

Small Plates

WHIPPED GOCHUJANG BEIGNETS (V · H)

Gochujang · Gruyere · Mozzarella · Parmesan · Corn Potage · Furikake | 16

TOMATO TOAST (V · H)

Roasted Heirloom Cherry Tomato Confit · Whipped Ricotta · Warm Fresh Mozzarella · Torn Basil · Pine Nuts · Pomegranate Reduction | 16

CRISPY CHICKEN BAO BUNS (H)

(3) Steamed Bao Buns · Crispy Karaage Chicken · Fennel Snow Pea Salad · Pickled Fresno Chili Relish · Micro Cilantro · House Pickles · Sriracha Aioli · Chili Crisp | 19

ASIAN BEEF BAO BUNS

(3) Steamed Bao Buns · Asian-Glazed Short Rib · Sriracha Aioli · House Pickles · Chili Crisp · Pickled Fresno Chili Relish · Micro Cilantro · Fennel Snow Pea Salad | 21

BAKED CHÈVRE (V · H)

Whipped Goat & Cream Cheese · Spicy Red Sauce · Grilled Torn Crostini | 15

GREEN HARISSA DEVEILED EGGS (GF · H)

Green Harissa Yolk · Toasted Pistachios · Pickled Fresno Pepper · Scallions | 15

CALAMARI* (H)

Baked Clams with Parmesan · Cornmeal-Crusted Calamari · Banana Peppers · Pickled Fresno Chiles · Trio of Sauces | 22

WHIPPED FETA (V · H)

Local Honey · Cracked Pepper · Warm Pita | 14

M.C.H. BBQ DUST OYSTERS*

Crispy BBQ-Dusted Oysters · Red Onion-Spinach Salad · Blue Cheese Dressing · Lemon Spritz | 24

JUMBO LUMP CRAB CAKE (H)

Calabrian-Lemon Aioli · Roasted Red Pepper Coulis · Warm Charred Corn Relish · Micro Basil | 22

WHISKEY-BRAISED SHORT RIB POUTINE (GF)

Crispy Pomme Frites · Shredded Short Rib · Demi · Cheese Curds · Fresno Chile Relish · Scallions | 19

ARANCINI (V · H)

Deconstructed Chile Relleno Sauce · Wild Mushrooms · Pickled Fresnos · Gruyere Cheese | 15

GNUDIE (V · H)

Pillowy Potato Dumplings · Saffron Cream Sauce · Chive Oil · Chili Oil | 16

CEVICHE* (GF)

Leche de Tigre · Lemon Juice · Hominy · Fried Plantain Tostones | 21

CAUSA DE CANGREJO (H · GF)

Chilled Yukon Gold Potatoes · Avocado · Crab · Chilled Aji Amarillo Sauce | 24

COCONUT CURRY LEMONGRASS MUSSELS*

Mussels · Coconut Curry Lemongrass Sauce · Grilled Bread · Pickled Fresno Chili Relish | 22

PERUVIAN SHRIMP ANTICUCHO* (H · GF)

Smoky Aji Panca Glaze · Polenta Torta · Sautéed Shrimp · Aji Amarillo Sauce · Chive Oil | 25

GF | V | H
GLUTEN FREE VEGETARIAN HALAL

Parties of 8 or more will be assessed a 20% automatic gratuity.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

We are glad to accommodate any dietary choices, restrictions, or allergies. We cannot guarantee that allergen cross-contamination will not occur.

Pastas

RIGATONI (H)

Grilled Chicken · Roasted Bell Pepper Coulis · Smoked Mozzarella · Red Onion · Wild Mushrooms | FULL 28 · HALF 17

BROWN BUTTER GNOCCHI (V · H)

House-Made Potato Gnocchi · Lemon–Thyme Brown Butter Cream · Toasted Hazelnuts · Crispy Sage · Parmesan Dust | FULL 26 · HALF 14

BUCATINI ALLA ROSA (H)

Spicy Tomato Cream · Grilled Chicken · Tomato · Basil · Mozzarella · Parmesan | FULL 28 · HALF 18

