



THE
**whiskey
house**
A DRINKING INSTITUTION

KITCHEN

To Start

sod - 5

(soup of the day)

vietnamese wings (eight) - 12

fish sauce, lime, cilantro, jalapeno

bbq pork sliders (three) - 12

smoked pork shoulder, house-made bbq sauce, cole slaw

t.w.h. fish ceviche - 12

avocado, pico, cucumber, cilantro cream, house-made chips

mediterranean olives - 10

marinated Italian & Greek olives, toast points

chorizo mac & cheese - 12

creamy four cheese blend, house made chorizo

sausage trio board - 19

bratwurst, sweet italian, lamb, sauerkraut, grilled onions, mustard

lamb nachos - 13

house-made chips, fresh ground lamb, cheese, pico, guacamole, sour cream

fried cauliflower - 10

parmesan, marinara (vegetarian)

scotch egg - 7

soft boiled egg, house made sausage, creole mustard

french fries - 5

hand cut daily in house

chicken kale salad - 12

chicken, apples, dried cranberries, pecans, quinoa, lemon vinaigrette

Cheese & Charcuterie

Mix and Match! Cheese accompanied by quince & fig jam and Charcuterie by cornichons & mustard.

three for \$21 each extra \$7

Bucheron / Goat / France - hard & soft, sharp & tangy

Brilliat Savarin / Cow / France - very rich, milky

Manchego / Ewe / Spain - nutty, sweet, and tangy

Boschetto / Sheep - Cow / Italy - semi-soft, sweet & mild

Idiazabal / Ewe / Spain - hard, sweet smoky flavor

Pecorino Toscana / Ewe / Italy - firm, complex, sweet

Cabra al Vino / Goat / Spain - cured in wine, sweet & smooth

Roquefort / Ewe / France - blue with sticky natural rind

Tête de Moine / Cow / Switzerland - semi-hard

Mimolette / Cow / France - hard, sweet, carmalized orange

Saucisson Sec - traditional French style dry salami

Chorizo d'Espana - spanish sausage

Jamon Serrano - dry-cured Spanish ham

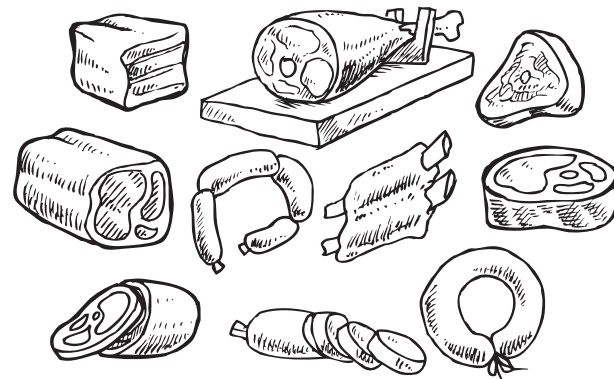
Chicken Truffle Pâté - rich, smooth, creamy

Smoked Duck Applewood - smoked moulard duck breast

Coppa - dry-cured whole pork shoulder

White Truffle Salami - dry cured with fragrance of truffle

Saucisson de Canard - rich, flavorfull duck salami



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To Follow

hand cut ribeye - 25

8oz. USDA Prime, boneless

prime pork chop - 14

6oz. marinated in scotch, thyme, rosemary & garlic

salmon filet - 17

6oz. angel's envy bourbon glaze

the whiskey house burger - 15

cheddar, 1000 island, grilled onions, bacon, lettuce, tomato

lamb burger - 15

cheddar, 1000 island, taziki, grilled onions, lettuce, tomato

en fuego burger - 15

roasted poblano, pepper jack, habanero aioli, grilled onions, bacon, lettuce, tomato

chicken sandwich - 15

cheddar, 1000 island, grilled onions, bacon, lettuce, tomato

black bean burger - 13

house made black bean patty, cheddar, 1000 island, grilled onions, lettuce, tomato

bratwurst sausage - 8

grilled onions, sauerkraut, creole mustard

chorizo sausage - 8

grilled onions, spicy cherry peppers, spicy mayo

sweet italian sausage - 8

grilled onions, green peppers, spicy cherry peppers

Desserts

laphroig ice cream - 8

vanilla ice cream infused with 10 year old laphroig single malt scotch

crème brûlée - 8

sazerac rye whiskey, rich custard base, topped with hard caramel

pecan-bourbon brownie - 10

house specialty, angels envy bourbon

HAPPY HOUR

4-7

KITCHEN

.75 vietnamese wing - (minimum 6)

\$2 cup of soup

\$2 french fries - hand cut

\$4 scotch egg

\$5 sausage on a roll - bratwurst -italian - lamb

\$5 kale salad - apples, dried cranberries, pecans, quinoa, lemon vinaigrette

\$6 t.w.h. fish ceviche - lime, tomato, onion, cilantro, cucumber, avocado

\$6 chorizo mac and cheese

\$8 t.w.h. burger - cheddar, bacon, 1000 Island, grilled onions, lettuce, tomato, served with fries

\$12 salmon filet - 6 oz. bourbon glaze, served with fries

\$15 ribeye - 8 oz. hand cut, USDA prime, served with fries

\$10 pork chop - 6oz. prime, marinated in scotch, thyme, rosemary & garlic, served with fries

\$4 crème brûlée - whiskey custard, topped with hard caramel

Bar

Wine \$5

House Sparkling

House White

House Red

Beers & Bonus

\$4 Kronenburg 1664 - French pale lager

\$9 Carlsberg - Danish pilsner, 1 liter can

\$1 add a shot of house whiskey to any beer

Cocktails \$5

Moscow or Kentucky Mule - vodka or bourbon, lime juice, bitters, ginger beer

Whiskey Sour - bourbon, lemon, simple syrup

Hanky-Panky - gin, sweet vermouth, fernet branca

Aperol Sprit - aperol, sparkling wine, orange peel

The Al Capone - bourbon, vermouth, campari

Daiquiri - white rum, simple syrup, lime

