

Food at Whiskey

Share

Brick Oven Baked Oysters*, Pacific oysters topped with smoked gouda sauce, pretzel crumble, house cured bacon, chives17

Beef Tartare*, American wagyu beef tenderloin, caper, quail egg, herb aioli, Guinness mustard, pretzel crostini.....34

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..... 16

Ancho Chile Shrimp, fire grilled ancho-chile rubbed shrimp, mesquite roasted corn, chipotle chiles, cotija cheese, micro cilantro.....19

Wagyu Steak Nachos*, Oaxaca & white cheddar cheeses, 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 22

Roasted Beet Hummus, Castelvetrano olive, pistachio, extra virgin olive oil, brick oven baked flatbread, pickled carrot..... 15

Brisket Flatbread, slow braised beef brisket, Makers Mark BBQ sauce, red onion, cilantro, Monterrey Jack and gouda cheeses.....20

Salads

Autumn Greens, warm caramelized onion-bacon vinaigrette, dried apricot, raisin, celery root, Honeycrisp apple, candied walnuts14

Marinated Beets, honey crème fraiche, salt brined pistachios, orange, tarragon.....13

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

Whiskey Pork Chops* , dry rubbed & smoked, thin cut porterhouse pork chops, apple-whiskey glaze, roasted onion butter, mashed potatoes	27
King Salmon* , oven roasted, braised fennel, roasted fingerling potatoes, carrot puree, Castelvetro olive, pistachio, orange vinaigrette.....	46
Crispy Buttermilk Fried Chicken , northwest grown boneless breast & thigh, buttermilk marinade, Makers Mark BBQ sauce, mash potatoes	27
Pappardelle , wild and organic mushrooms, Lacinato kale, mushroom jus, Pecorino Romano	24
Cheeseburger* , two prime chuck burger patties, American cheese, double thick bacon, drive-in sauce, caramelized onions, dill pickle, house baked bun, French fries	21
<i>GF Bun \$2</i>	
Steak Frites* , red wine marinated American Wagyu hanger steak, house cut fries, roasted garlic aioli	36
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, whipped cream, brown butter crumble, chocolate-pecan brittle	11

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