SHRIMP & CLAM LINGUINE

Preserved Lemon · Garlic · Olive Oil · Mint · Parsley · Aleppo Pepper | FULL 35 · HALF 25

AJI PAPPARDELLE (V · H)

Hand-Cut Pappardelle · Aji Amarillo Cream · Charred Corn · Cotija Crumble · Chive Oil · Tajín | FULL 28 · HALF 16

CHICKEN LO MEIN (H)

Spicy Garlic Sauce · Fresno Chiles · Snow Peas · Water Chestnuts · Bamboo Shoots · Red Onion · House Cabbage Blend · Crispy Karaage Chicken · Furikake | FULL 26 · HALF 16

LOBSTER & PARMESAN RISOTTO

Whiskey-Kissed Butter–Poached Maine Lobster · Creamy Arborio Rice · Thyme · White Wine · Parmesan · Orange Zest | FULL 46 · HALF 35

STUFFED PURSE PASTA (V · H)

Sun-Dried Tomato & Ricotta–Filled Purse Pasta · Mozzarella · Creamed Corn · Parmesan | FULL 28 · HALF 17
add seasonal mushrooms + 5



Salads

WHISKEY YARD HOUSE SALAD

Little Gems · Butter Lettuce · Roasted Pear · Whipped Goat Cheese · Crispy Prosciutto · Candied Pistachio · Champagne Vinaigrette | FULL 18 · HALF 10

MEDITERRANEAN MARKET SALAD (V · H)

Crisp, Chopped Romaine & Iceberg · Balsamic Angel Hair Pasta · Crumbled Goat Cheese · Greek Olives · Hearts of Palm · Water Chestnuts · Heirloom Tomato Confit · Sumac–Harissa Vinaigrette | FULL 18 · HALF 10

WARM BRIE & BABY SPINACH (V · H)

Grilled Brie Round · Baby Spinach · Candied Pine Nuts · Strawberry Confit · Crispy Parsnip Chips · Raspberry Vinaigrette | FULL 19 · HALF 11

CHOPPED CAESAR SALAD (V · H)

Hand-Cut Romaine · Croutons · Parmesan Cloud · Caesar Dressing | FULL 15 · HALF 8

Entrées

CRAB–CRUSTED HALIBUT* (H)

Saffron Orange Beurre Blanc · Roasted Piquillo Peppers · Marinated Artichokes · Blistered Cherry Tomatoes · Crispy Chorizo Crumble · Micro Basil | 53

ZA’ATAR & SUMAC– RUBBED SALMON* (H)

Couscous Pearls · Pine Nut Pear Chutney · Charred Seasonal Vegetables · Pomegranate Reduction | 39

WHISKEY–BRAISED SHORT RIB

Whiskey Glaze & Jus · Yard Creamy Risotto · Carrot Crisp | 39

VEAL INVOLTINI*

Veal Cutlet Stuffed with Prosciutto & Mozzarella · Stone Ground Goat Cheese & Chive Polenta · Rainbow Carrots · Whiskey Demi | 44

MEDITERRANEAN

BRICK CHICKEN* (H · GF)

Airline Cut, Skin-On Pressed Chicken · Roasted Garlic–Lemon Jus · Parmesan Polenta · Preserved Lemon Compote · Crispy Onion · Chive Oil | 29

RIBEYE STEAK* (H)

Grilled Ribeye · Mashed Potatoes · Candied Baby Carrots · Beef Jus | 55

FILET MIGNON AU CAFÉ* (H)

6 oz. Center-Cut Filet · Espresso–Peppercorn Demi · Garlic Confit Whipped Yukon Potatoes · Roasted Mushroom Medley · Crispy Shallots · Aromatic Hickory Smoke Reveal | 62

SMOKED STUFFED LOBSTER (H)

Shucked Maine Lobster · Five Onion–Leek Compote · Citrus Crunch · Duck Fat Potatoes · Rainbow Carrots · Hickory Smoke | 59

PAN–SEARED SEA SCALLOPS* (H)

Caramelized Sea Scallops · Parsnip Velouté · Sweet & Spicy Bacon Lardons · Pomegranate Reduction | 39

