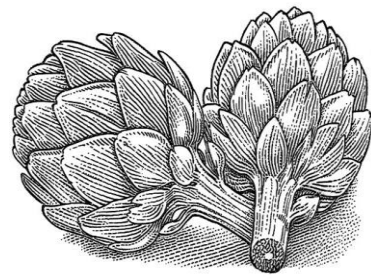


WHISKNLADLE | SPRING MENU

BRUNCH | MAY 2017



COCKTAILS \$13.5

SEASONAL MIMOSA Cucumber & Tangerine	*6 DAIQUIRI Mount gay Rum, Sugar & Lime
HOUSE MADE BLOODY MARY Vodka, Citrus & Spice	*9 B.L.O.C. PARTY Buffalo Trace Bourbon, Cardamom, Orange & Lemon
MICHELADA Lager, Sangrita, Lime & Hot Sauce	*7 TREE LIFE Mount Gay Black Barrel Rum, Pear, Cayenne & Lemon
WNL RED SANGRIA Brandy, Dry Curacao, Vermouth & Orange	PIMMS SLAP House Infused Pimms, Ginger & Lime
DAZ BEAST Bourbon, Pineapple, Bruto Americano & Lemon	OAXACAN IN SPACE El Silencio Mezcal, Tangerine, Cucumber & Lemon
LONDON'S BURNING Gin, Jalapeno, Avocado, Cilantro & Lemon	BIANCO NEGRONI Gin, Carpano Bianco & Luxardo Bitter
PRAIRIE PUNCH Lemongrass Vodka, Blood Orange, Agave & Lime	A WORD FROM WELLER Rye, Strawberry Gancia, Yellow Chartreuse & Lime
TORTUGA Tequila, Campari, Grapefruit & Lime	PALETA Famous Grouse Scotch, Orange, Tamarind & Lemon

BREAKFAST

PASTRY The Best Banana Butterscotch Bread Ever!	3.50
FRUIT BOWL Local Farmer's Market Selection (gf)	6.75
3 EGGS ANY STYLE Farm Fresh Eggs, Toast, Bacon & Breakfast Potatoes (gf)	13.25
OMELETTE Asparagus, Green Onions, Pancetta, Sharp Cheddar & Melted Leeks (gf)	14.00
CORNMEAL PANCAKES Pear, Walnut & Date Butter	13.75
FRENCH TOAST Coffee Caramel, Hazelnut Streusel, Whipped Cream & Mexican Chocolate	14.50
CHILAQUILES Adobo Chicken, Fried Tortilla, Crème Fraiche, Cilantro, Cotija, Red Onion & Farm Fresh Eggs (gf)	15.75
STEAK & EGGS Shallot-Thyme Butter, Two Eggs, & Breakfast Potatoes (gf)	18.50
"HOT CHICKEN" Spicy Buttermilk Fried Chicken, Biscuit, Sausage Gravy, B & B Pickles & Fried Egg	15.75
BARBACOA HASH Slow Roasted Venison, Fingerling Potatoes, Pickled Red Onions, Plantains, Radish & Farm Fresh Eggs (gf)	15.75
EGGS BENEDICT Poached Eggs, English Muffin, House Smoked Canadian Bacon & Hollandaise	14.95
SIDE OF BREAKFAST POTATOES Piquillo Peppers & Onions	3.50
SIDE OF BACON Applewood Smoked	3.50

LUNCH

SWEET POTATO TURMERIC SOUP Aleppo Roasted Peanuts, Shaved Coconut & Chili Oil	9.75
FLATBREAD Fontina Fonduta, Soppressata, Pistou, Watercress & Chili Flakes	14.75
WHISKNLADLE CAESAR Parmesan & Garlic Croutons (gf)	13.50
MARKET GREEN SALAD Beets, Radish, Strawberry, Pistachio & Tarragon Vinaigrette (gf)	13.75
ROASTED CHICKEN SALAD Apples, Red Onion, Cotija, Pepitas & Lime Sherry Vinaigrette (gf)	17.50
FISH TACOS Local Yellowtail, Corn Tortillas, Avocado Crema & Pico de Gallo (gf)	16.25
NICOISE SALAD SANDWICH Slow Roasted Albacore, Butter Lettuce, Red Onion, Farm Egg, Avocado & Pickles	14.95
CHEESE BURGER Cheddar Cheese, Red Onion, Bread & Butter Pickles, Lettuce, & Mayo (gf)	15.50
THE WHISKNLADLE BURGER Caramelized Onions, Bacon, Remoulade, Cheddar, & Farm Fresh Egg (gf)	19.50

(GF) — ITEMS THAT CAN BE MADE GLUTEN FREE, PLEASE INFORM YOUR SERVER OF ALL ALLERGIES

\$2 Minimum charge for all additions & substitutions / 20% gratuity added for parties of 6 or more.

\$25 Corkage Per 750 ml Bottle, Purchase a bottle of wine from us and we waive the corkage

In support of the rising minimum wage and in lieu of raising prices, a 3.75% surcharge will be added to all checks. We do appreciate your support and understanding and will continue to put our heart and soul into providing delicious food, exceptional service and genuine hospitality. Visit www.wnlhosp.com/rightthingtodo or email rttd@wnlhosp.com

WHISKNLADLE
HOSPITALITY

whisknladle : PREPKITCHEN :
true farm-to-table cuisine seasonal comfort food



CATANIA : miLAGRO
coastal italian winery & farm