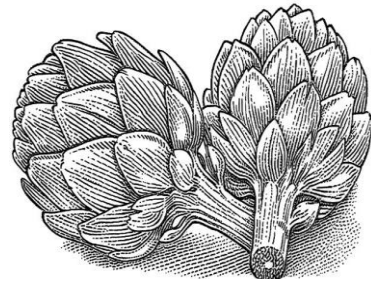


WHISKNLADLE | SPRING MENU

LUNCH | MAY, 2017



COCKTAILS \$13.5

SEASONAL MIMOSA | Tangerine & Cucumber

WNL RED SANGRIA | Brandy, Dry Curacao, Vermouth & Orange

PRAIRIE PUNCH | Lemongrass Vodka, Blood Orange, Agave & Lime

OLD FASHIONED | Buffalo Trace Bourbon, Sugar & Angostura Bitters

SAZERAC | Rittenhouse Rye, Peychaud Bitters & Absinthe

DAZ BEAST | Bourbon, Pineapple, Bruto Americano & Lemon

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

TORTUGA | Reposado Tequila, Campari, Grapefruit & Lime

SLOEJITO | English Guard Gin, Sloe Gin, Mint & Lime

B.L.O.C. PARTY | Old Forester Bourbon, Cardamom, Orange & Lemon

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

A WORD FROM WELLER | Rye, Strawberry Gancia, Yellow Chartreuse & Lime

PALETA | Famous Grouse Scotch, Orange, Tamarind & Lemon

BIANCO NEGRONI | Damrak Gin, Carpano Bianco & Luxardo Bitter

DAIQUIRI | Mount Gay Black Barrel Rum, Sugar & Lime

POTATO LEEK SOUP | Gougeres, Crème Fraiche, Thyme & Cracked Black Pepper

5/9.75

CAESAR | Parmesan & Garlic Croutons (gf)

12.75

MARKET SALAD | Strawberries, Radish, Pistachio & Tarragon Vinaigrette (gf)

13.25

ROASTED BEET SALAD | Buratta, Cherries, Purslane, Capers & Cabernet Vinaigrette

13.50

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

DUNGENESS CRAB SALAD | White Asparagus, Avocado, Persian Cucumber, Grapefruit, Crème Fraiche, Tarragon & Chives

21.00

ADD PAN ROASTED CHICKEN | 4 ADD ROASTED SHRIMP | 4 | ADD 5oz PAN SEARED LOCAL FISH | 5

PAN ROASTED YELLOWTAIL | Summer Squash, Piquillo Peppers, Eggplant, Spring Onions & Sherry (gf)

18.75

CHIPOTLE BRAISED CHICKEN TORTA | Avocado, Pickled Red Onions, Queso Fresco, Aioli & Watercress

14.75

SPANISH SALAMI SANDWICH "BOCADILLO" | Salami, Sheep's Milk Cheese, Piquillo Peppers & Aioli

14.25

FRIED CHICKEN SANDWICH | Chipotle Cole Slaw & Bread and Butter Pickles

14.75

NICOISE SALAD SANDWICH | Slow Roasted Albacore, Butter Lettuce, Red Onion, Farm Egg, Avocado & Pickles

14.95

FISH TAGOS | Local Yellowtail, Corn Tortillas, Baja Sauce, Radish, Cilantro, Shaved Cabbage & Avocado (gf)

14.75

CHEESE BURGER | Caramelized Onions, Cheddar Cheese, Pickles & Horseradish Cream (gf)

14.50

DESSERTS

GELATO & SORBET | One Flavor or Trio

4.5/8

BUTTERSCOTCH BUDINO | Salted Caramel, Whipped Cream & Brown Butter Blondies

10.00

BLUEBERRIES & CREAM | Blueberries, Basil Granita & Crème Fraiche Panna Cotta

9.00

CHOCOLATE PEANUT CRUNCH CAKE | Salted Caramel, Candied Peanuts & Vanilla Gelato

10.00

GOAT CHEESE CHEESECAKE | Poached Rhubarb, Raspberry & Honey

10.00

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

\$2 Minimum Charge for All & 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

WHISKNLADLE
HOSPITALITY

whisknladle
true farm-to-table cuisine

PREPKITCHEN
seasonal comfort food



CATANIA
coastal italian

miLagro
winery & farm