Sugar

SALTY CARAMEL BRÛLÉED CHEESECAKE (H)

Torched Sugar Finish · Creamy Cheesecake · Salted Caramel | 14.75

KEY LIME PIE (H)

Bright Lime Custard · Raspberry Coulis · White Chocolate Shavings · House Whipped Cream | 14

NOLA BANANA CREAM PIE (H)

Banana Cream Filling · Chocolate Ganache · Caramel Sauce · Whipped Cream · Dark Chocolate Curls | 13.5

SMOKED CHOCOLATE TERRINE (H · GF)

Rich Chocolate · Praline Caramel · Smoke Reveal | 16

TIRAMISU

Classic Espresso–Soaked Layers · Light Mascarpone Cream · Coffee Sauce | 13

WHITE CHOCOLATE BLUEBERRY BREAD PUDDING (H)

Warm Bread Pudding · White Chocolate & Blueberry · Vanilla Anglaise | 14

DESSERT SYMPHONY

A Tasting Assortment of Our House Desserts | 24

All Desserts are Vegetarian

WHISKEY YARD

Signature Cocktails

YARD OLD FASHIONED

Old Forester 100 · Maple Syrup · Black Walnut Bitters · Smoke · Branded Orange Peel | 15

VELVET BOULEVARDIER

Michter's Straight Rye Whiskey · Cacao-Infused Campari · Sweet Vermouth · Chocolate Shavings Rim | 15

SMOKED CHERRY MANHATTAN

Sazerac Rye · Sweet Vermouth · Herring's Cherry Liqueur · Angostura · Smoked Luxardo Cherries | 15

MIDNIGHT OAK

Glenlivet 12 · Cardamaro · Concentrated Cold Brew · Simple · Chocolate Bitters · Vanilla Bean Foam · Chocolate Rim & Shavings | 15

HONEY & HEAT

Green Spot Irish Whiskey · Hot Honey Syrup · Domaine de Canton · Lemon · Bee Pollen Rim · Sliced Fresno Chile | 15

GLOBAL SOUR

Suntory Toki Japanese Whisky · Yuzu · Lemon · Egg White · Simple · Matcha · Angostura | 14

TAMARIND DREAM

Diplomatico Rum · Tamarind Syrup · Blood Orange Juice · Lime · Aperitivo Rosato | 15

BOTANICAL MUSE

Empress Gin · Fresh Cucumber · St. Germain Elderflower · Lime Juice · Tonic | 14

YARD ESPRESSO MARTINI

Wheatley Vodka · Fresh Espresso · Amaretto · Frangelico · Chocolate Liqueur | 14

FIRE & SMOKE MARGARITA

El Bozal Mezcal · Blood Orange · Lime · Habanero Simple | 15

RUM REVERIE

Spiced Rum · Pineapple Shrub · Cream of Coconut · Lime | 14

VIOLET VEIL

Citron Vodka · Benedictine · Blackberry-Thyme Simple · Lemon · Orange Bitters · Aromatic Smoke Bubble | 14

Mocktails

TAMARIND BLOOD ORANGE COOLER

Bright Tamarind · Fresh Blood Orange Juice · Simple · Lime · Soda | 12

CUCUMBER REFRESH

Cucumber · Lime · Honey Ginger Syrup · Elderflower Tonic | 11

After Dinner Coffee et Cocktails

PARISIAN NIGHTCAP

Cognac · Vanilla · Espresso Bitters · Elegant · Low Sweetness | 16

MIDNIGHT OLD FASHIONED

Bourbon · Demerara · Orange · Amaro | 15

ITALIAN ESPRESSO

Espresso · Dense Crema | 5

CAPPUCCINO CLASSICO

Espresso · Steamed Milk · Foam | 5

CARAJILLO (Spain/Mexico)

Espresso · Licor 43 · Warm Spice | 7.5

CAFFÈ CORRETO (Italy)

Espresso "corrected" with Sambuca OR Amaro | 8
Choose Your Spirit

HOUSE COFFEE | 4