

WHISKNLADLE | SUMMER MENU

DINNER | JUNE, 2017



COCKTAILS \$13.5

SEASONAL MIMOSA Pineapple & Lime	10 B.L.O.C. PARTY Old Forester Bourbon, Cardamom, Orange & Lemon
OLD FASHIONED Buffalo Trace Bourbon, Sugar & Angostura Bitters	TREE LIFE Mount Gay Black Barrel Rum, Pear, Cayenne & Lemon
SAZERAC Rittenhouse Rye, Peychaud Bitters & Absinthe	A WORD FROM WELLER Rye, Strawberry Gancia, Yellow Chartreuse & Lime
WNL RED SANGRIA Brandy, Dry Curacao, Vermouth & Orange	PALETA Famous Grouse Scotch, Orange, Tamarind & Lemon
DAZ BEAST Bourbon, Pineapple, Bruto Americano & Lemon	DAIQUIRI Mount Gay Black Barrel Rum, Sugar & Lime
TORTUGA Reposado Tequila, Campari, Grapefruit & Lime	LONDON'S BURNING Gin, Jalapeno, Avocado, Cilantro & Lemon
SLOEJITO English Guard Gin, Sloe Gin, Mint & Lime	PIMMS SLAP House Infused Pimms, Ginger & Lime

FIRST COURSE

SUMMER MINISTRONE Basil Pistou (gf)	9.75
FLATBREAD Fontina Fonduta, Calabrese Salami, Roasted Peppers & Arugula	14.75
WHISKNLADLE CAESAR SALAD Parmesan & Garlic Croutons (gf)	13.75
SUMMER SALAD Chino Farm Corn, Avocado, Grapefruit, Hearts of Palm, Parmesan, Arugula & White Balsamic Vinaigrette (gf)	15.50
ROASTED BEET SALAD Burrata, Cherries, Watercress & Cabernet Vinaigrette (gf)	14.75
ROASTED QUAIL Apricot Stuffing, Sautéed Wild Spinach, Port Demi Glaze, Chile Honey	18.75
AHI CRUDO Watermelon Granita, Kaffir Lime, Ginger, Avocado Oil & Cilantro (gf)	16.25
ROASTED CAULIFLOWER Shawarma Butter, Turnip, Cauliflower Puree, Tangerines & Almonds (gf)	16.75
OCTOPUS CEVICHE House Made Chicharron, Paprika, Lime & Mint (gf)	14.25
CHARRED BONE MARROW Parsley, Capers, Lemon Zest, & Toasted Pain De Mie	16.75
MUSSELS White Wine, Sweet Fennel Sausage, Tomato, Fennel Sofrito, Garlic & Toasted Bread	17.50
FOIE GRAS TORCHON Charred Strawberry Jam & Toast	16.75
SWEETBREADS Potato Puree, English Peas, Pancetta & Sherry	18.25
CUTTING BOARD Charcuterie & Artisan Cheeses (gf)	25.00

MAIN COURSE

PEA RICOTTA CARMELLE White & Green Asparagus, Ramp Pesto & Shaved Parmesan	24.50
PORK SUGO Pappardelle, Fava Beans, Cracked Black Pepper & Shaved Pecorino	26.00
PRAWN & CALAMARI PASTA Smoked Paprika Tagliatelle, House Made Kielbasa, Squid Ink Aioli & Espelette	27.75
SEARED SCALLOPS Clams, Corn, Shishito Peppers, Bacon Lardons, Lima Beans, Serrano Chile & Avocado Butter(gf)	34.50
LOCAL AHI TUNA Fingerling Potatoes, Blistered Cherry Tomatoes, Roasted Peppers, Green Harissa, Orange Gremolata	33.00
BRAISED LAMB SHANK Charred Eggplant Farro, Feta Salsa Verde, Watercress & Charred Meyer Lemon	34.00
FRIED CHICKEN Chino Farms Creamed Corn, Braised Swiss Chard, Pickled Ramps, Habanero Honey & Fried Garlic	31.50
SNAKE RIVER TOP SIRLOIN STEAK & PEPPERCORN SAUCE Beef Fat Fried Potatoes, Broccolini & Horseradish Cream (gf)	38.00

(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, 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
HOSPITALITY

whisknladle
true farm-to-table cuisine

PREPKITCHEN
seasonal comfort food



CATANIA
coastal italian

miLagro
winery & farm