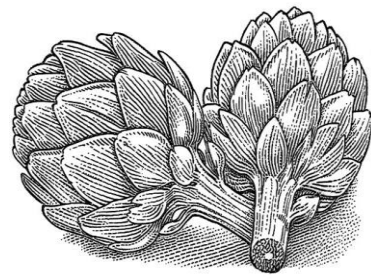


WHISKNLADLE | SPRING MENU

BRUNCH | MAY 2017



COCKTAILS \$13.5

SEASONAL MIMOSA | Cucumber & Tangerine
HOUSE MADE BLOODY MARY | Vodka, Citrus & Spice
MICHELADA | Lager, Sangrita, Lime & Hot Sauce
WNL RED SANGRIA | Brandy, Dry Curacao, Vermouth & Orange
DAZ BEAST | Bourbon, Pineapple, Bruto Americano & Lemon
LONDON'S BURNING | Gin, Jalapeno, Avocado, Cilantro & Lemon
PRAIRIE PUNCH | Lemongrass Vodka, Blood Orange, Agave & Lime
TORTUGA | Tequila, Campari, Grapefruit & Lime

***6 DAIQUIRI** | Mount gay Rum, Sugar & Lime
***9 B.L.O.C. PARTY** | Buffalo Trace Bourbon, Cardamom, Orange & Lemon
***7 TREE LIFE** | Mount Gay Black Barrel Rum, Pear, Cayenne & Lemon
PIMMS SLAP | House Infused Pimms, Ginger & Lime
OAXACAN IN SPACE | El Silencio Mezcal, Tangerine, Cucumber & Lemon
BIANCO NEGRONI | Gin, Carpano Bianco & Luxardo Bitter
A WORD FROM WELLER | Rye, Strawberry Gancia, Yellow Chartreuse & 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 Broccolini, Feta & Bacon (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
SIRLOIN 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

LEEK & POTATO SOUP Micro Onion, Cracked Black Pepper & Olive Oil	5 / 9.75
FLATBREAD Tomato Sauce, House Made Nduja Sausage, Fennel, Rosemary, Arugula & Shaved Parmesan	14.75
WHISKNLADLE CAESAR Parmesan & Garlic Croutons (gf)	13.50
ROASTED BEET SALAD Buratta, Cherries, Purslane, Capers & Cabernet Vinaigrette	13.50
MARKET GREEN SALAD Beets, Radish, Strawberry, Pistachio & Tarragon Vinaigrette (gf)	13.75
CHOPPED SALAD Kale, Spanish Salami, Sheep's Milk Cheese, Pickled Peppers, Olives & Sherry Vinaigrette	14.25
CURRIED CHICKEN SALAD Shaved Fennel, Celery, Grapes, Cilantro, Almonds & Coconut Curry Vinaigrette	16.00
FISH TACOS Local Yellowtail, Corn Tortillas, Aji Verde, Radish, Cilantro, Shaved Cabbage & Avocado (gf)	14.75
NICOISE SALAD SANDWICH Slow Roasted Albacore, Butter Lettuce, Red Onion, Farm Egg, Avocado & Pickles	14.95
CHEESE BURGER Caramelized Onions, Cheddar Cheese, Pickles & Horseradish Cream (gf)	14.50
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, 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