



WHISKEY
River
PIZZA & PUB

Scratch Kitchen by
CHEF ANDREW WEIR

Borne from a passion for hospitality and the pursuit of excellent spirits, Whiskey River is a celebration of old whiskey and new encounters – a taste for delightful creations and a thirst for intriguing conversations.

Grab a glass, raise a toast, take a swig, make a moment. Here's to common people and rare whiskey!



**COMMON PEOPLE
RAE WHISKEY**

SIDES

FRENCH FRIES 3

**SWEET
POTATO FRIES 4**
Sweet Whipped Cream Cheese

ONION RINGS 4
Signature Sauce

SIDE SALAD 5
Romaine Crunch, Mozzarella, Heirloom Grape Tomatoes, Red Onion, Pepperoncini, Rustic Garlic Croutons

WHISKEYRIVERKC.COM
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15425 Old Town Dr, Suite 11
Parkville, MO 64152
816-892-9302

STARTERZ

**GARLIC
CHEESY BREAD 6**

Marinara, Buttermilk Chive Ranch, Fresh Herbs

**GARLIC
CHEESE CURDS 11**

Marinara, Buttermilk Chive Ranch, Parmesan, Fresh Herbs

JUMBO PRETZEL 10

Served with Beer Cheese & Beer Mustard made with Boho Brewing Creekside Cream Ale

**LOADED
FRENCH FRIES 13**

Boho Creekside Cream Ale Beer Cheese, Mozzarella, Pickled Jalapeños, Pickled Red Onion, Apple Bourbon Bacon Jam, Fresh Herbs

POUTINE 15

French Fries, Poutine Bone Broth Gravy, Garlic Cheese Curds, Fresh Herbs

ONION RINGS 8

Served with your choice of Signature Sauce, Buttermilk Chive Ranch or Ketchup

FRESH GREENZ

Add 4 oz Chicken 3.50
Add 4 oz Beef Tenderloin 7
Add 4 oz Atlantic Salmon 7

ARUGULA SALAD 9

Arugula, Dried Cherries, Candied Pecans, Goat Cheese, Citrus Vinaigrette

CLASSIC CAESAR 8

Green Gem Lettuce, Shaved Parmesan, Ground Peppercorns, Rustic Garlic Croutons, House Caesar Dressing

WEDGE SALAD 9

Green Gem Lettuce, Chopped Bacon, Heirloom Cherry Tomatoes, Red Onion, Rustic Garlic Croutons, Blue Cheese Crumbles, Buttermilk Chive or Bleu Cheese Dressing

CAPRESE SALAD 9

Heirloom Tomatoes, Heirloom Cherry Tomatoes, Mozzarella, Basil Leaves, Sea Salt, Black Pepper, Extra Virgin Olive Oil, Balsamic Reduction

SUMMER BERRY 9

Green Gem Lettuce, Arugula, Strawberries, Blueberries, Dried Cherries, Goat Cheese, Candied Pecans, Rustic Garlic Croutons, Poppysseed Dressing

ITALIAN SALAD 9

Green Gem Lettuce, Arugula, Salami, Pepperoni, Red Onion, Pepperoncini, Olive Mix, Heirloom Cherry Tomatoes, Rustic Garlic Croutons, Red Wine Vinaigrette

Optional Dressings

Bleu Cheese, Buttermilk Chive Ranch, Caesar, Olive Oil & Balsamic Vinegar, Olive Oil & Red Wine Vinegar, Red Wine Vinaigrette, Honey Mustard

All dressings and dips are made in-house using fresh herbs and premium spices.

**CHICKEN
DRUMETTEZ**

Frenched chicken drumsticks. It's like a chicken wing with a handle!

3 DRUMETTES 9

Includes 1 Sauce & 1 Dipping Sauce
Add sauce + \$.50

6 DRUMETTES 15

Option of 1-2 Sauces + 2 Dipping Sauces
Add sauce + \$.50

SAUCES

Sweet BBQ
Spicy BBQ
Buffalo

Gochujang

Jamaican Jerk
Garlic Parmesan
Mango Habanero

DIPPING SAUCE

Buttermilk Chive Ranch
Bleu Cheese
Signature Sauce

SIGNATURE PIZZAS

7" Hand Tossed / 10" Cauliflower Crust / 16" Large Hand Tossed

THREE CHEESE 10/19/20
Marinara, Mozzarella, Fontina, Parmesan,
Fresh Herbs

ITALIAN SAUSAGE 10/20/21
Marinara, Mozzarella, Italian Sausage,
Fresh Herbs

CLASSIC PEPPERONI 10/20/21
Marinara, Mozzarella, Pepperoni, Fresh
Herbs

VEGGIE 12/21/22
Marinara, Mozzarella, Pickled Red Onion,
Roasted Red Bell Pepper, Mushroom
Medley, Roasted Garlic, Peppercini,
Fresh Herbs

