

Food at Whiskey

Share

Bacon-Jam Gougeres , warm bacon-jam stuffed parmesan & black pepper gougeres,	11
Buttermilk Bibb Salad , Bibb lettuce, pickled corn, radish, cucumber, bacon, pecan, cherry tomato, buttermilk dressing	11
Marinated Beets , honey crème fraiche, salt brined pistachios, orange, tarragon.....	13
Whiskey Glazed Brussels Sprouts , deep fried Brussels sprouts, sweet whiskey glaze, dried apple, bacon, pecans.....	14
Parmesan Truffle Fries , Parmigiano Reggiano, black truffle salt, truffle aioli.....	15
Ancho Chile Shrimp , fire grilled ancho-chile rubbed shrimp, mesquite roasted corn, chipotle chiles, cotija cheese, micro cilantro.....	19
Szechuan-Peppercorn Chicken , crispy fried chicken, shishito peppers, Szechuan peppercorn, chili crisp, toasted garlic, green onion, lime	16
Wagyu Steak Nachos , Oaxaca & white cheddar cheese, chipotle grilled wagyu steak, Mexican crema, spicy avocado-tomatillo salsa, pickled red onion, pickled jalapeno, cotija cheese.....	19
Korean Style BBQ Skewers , American wagyu beef, Japanese eggplant, green onion, gochujang, sesame-zucchini noodles	21
Bourbon Caramel Corn , jumbo popcorn, bourbon-vanilla caramel.....	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.

Flatbreads

Brisket, slow braised beef brisket, Makers Mark BBQ sauce, red onion, cilantro, Monterrey Jack and gouda cheeses 19

Asparagus Prosciutto, spring asparagus, prosciutto, fontina cheese, house made ricotta, lemon thyme, roasted garlic oil, lemon zest 19

Spinach, Artichoke & Chevre, marinated artichoke hearts, fontina cheese, chevre, roasted garlic, Pecorino Romano ... 18

Specialties

***Whiskey Pork Chops**, BBQ rubbed & smoked thin cut pork porterhouse chops, apple-whiskey glaze, roasted onion butter, mashed potatoes26

*** Steak Frites**, red wine marinated American Wagyu hanger steak, house cut fries, roasted garlic aioli31

***Prime Filet Mignon**, 6 oz. fire grilled 28 day custom-aged USDA prime tenderloin filet, duck fat & herb roasted vegetables, maître d' sauce65

Crispy Buttermilk Fried Chicken, northwest grown boneless breast & thigh, Frank's Red Hot & buttermilk marinade, Makers Mark BBQ sauce, mash potatoes25

***Cheeseburger**, two prime chuck burger patties, American cheese, double thick bacon, drive-in sauce, caramelized onions, dill pickle, house baked bun, French fries 19

GF Bun \$2

End

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

Pot De Crème, layered chocolate & butterscotch pot de crème, whipped cream, brown butter crumble, chocolate-pecan brittle 9

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