

Food at Whiskey

Share

Bacon-Jam Gougeres, warm bacon-jam stuffed parmesan & black pepper gougeres,11

Buttermilk Gem Salad, Sweet Gem 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, pecans14

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 cilantro19

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

*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

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.

Flatbreads

- Brisket**, slow braised beef brisket, Makers Mark BBQ sauce, red onion, cilantro, Monterrey Jack and gouda cheeses19
- 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 Romano18

Specialties

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

- 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 fries19

GF Bun \$2

- * 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' sauce.....65

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

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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