a healed man and set up a laboratory where he created medicines to heal others using his new found methods. Rumors spread of his mystical statue and soon break ins began. After expanding his laboratory at 307 Admiral the brass monkey was never seen again.

*We believe Irons may have entombed the statue inside the building at 307 Admiral which is *The Brass Monkey Lounge*.*

We honor V. E. Irons and his holistic healing compounds which were made in this space far beyond his lifetime. Raise a glass to a Kansas City legend and a true pioneer in natural healing.

~Cheers!

FIRST ROUND \$6

Petite cocktails are a great way to begin your evening.

NO. 1	BOOZY / NUTTY / BUTTERY	
<i>Bourbon, Banana Liqueur, Walnut Bitters</i>		GLUTEN-FREE DAIRY-FREE



NO. 2	CANDIED / CREAMY	
<i>Planteray White Rum, Orange Juice, Coconut, Cherry Juice</i>		CONT. NUTS DAIRY-FREE



NO. 3	ZINGY / CRISP	
<i>Prairie Gin, Grapefruit, Amaro Montenegro, Lemon, Simple Syrup</i>		GLUTEN-FREE DAIRY-FREE



NO. 4	TROPICAL / EARTHY	
<i>Espresso Liqueur, Rider Vodka, Mango Liqueur, Cold Brew, Simple Syrup</i>		GLUTEN-FREE DAIRY-FREE



MAN EATER

14 | *herbaceous / bitter-sweet*

Bourbon, Lemon Juice,
Hibiscus Syrup, Aperol

GLUTEN-FREE | VEGAN



Desert THORN

16 | *smokey / silky / fiery*

Tequila Blanco Alida,
Simple Syrup, Lime,
Grapefruit, Jalapeño
Liqueur, Alma Tepec, Fee
Foam

GLUTEN-FREE

Sex Magic

19 | *velvet / luscious / decadent*

Ube Condensed Milk,
Planteray Dark Rum,
Coconut, Pineapple Juice,
Simple Syrup

GLUTEN-FREE | DAIRY



SMOKE SHOW

16 | *bold / bright / smokey*

Mezcal 400 Conejos,
Lychee Liqueur, St-
Germain, Lemon Juice,
Simple Syrup

GLUTEN-FREE | VEGAN



The **BOTANIST**

15 | *tangy / floral / balanced*

Prairie Gin, Rider Vodka,
Cherry Liqueur, Lemon
Juice, Simple Syrup, Fee
Foam

GLUTEN-FREE



The **Lovers**

15 | *spiced / warm / fresh*

R/Farm Baked Apple
Whiskey, Lime Juice,
Simple Syrup, Orgeat,
Triple Sec

CONTAINS NUTS | GF | VEGAN

THE BRASS MONKEY

14 | *effervescent / playful*

White Rum, Vodka,
Orange Liqueur, House
Sunny D Shrub, Citrus

GLUTEN-FREE | DAIRY-FREE



18 | *decadent / smooth*

Clarified Amaretto
Sour, Cherry Pepsi
Cold Foam, Vanilla,
Hibiscus

GLUTEN-FREE

OLD FASHIONED FLIGHT

3x half-sized pours | 29

GUNSLINGER

Rieger Kansas City Whiskey, Simple Syrup,
Orange Bitters, Angostura Bitters GF/VGN

THE OAXACAN

Mezcal 400 Conejos, Agave, Grapefruit
Bitters, Orange Bitters GF/VGN

SPICED PROPHET

Don Q Reserva, Spiced Pineapple Simple,
Orange Bitters, Angostura Bitters GF/VGN

Full-sized pours available | 16



HOUSE CLASSICS

REFINED  RESPECTED

PAPER PLANE 15

Bourbon, Amaro Nonino, Aperol, Lemon VGN

MARGARITA 12

Arette Reposado, Triple Sec, Agave, Lime, Salt Rim GF/VGN

SAZ-ARRACK 16

Rye, Swedish Punsch, Orange Liqueur, Bitters,
Absinthe Spritz VGN

ESPRESSO MARTINI 15

Espresso, Coffee Liqueur, Vodka, Simple Syrup VGN

DIRTY MARTINI 15

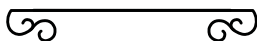
Rider Vodka, Dirty Brine, Olive Oil Wash


CHOCOLATE MARTINI 15

Rider Vodka, Creme de Cacao, Vanilla Liqueur, Cream GF

LEMONDROP MARTINI 15

Drumshanbo Sausage Tree Vodka, Triple Sec,
Lemon, Sugar Rim GF/VGN

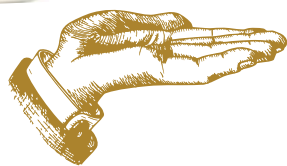




THE ALCHEMIST EXPERIENCE



RIGHT
THIS
WAY





Experience a cocktail uniquely yours — an alchemy of chance and intuition, guided by the Brass Monkey. Each drink is one-of-a-kind, created in the moment and never repeated the same way again.

