

WHISKNLADLE | SUMMER MENU

DINNER | AUGUST, 2017



COCKTAILS \$13.5

SEASONAL MIMOSA | Elderflower & Grapefruit

SAZERAC | Hardy Cognac, Peychaud Bitters & Absinthe

WNL RED SANGRIA | Seasonal Puree, Brandy, Dry Curacao & Lemon

LONDON'S BURNING | Gin, Jalapeno, Avocado, Cilantro & Lemon

PIMMS SLAP | House Infused Pimms, Ginger & Lime

STEP ONE | Carpano Bianco, Bruto Americano Lillet Rouge & Cava

TREE LIFE | Rum, Apricot-Cayenne Puree, Agave & Lemon

BRAZILIAN WAX | Cachaça, Cashew, Curacao, Charred Peach & Lime

FIRE STONE | Mezcal, Strawberry Gancia, Yellow Chartreuse & Lime

BIANCO NEGRONI | Gin, Luxardo Bitter & Carpano Bianco

FRENCH INTERVENTION | Gin, Chartreuse, Watermelon, Tamarind & Lemon

LOST THYME | Gin, Dry Curacao, Cherry-Thyme Puree & Lime

RYE THAI TEA | Rye Whiskey, Black Tea, Cardamom, Angostura & Lime

HOLLAND HANDS | Gin, Cynar, Caraway Seed & Lemon

15TH CENTURY | Rye Whiskey, Aquavit, Mandarin, Vanilla, IPA & Lemon

TRAVOLTA MILKSHAKE | Bourbon, Cynar & Nutella Semifreddo

808 PUNCH | Strawberry Bourbon, Pineapple Liqueur, Orgeat & Lime

"1851. UNMISTAKABLE" | Dry and Sweet Sherry, Cava & Lemon

ROAD TO COLOMBIA | Tequila, Pineapple, Agave, Ginger & Lime

SENOR GIUSEPPE | Tequila, Galliano Rouge, Elderflower, Agave & Lime

FIRST COURSE

CHICKEN & CORN CHOWDER | Cheddar & Chives 9.75

FLATBREAD | Tomato Sauce, Chino Farms Corn, Tomatoes, Fontina, Red Onion, Pickled Peppers, Basil & Chili Flakes 14.75

WHISKNLADLE CAESAR SALAD | Parmesan & Garlic Croutons (gf) 13.75

SUMMER SALAD | Chino Farm Corn, Avocado, Grapefruit, Heart of Palm, Parmesan, Arugula & White Balsamic Vinaigrette (gf) 15.50

HEIRLOOM TOMATO BRUSCHETTA | Ciabatta, Burrata, Opal Basil & Saba 13.75

SWEETBREADS | Chino Brussel Sprouts, Bacon Lardons, Braised Lentils, Maple Glaze 18.25

LOCAL AHI CRUDO | Watermelon Granita, Kaffir Lime, Ginger, Avocado Oil & Cilantro (gf) 16.25

MUSSELS | White Wine, Sweet Fennel Sausage, Tomato, Fennel Sofrito, Garlic & Toasted Bread (gf) 17.50

SPANISH OCTOPUS | Prawns, Baby Corn, Baby Potatoes, Andouille Sausage & Cornbread Croutons 19.50

ROASTED QUAIL | Apricot Stuffing, Sautéed Bloomsdale Spinach, Port Demi Glaze & Chile Honey 18.75

CHARRED BONE MARROW | Parsley, Capers, Lemon Zest, & Toasted Ciabatta 16.75

CUTTING BOARD | Charcuterie & Artisan Cheeses (gf) 25.00

MAIN COURSE

SQUASH BLOSSOM FETTUCCINE | Chanterelles, Parmesan, Soft Boiled Egg & Cracked Black Pepper 24.50

PORK SUGO | Pappardelle, Cracked Black Pepper & Shaved Pecorino 25.00

PRAWN & CALAMARI PASTA | Smoked Paprika Tagliatelle, House Made Nduja Sausage, Squid Ink Aioli & Espelette 26.75

PORK CHOP | Local Farm Plums, Peaches, Frisee, Bacon Lardons & Plum Jus 35.50

WILD ALASKAN KING SALMON | Citrus Pesto, Braised Cucumbers, Chino Potatoes, Crème Fraiche, & Pickled Mustard Seed(gf) 32.00

SEARED SCALLOPS | Clams, Corn, Shishito Peppers, Bacon Lardons, Lima Beans, Serrano Chile & Avocado Butter(gf) 34.50

LOCAL AHI TUNA | Blistered Cherry Tomatoes, Fingerling Potatoes, Roasted Peppers, Green Harissa & Orange Gremolata (gf) 33.00

FRIED CHICKEN | Chino Farm Creamed Corn, Braised Swiss Chard, Pickled Ramps, Habanero Honey & Fried Garlic 31.50

BRAISED BEEF CHEEK | Chino Farm Potato Puree, Pickled Pepper Relish & Watercress (gf) 29.75

(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. IT ENABLES US TO IMPROVE THE PAY FOR ALL OF OUR EMPLOYEES BOTH IN THE DINING ROOM AND THE KITCHEN WHILE CONTINUING TO PROVIDE THE SAME DELICIOUS FOOD, EXCEPTIONAL SERVICE AND GENUINE HOSPITALITY WE ARE KNOWN FOR. IF YOU'D LIKE MORE INFORMATION ABOUT THIS DECISION PLEASE VISIT WNLHOSP.COM/RIGHTTHINGTODO OR EMAIL US AT RTTD@WNLHOSP.COM

whisknladle
true farm to table cuisine

PREPKITCHEN
seasonal comfort food

CATANIA
coastal italian

GRAVITY HEIGHTS
brewery & beer garden

mILaGro
farm & winery

PARK COMMONS
food hall & event space