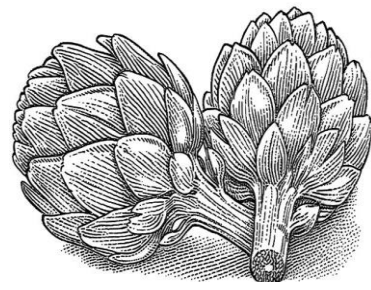


WHISKNLADLE | SPRING MENU

DINNER | MAY, 2017



COCKTAILS \$13.5

SEASONAL MIMOSA Tangerine & Cucumber	B.L.O.C. PARTY Old Forester Bourbon, Cardamom, Orange & Lemon
WNL RED SANGRIA Brandy, Dry Curacao, Vermouth & Orange	TREE LIFE Mount Gay Black Barrel Rum, Pear, Cayenne & Lemon
PRAIRIE PUNCH Lemongrass Vodka, Blood Orange, Agave & Lime	PIMMS SLAP House Infused Pimms, Ginger & Lime
OLD FASHIONED Buffalo Trace Bourbon, Sugar & Angostura Bitters	OAXACAN IN SPACE El Silencio Mezcal, Tangerine, Cucumber & Lemon
SAZERAC Rittenhouse Rye, Peychaud Bitters & Absinthe	A WORD FROM WELLER Rye, Strawberry Gancia, Yellow Chartreuse & Lime
DAZ BEAST Bourbon, Pineapple, Bruto Americano & Lemon	PALETA Famous Grouse Scotch, Orange, Tamarind & Lemon
LONDON'S BURNING Gin, Jalapeno, Avocado, Cilantro & Lemon	BIANCO NEGRONI Damrak Gin, Carpano Bianco & Luxardo Bitter
TORTUGA Reposado Tequila, Campari, Grapefruit & Lime	DAIQUIRI Mount Gay Black Barrel Rum, Sugar & Lime

FIRST COURSE

LEEK & POTATO SOUP Micro Onion, Cracked Black Pepper & Olive Oil	9.75
FLATBREAD Fontina Fonduta, Bacon, Pistou, Arugula & Chili Flakes	14.75
WHISKNLADLE CAESAR SALAD Parmesan & Garlic Croutons (gf)	13.75
MARKET GREEN SALAD Beets, Radish, Coastal Roots Strawberries, Pistachio & Tarragon Vinaigrette (gf)	14.75
IBERICO PORK LOIN Clams, Braised Cabbage, Charred Onion Broth, Rhubarb, Radish & Shiso (gf)	18.00
AHI CRUDO English Peas, Meyer Lemon, Agave, Wasabi & Crème Fraiche (gf)	17.25
SWEET POTATO Salt Roasted Sweet Potato, Harissa Yogurt, Red Charmoula, & Cilantro	11.00
LINE CAUGHT ALASKAN HALIBUT TARTARE Purple Radish, Shallots, Green Garlic, Shiso & Chicharron	17.75
ROASTED CAULIFLOWER Shawarma Butter, Turnip, Cauliflower Puree, Tangerines & Almonds (gf)	16.75
MUSSELS White Wine, Garlic Butter, Crème Fraiche, Bread Crumbs & Chili Oil (gf)	17.75
FOIE GRAS MOUSSE Buttermilk Biscuits, Milagro Citrus Mostarda & Watercress	17.50
LAMB BARBACOA Hummus, Pickled Red Onion, Watercress & Flatbread Cracker (gf)	16.50
SPANISH OCTOPUS Peewee Potatoes, Eggplant, Aji Verde & Cilantro (gf)	18.50
CHARRED BONE MARROW Parsley, Capers, Lemon Zest, & Toasted Pain De Mie	16.75
CUTTING BOARD Charcuterie & Artisan Cheeses (gf)	25.00

MAIN COURSE

PEA RICOTTA CARAMELLE White & Green Asparagus, Ramp Pesto & Shaved Parmesan	24.50
PORK SUGO Chino Farms Fava Pappardelle, Cracked Black Pepper & Shaved Pecorino	26.00
PRAWN & CALAMARI PASTA Smoked Paprika Tagliatelle, Spanish Chorizo, Squid Ink Aioli & Espelette	27.75
BRAISED LAMB SHANK Charred Eggplant Farro, Feta Salsa Verde, Watercress & Charred Meyer Lemon	32.00
SEARED SCALLOPS Parsnip, Wild Greens, Radish, Apple & Parsnip Chips (gf)	34.50
LINE CAUGHT ALASKAN HALIBUT Baby Artichokes, Chick Peas, Green Garlic Soubise, Carrots & Riesling (gf)	39.00
ROASTED 1/2 CHICKEN Dirty Rice, Foie Gras, Brussels Sprouts, Cipollini Onions, Crispy Shallots & Onion Jus (gf)	31.00
RIBEYE MEDALLION & PEPPERCORN SAUCE Sweet Potato Gratin, Broccolini & Horseradish Cream (gf)	41.00

(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
true farm-to-table cuisine

PREPKITCHEN
seasonal comfort food



CATANIA
coastal italian

MILAGRO
winery & farm