THE DECK

Your server will have you draw two cards to set the course of your potion.

THE PULL

Each card reveals an ingredient, guiding our bartenders' craft.

THE CRAFT

Your cards are interpreted into a bespoke cocktail.

THE REVEAL

Your potion arrives with its story, finished in true alchemist fashion.



\$24

*Each cocktail is served in antique glassware.
You may take yours home as a keepsake washed
and wrapped for an additional \$5.*

MOCK-TAILS

COCO FIZZ

13 | *tropical / refreshing*

Real Coconut Creme,
Hibiscus Syrup, Lime Juice,
Mint Leaves, 7up

NON-ALCOHOLIC | VEGAN





POSTMARKED

14 | *fruity / zesty / refreshing*

Ritual Zero Proof Gin,
Pomegranate, Honey, Mango, Lime

NON-ALCOHOLIC | GLUTEN-FREE | VEGAN



FRENCH 00

14 | *elegant / effervescent / crisp*

N/A Lemoncello and Prosecco,
Jasmine, Lemon

NON-ALCOHOLIC | GLUTEN-FREE | VEGAN



WINE

	<i>gls</i>	<i>btl</i>
Bonanza - Cabernet Sauvignon	10	38
Taonga - Sauvignon Blanc	10	36
Coppola - Diamond Prosecco	10	42
Codorniu - Sparkling Brut Rose	10	39
Fre N/A - Sparkling Alcohol-Removed Brut	8	29



BEER & SELTZER

Boulevard - Wheat	6
Lagunitas - Little Sumpin' Sumpin' IPA	5
Miller - High Life	4
Quirk - Cherry Blossom Lime	6
Sol - Cerveza	5
Blue Moon - N/A	5
Lagunitas - IPN/A	5



INTERNATIONAL SNACKS

Feeling a little sweet or a bit salty? Ask your server to see the snack tray of various packaged snacks from around the world.

All snacks are 2 USD



GLOSSARY

A guide to help you navigate our ingredients and techniques

Spirits & Liqueurs

Amaro – Italian herbal liqueurs, typically bittersweet and complex (ah-MAH-ro)



Arrack – a fermented sugarcane molasses spirit from Java, often blended with spices. (AH-rack)

Punsch – an aromatic, rum-based liqueur with Batavia arrack, spices, and rums. (POON-sh)



Vermouth – a fortified, aromatized wine flavored with herbs and botanicals, common in many classics. (ver-MOOTH)

Mixers & Ingredients

Black Cardamom - a dried, smokey spice derived from seed pods. Traditionally harvested for medicine and cooking.

Chinkiang – a dark, fragrant, and slightly sweet Chinese black vinegar made from fermented sticky rice and wheat bran. (CHIN-kyahng)

Gelee - a french soft jelly made from fruit and gelatin.

Lychee - a sweet, floral flavored fruit from Southeast Asia.

Probitas - a blended white rum from Barbados and Jamaica, combining bright, grassy funk with soft vanilla and tropical fruit notes

Shrub – a non-alcoholic, concentrated syrup made from fruit, sugar, and vinegar.

Tincture – a concentrated extract of herbs, spices, or botanicals, added by the drop for flavor.

Yuzu - an aromatic citrus fruit from Asia with a slight herbal flavor.



Techniques & Styles

Clarification – a technique (often using milk) that removes solids from a liquid, leaving it clear but flavorful.



Fat-Wash – infusing a spirit with fat (like butter or coconut oil), then removing the fat to leave behind flavor.

Foam – a light, airy topping (from egg whites, aquafaba, or cream) that adds texture and aroma.



The End

We hope you enjoyed your experience this evening. We'd be grateful for a 5-Star review. If your experience was less than excellent we'd like to hear how to improve.

Suggestions or insights?
reservations@brassmonkeylounge.com



Until we drink again!

T H E
*Brass
Monkey*
L O U N G E

307 ADMIRAL BLVD • KANSAS CITY MISSOURI