

WHISKEY LOUNGE

starters

SOUP OF THE DAY GF/ur \$8
Chef's Daily Special

FRENCH ONION SOUP GF/ur \$8
Whiskey-Infused Three Onion Blend, Crisped Gruyère & Provolone & Parmesan Cheese Topping

LONG HOTS GF/ur \$9
Blistered Long Hot Peppers, Whiskey Caramelized Onions, Toasted Sourdough

WHISKEY WINGS GF/ur \$13
Choice of Buffalo, Hot Honey or Whiskey BBQ

ARUGULA SALAD GF \$11
Baby Arugula, Red Onion, Plum Tomato, Feta Cheese, Lemon Basil Vinaigrette
Pan-Seared Chicken +\$9 • Pan-Seared Salmon +\$12

CAESAR SALAD GF/ur \$12
Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing
Pan-Seared Chicken +\$9 • Pan-Seared Salmon +\$12

CHARCUTERIE PRETZEL (for two or more) \$23
Bavarian Pretzel, Various Cured Meats & Cheeses, Grapes, Olives, House-Made Roasted Peppers, Candied Walnuts, Fig Jam, Honey Mustard

double stacked burger bar

served with house-made potato chips & hellman's mayo coleslaw • all double burgers are smashed to medium-well & come with lettuce, tomato, onion & pickle • gluten-free buns available +\$2

WHISKEY SMASH BURGER GF/ur \$15
House Brisket Blend, Shredded Pulled Pork, Whiskey Caramelized Onions, Whiskey BBQ Sauce, Toasted Onion Brioche

FRENCH DIP SMASH BURGER GF/ur \$15
House Brisket Blend, Shaved Prime Rib, Swiss & Provolone Cheese, Whiskey Caramelized Onions, Toasted Onion Brioche, Au Jus

HOUSE SMASH BURGER GF/ur \$13
House Brisket Blend, Toasted Roll

SMASH CHEESEBURGER GF/ur \$14
House Brisket Blend, Cheddar & American Cheese, Toasted Roll

Artisanal American Cuisine

MORE THAN 75 WHISKEY'S, CRAFT BEER, SPECIALTY COCKTAILS

GF = Naturally Gluten-Free | GF/ur = Gluten-Free Upon Request

grilled cheese bar

served with house-made potato chips & hellman's mayo coleslaw • sourdough & marble rye available upon request

THREE CHEESE GRILLED CHEESE \$10
Cheddar, Swiss & American Cheese, Marble Rye

BBQ PORK GRILLED CHEESE \$14
Pulled Pork, Cheddar Cheese, Whiskey BBQ Sauce, Sourdough

FRENCH DIP GRILLED CHEESE \$14
Provolone Cheese, Sliced Prime Rib, Marble Rye, Au Jus

FIG & BRIE GRILLED CHEESE \$14
Fig Spread, Brie Cheese, Sliced Granny Smith Apples, Sourdough

CAPRESE GRILLED CHEESE \$14
Fresh Mozzarella, Oven-Roasted Tomato, House-Made Roasted Peppers, Pesto, Sourdough

sandwich corner

served with house-made potato chips & hellman's mayo coleslaw • sourdough, marble rye & portuguese rolls available upon request

VEGGIE \$12
Grilled Seasonal Vegetables, House-Made Roasted Peppers, Arugula, Mozzarella, Balsamic Vinaigrette, Toasted Marble Rye

STEAK \$16
Shaved Prime Rib, Provolone Cheese, Whiskey Caramelized Onions, House-Made Roasted Peppers, Toasted Portuguese Roll

ROMA \$15
Grilled Chicken, House-Made Roasted Peppers, Mozzarella, Pesto, Toasted Portuguese Roll

specialty mains

6OZ FILET MIGNON GF \$36
Pan-Seared, Wet-Aged, Demi-Glace, Garlic-Smashed Potatoes, Grilled Seasonal Vegetables, Long Hot Pepper

12OZ NEW YORK STRIP GF \$39
Pan-Seared, Demi-Glace, Garlic-Smashed Potatoes, Grilled Seasonal Vegetables, Long Hot Pepper

WHISKEY SALMON \$28
Pan-Seared Honey Whiskey & Garlic-Glazed Salmon, Garlic-Smashed Potatoes, Grilled Seasonal Vegetables

sides

House-Made Potato Chips GF \$3 • French Fries GF \$4 • Steak Fries GF \$7 • Sweet Potato Wedges GF \$8
Onion Rings \$8 • Hellman's Mayo Coleslaw GF \$4 • Grilled Seasonal Vegetables GF \$5
Garlic-Smashed Potatoes GF \$8

Meals are prepared to order. Items may arrive to you at different times. Gluten-free items available at your request. Please advise your server of any allergies.

Please note: some whiskeys are gluten-free, but we cannot guarantee the ones we utilize are. If gluten is an allergy, we do not suggest you order any items with whiskey in the sauces or ingredients.