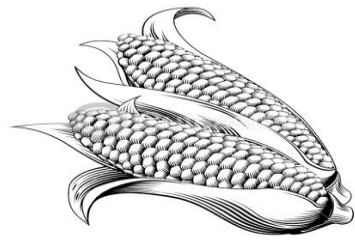


# WHISKNLADLE | SUMMER MENU



LUNCH | AUGUST, 2017

## RED WINES BY THE GLASS

PINOT NOIR   Wild Oats, Edna Valley, CA '13	
TEMPRANILLO   Vina Pomal Reserva, Rioja, Spain '11	
COTES DU RHONE   Chateau Du Trignon, France '14	
CABERNET   Aquinas, North Coast, CA, '15	
MALBEC   Dona Paula Estate, Mendoza, Argentina '15	
CABERNET FRANC   'The Franc', Lodi, CA '14	
TANNAT BLEND   'Son of a Butcher', Napa Valley, CA '14	
PRIORAT BLEND   BlueGray, Priorat, Spain '14	

## WHITE WINES BY THE GLASS

14 SPARKLING WINE   Poema Brut Cava, Penedes, Spain, NV	10
14 CHAMPAGNE   Taittinger, Brut, France NV {half bottle}	14/28
14 ROSE   Fabre en Provence, Estate, Willamette Valley, Oregon '15	13
14 SAUVIGNON BLANC   Giesen, Provence, FR '15	12
14 COLOMBARD   Y. Rousseau, Russian River Valley, CA '16	13
13 PINOT GRIS   WillaKenzie Marlborough, New Zealand '15	13
12 CHARDONNAY   Bianchi, Santa Barbara, CA '16	13
15 CHARDONNAY   Robert Oatley, Australia '15	15

CHICKEN & CORN CHOWDER   Cheddar & Chives	5/9.75
CAESAR   Parmesan & Garlic Croutons (gf)	12.75
SUMMER SALAD   Chino Farm Corn, Avocado, Grapefruit, Hearts of Palm, Parmesan, Arugula & White Balsamic Vinaigrette (gf)	15.50
HEIRLOOM TOMATO BRUSCHETTA   Burrata, Ciabatta, Opal Basil & Saba	13.75
CURRIED CHICKEN SALAD   Shaved Fennel, Celery, Grapes, Cilantro, Almonds & Coconut Curry Vinaigrette (gf)	16.00
HANGER STEAK SALAD   Avocado, Piquillo Pepper Relish, Candied Tomato, Cotija & Pepitas	18.50
FLATBREAD   Tomato Sauce, Chino Farms Corn, Tomatoes, Fontina, Red Onion, Pickled Pepper, Basil & Chili Flakes	14.75

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

WILD ALASKAN SALMON   Citrus Pesto, Braised Cucumber, Chino Potatoes, Crème Fraiche, Pickled Mustard Seed (gf)	18.75
BEEF BANH MI SANDWICH   Lemongrass, Cucumber, Jalapeno, Carrot & Daikon Relish, Aioli & Fresh Herbs	13.50
B.A.T. SANDWICH   Tender Belly Bacon, Avocado, Aioli, Arugula & Heirloom Tomatoes	14.50
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 TACOS   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 (gf)	4.5/8
BUTTERSCOTCH BUDINO   Salted Caramel, Whipped Cream & Brown Butter Blondies	10.00
BOYSENBERRY PIE   Nectarines, Pecan Streusel, Sweet Corn Gelato & Thyme	10.00
CHOCOLATE NEMESIS   Fluffernutter Semifreddo, Graham Crumble & Toasted Marshmallow (gf)	10.00
PEACHES N CREAM   Poached Peaches, Plums, Marigold Gelato, 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. 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](http://WNLHOSP.COM/RIGHTTHINGTODO) OR EMAIL US AT [RTTD@WNLHOSP.COM](mailto:RTTD@WNLHOSP.COM)