



WHISKEY DOWN SPRING COCKTAILS



✦ RAINBOW COOKIE COLD BREW

your favorite cookie + cold brew + booze = perfect way to start a day | \$13

✦ WHISKEY CHICK

bourbon, aperol, honey, fresh lemon, pineapple, angio | \$13

✦ CUCUMBER COOL- OFF

ketel one botanical cucumber & mint, pineapple juice, st. germain | \$13

✦ PEACH BLOSSOM SPRITZ

ketel botanical peach & orange, peach puree, prosecco | \$13

✦ SPRING FEVER

ketel botanical grapefruit & rose, grapefruit juice, fresh lime, agave, ginger beer | \$13

✦ STRAWBERRY BOURBON SMASH

muddled strawberries, bourbon, lemon, angio bitters, simple syrup | \$13

✦ BITTERSWEET SYMPHONY

tequila, pineapple juice, aperol, lime, agave; half salted rim | \$13

~a new take on the pineapple margarita~

✦ SPICY STRAWBERRY MARGARITA

tanteo jalapeno, fresh strawberry puree, fresh lime, triple sec | \$13

— ■ Classic Cocktails ■ —

■ MIMOSA

champagne, orange juice | \$9

■ BLOODY DELUXE

our bloody mary with the works; celery, bacon, olive, pepperoncini, horseradish cheddar and a seasoned rim | \$14

■ HOUSE MARGARITA

spicy or flavored for \$2 extra | \$10

■ APEROL SPRITZ

aperol, prosecco, sparkling water | \$12

■ PETE'S OLD FASHIONED

bourbon, demerara, house bitters; orange peel & brandied cherry | \$12

■ CLASSIC COSMO

titos, cranberry, triple, fresh lime | \$12

■ KENTUCKY MULE

bourbon, ginger beer, lime juice, mint | \$12

■ ESPRESSO MARTINI

tito's, espresso, kahlua, cane sugar | \$12

Beer Menu, Whiskey Menu, & Whiskey Flights Available



SPRING SPECIALS



CHICKEN NOODLE | \$5
homestyle soup

CHAMPION WRAP | \$15
eggwhites, fresh roasted turkey, avocado & spinach in a whole wheat wrap; fruit salad

CARROT CAKE STACK | \$15
cinnamon cream cheese frosting, candied pecans, bourbon maple

HOMEMADE QUICHE | \$12
individual 4" quiche of the day; served with small salad w/ house dressing

APPLE FIG GRILLED CHEESE | \$15
smoked gouda, fig preserves, sliced apple, sourdough bread; sweet tots

MEDITERRANEAN DIP | \$14
homemade hummus & greek yogurt dip; topped with feta cheese, kalamata olives, cherry tomatoes, chopped cucumber, olive oil drizzle, and toasted pita points

★ PATTY MELT DELUXE | \$18
10 oz burger, grilled rye, swiss cheese, caramelized onions, chipotle aioli; french fries

BLACKBERRY HABANERO WINGS | \$14

LOBSTER BISQUE | \$11
homemade with fresh lobster

APPLE CRUMB PANCAKES | \$15
fresh apple compote, homemade crumbs, cinnamon cream cheese glaze

TRIPLE BERRY FRENCH TOAST | \$16
two pieces challah stuffed w/ mascarpone cream cheese filling, blackberries, blueberries & strawberries

HONEY BBQ QUESADILLA | \$15
chicken fingers, jack & cheddar cheese, bacon, chipotle honey bbq sauce

WD CHICKEN SALAD SANDWICH | \$15
pretzel roll, chicken salad with apples & cranberries, boston lettuce; french fries

ULTIMATE BEC | \$16
pepper jack, ched, homemade tomato bacon jam, avocado, bacon & 2 eggs on grilled sourdough; tots

☀️ SUNRISE CRAB CAKE | \$16
corn salsa, chipotle aioli drizzle

CHIPOTLE HONEY BBQ WINGS | \$14

🌸 FRESH SPRING SALAD | \$14

arugula, bacon, asparagus, goat cheese & blueberries, poached egg; tossed in a dijon vinaigrette
add chicken \$5, shrimp \$6, salmon \$7, steak \$8

CHICKEN SOPRANO | \$18

fried chicken cutlet, burrata, prosciutto, arugula, red pepper; balsamic vinigrette

WHISKEY DOWN MEATLOAF | \$22

bacon wrapped home made meatloaf topped with a maple bourbon glaze, mashed yukon potatoes, glazed baby carrots

SALMON LETTUCE WRAPS | \$21

sautéed blackened salmon, bean sprouts, mango salsa, green chili sauce; served on boston lettuce

BLACKENED SALMON BOWL | \$23

brussel sprouts, broccoli, corn, carrots, red quinoa, brown rice, tamari red chili dressing

✨ BABY BACK HALF RACK | \$22

baby back ribs, chipotle honey bbq sauce; served with french fries & coleslaw

2021 ROMANIAN STEAK | \$25

marinated skirt steak, frizzled onions, sautéed asparagus, home made mashed potato