

# Food at Whiskey

## Share

<b>Pickleback Deviled Eggs</b> , creamy & spicy egg, fresh dill, house pickles.....	12
<b>Truffled Popcorn</b> , extra large popcorn buttons, black truffle, sea salt.....	9
<b>Spicy Habanero Butter Shrimp</b> , garlic, butter, white wine, ciabatta toast.....	18
<b>Tempura Fried Kurobuta Bacon</b> , crispy golden tempura, Kurobuta bacon, maple-sambal dipping sauce .....	16
<b>Charcuterie &amp; Cheese</b> , house cured fennel & orange copa, bresaola, chicken liver mousse, Fromager D’Affnois, bourbon apple compote, house crackers .....	18
<b>Whiskey Glazed Brussels Sprouts</b> , deep fried Brussels sprouts, sweet whiskey glaze, dried apple, bacon, pecans.....	14
<b>Forest Floor Flatbread</b> , chanterelle, cremini, king oyster, & porcini mushrooms, fontina, Pecorino Romano, truffle oil, herbs .....	17
<b>Wagyu Brisket Flatbread</b> , slow braised American wagyu beef brisket, Makers Mark BBQ sauce, red onion, cilantro, Jack & Gouda cheeses .....	18

## Start

<b>Artisan Baby Iceberg Lettuce Salad</b> , whole head baby iceberg lettuce, crispy Kurobuta bacon, black olives, heirloom grape tomatoes, cracked hazelnuts, blue cheese dressing, crispy onions, Rogue River blue cheese .....	14
<b>Caesar</b> , Sweet Gem romaine, garlic crouton, Parmigiano Reggiano, parmesan crisp, Caesar dressing.....	10
<b>Porcini Mushroom Soup</b> , porcini, shitake, & cremini mushrooms, tarragon, truffle cream, chives.....	8

A 20% service charge is included on each check. John Howie Steak retains 100% of the service charge. Our professional service team receives industry leading compensation which includes wages, commissions, and benefits.

\* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meat, having never been frozen, may be hazardous to your health.

## Specialties

**Crispy Buttermilk Fried Chicken**, boneless breast & thigh, Frank's Red Hot & buttermilk marinade, Makers Mark BBQ sauce, choice of mash potatoes or fries..... 21

\* **USDA Prime Beef Bacon Cheeseburger**, 10oz. ground prime chuck & short rib burger, Beecher's cheddar, Kurobuta bacon, drive-in sauce, lettuce, tomato, pickle, sliced red onion, house baked bun, fries ..... 19

\* **Mushroom Brie Burger**, 10oz. house ground prime chuck & short rib burger, sautéed mushrooms, brie, arugula, truffle aioli, house baked bun, fries... .....19

**Substitute Grilled Chicken Breast, Fried Chicken Breast or Impossible Burger...\$0    Gluten Free Bun...\$2**

## Steaks

All steaks served with a side of our own steak sauce, Yukon gold mashed potatoes, and roasted asparagus

**American Wagyu Sirloin Cap, 10oz.....60**

**USDA Prime Filet, 6oz..... 65**

**Australian Wagyu X New York, 6oz..... 65**

**Japanese "A5" 100% Fullblood Wagyu Ribeye, 8oz .....170**

*Steak Grilling Temperatures*  
*Rare - Bright Red, Cool Center*  
*Medium Rare - Red Throughout, Warm Center*  
*Medium – Red Center*  
*Medium-Well - Pink Throughout*  
*Well - Light Pink Center*  
*Very-Well - No Pink*

**Top your steak Whiskey at JH style, hot caramelized onions, veal jus, flaming bourbon... 6**

## End

**Bourbon Caramel Corn..... 8**

**NY Style Cheesecake, huckleberry compote..... 12**

**Vanilla Crème Brule..... 9**

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