

Whiskey by John Howie

\$50

April 4-27, Tuesday, Wednesday, & Thursday

SHARE

Choice of Two

Pretzel Bites

House made pretzel bites, black lava salt, spicy southern pimento cheese, Guinness mustard

Marinated Beets

Honey crème fraiche, salt brined, pistachios, orange, tarragon

Whiskey Glazed Brussels Sprouts

Deep fried Brussels sprouts, sweet whiskey glaze, dried apple, bacon, pecans

Parmesan Truffle Fries

Parmigiano Reggiano, black truffle salt, truffle aioli

Ancho Chile Shrimp

fire grilled ancho-chile rubbed shrimp, mesquite roasted corn, chipotle chiles, cotija cheese, micro cilantro

Korean Style BBQ Skewers*

American wagyu beef, Japanese eggplant, green onion, gochujang, sesame-zucchini noodles

Roasted Cauliflower

Castelvetro olive salsa verde, toasted pistachio nuts, Pecorino Romano, lemon

Wagyu Steak Nachos*

Oaxaca & white cheddar cheese, chipotle grilled Wagyu steak, Mexican crema, spicy avocado tomatillo salsa, pickled red onion, pickled jalapeno, cotija cheese

Brisket Flatbread

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

Pot De Crème

layered chocolate & butterscotch, whipped cream, brown butter crumble, chocolate-pecan brittle

LIBATIONS

Choice of Two

Manhattan

Rye, Sweet Vermouth, Aromatic Bitters

Love Letter

Vodka, Honey, Lime, Pomegranate, Cava, Lemon Zest

Red Wine

White Wine

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.