SUPREME 13/25/26
Marinara, Mozzarella, Pepperoni, Italian
Sausage, Bacon, Peppercini, Pickled Red
Onion, Roasted Bell Pepper, Mushroom
Medley, Roasted Garlic, Fresh Herbs

ALL THE MEAT 13/24/25
Marinara, Mozzarella, Pepperoni, Salami,
Canadian Bacon, Italian Sausage, Bacon,
Fresh Herbs

KC BBQ 12/23/24
BBQ Sauce, Mozzarella, Roasted Chicken,
Pickled Red Onion, Fresh Herbs

GOAT CHEESE & ARUGULA 11/22/23
Marinara, Goat Cheese, Baby Arugula,
Fresh Herbs

HAWAIIAN 12/23/24
Marinara, Mozzarella, Canadian Bacon,
Pineapple, Fresh Herbs

MARGHERITA 11/21/22
Marinara, Fresh Mozzarella, Heirloom
Tomatoes, Basil Leaves, Extra Virgin
Olive Oil, Sea Salt, Fresh Herbs

BACON BLANC 12/22/23
Crème Fraîche, Parmesan, Pickled Red
Onion, Bacon, Roasted Garlic, Fresh Herbs



Lunch Combo

7" 1-TOPPING PIZZA
& SIDE SALAD

\$14

MONDAYS, WEDNESDAY-FRIDAY 11AM-3PM
DINE-IN ONLY. SIGNATURE PIZZAS +\$3.

TRY OUR

Signature COCKTAILS

Ask your server or bartender
for our Cocktail Menu

← COMMON PEOPLE
RAE WHISKEY →

SMASHBURGERS

1/4 lb patties made of our
specialty blend of Angus
short-rib, brisket and chuck

Choose Single / Double / Triple
Served with French Fries or sub Sweet Potato Fries or Onion Rings +\$1 or Side Salad +\$2
Gluten free bun available +\$2

WHISKEY RIVER 13/15.5/18
Onion Ring, Apple Bourbon Bacon Jam,
Tillamook Cheddar, BBQ Sauce (Sweet or
Spicy), Balsamic Arugula, Pickled
Jalapeños, Caramelized Onion

THE CLASSIC 10/12/14
American Cheese, Iceberg Lettuce,
Signature Sauce, Caramelized Onion

BACON CLASSIC 11/13.5/16
Bacon Strips, American Cheese, Iceberg
Lettuce, Signature Sauce, Caramelized
Onion

**BACON JAM
BURGER** 11/13.5/16
Gouda Cheese, Pickled Red Onion,
Balsamic Arugula, Apple Bourbon Bacon
Jam, Caramelized Onion

**BACON BEER
CHEESE** 11/13.5/16
Beer Cheese, Gouda Cheese, Bacon Strips,
Balsamic Arugula, Caramelized Onion

CURD BURGER 11/13.5/16
Garlic Cheese Curds, Gouda Cheese,
Bacon Strips, Balsamic Arugula, Red
Onion, Bacon Aioli, Caramelized Onion

**SHROOM 'N ONION
BURGER** 11/13.5/16
Mushroom Medley, Gouda Cheese, Garlic
Parm Aioli, Caramelized Onion, Balsamic
Arugula

DESSERTS

**BLACKBERRY &
RASPBERRY COBBLER** 9
Puff Pastry, Tillamook Vanilla Bean Ice
Cream, Bourbon Caramel Sauce

**APPLE BRANDY
CRÈME BRÛLÉE** 9
Apple Brandy Custard, Diced Flombyed
Apples

ICE CREAM SCOOP 3
Tillamook Vanilla Bean Ice Cream,
Choice of Chocolate Sauce or Bourbon
Caramel Sauce

SIDES

FRENCH FRIES 3

SWEET
POTATO FRIES 4
Sweet Whipped Cream Cheese

ONION RINGS 4
Signature Sauce

SIDE SALAD 5
Romaine Crunch, Mozzarella,
Heirloom Grape Tomatoes, Red
Onion, Peppercini, Rustic
Garlic Croutons