

Small Plates

ROASTED GARLIC LOAF (V)

Warm House-Baked Garlic Loaf · Whiskey-Orange & Red Pepper Butter · Honey | 10

SMOKED PAPRIKA DEVEILED EGGS (GF)

Smoked Paprika-Dijon Yolk · Toasted Pistachios · Pickled Fresno Pepper · Chili Oil · Chives · Prosciutto Shards | 15

ASIAN BEEF BAO BUNS

(3) Steamed Bao Buns · Asian-Glazed Short Rib · Chile Honey Aioli · House Pickles · Chili Crisp · Pickled Fresno Chili Relish · Micro Cilantro · Napa Cabbage Slaw | 19

BAKED CHÈVRE (V · H)

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

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

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

AHI TUNA POKE PAGODA* (H)

Fresh-Diced Ahi Tuna · Crispy Togarashi Wonton Crackers · Soy-Yuzu Dressing · Pickled Ginger · Scallions · Tomato-Strawberry Relish · Avocado Crema · Wasabi Mayo · Chili Oil | 17

CRISPY SHRIMP (H)

Golden Fried Shrimp · Chili Honey Aioli · Pickled Fresno Relish · Chili Crisp · Lemon | 18

WHISKEY CHICKEN FLATBREAD

Whiskey-Roasted Chicken · Mozzarella · Whipped Ricotta · Sweet & Spicy Bacon · Roasted Tomato Confit · Crispy Shallots · Spicy Tomato Cream · Chipotle Honey Drizzle | 18

SHRIMP RANGOON FLATBREAD (H)

Scallion Cream Cheese · Mozzarella · Chopped Shrimp · Blistered Fresno Peppers · Cilantro · Sweet Chili Sauce · Crispy Wontons · Black Sesame | 22

JUMBO LUMP CRAB CAKE (H)

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

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

BUCATINI ALLA ROSA (H)

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

AJI PAPPARDELLE (V · H)

Hand-Cut Pappardelle · Aji Amarillo Cream · Charred Corn ·
Cotija Crumble · Chive Oil · Tajín | FULL 26 · HALF 16

CHICKEN LO MEIN (H)

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

HOUSEMADE GNOCCHI ALLA CARBONARA

Carbonara Egg Yolk Emulsion · Aged Parmesan · Crispy
Pancetta · Cracked Black Pepper · English Peas
| FULL 26 · HALF 16

BLACK BEAN RAVIOLI (V · H)

Fresh Black Bean-Filled Ravioli · Ancho-Tomato Cream ·
Cream Corn · Parmesan · Chive Oil · Chile Relleno Sauce
| FULL 26 · HALF 16

LOBSTER & FOUR CHEESE TORTELLINI (H)

Butter-Poached Lobster · Five-Cheese Cream Sauce ·
House Tortellini · Seasonal Mushrooms · Black Pepper ·
Lemon Spritz || FULL 39 · HALF 25



Salads

WHISKEY YARD HOUSE SALAD (GF)

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

WHISKEY YARD ROASTED CORN SALAD

Little Gems · Butter Lettuce · Roasted Corn · Tomato
Confit · Deviled Egg · Aged White Cheddar · Torn Garlic
Croutons · Crispy Shallots · Red Wine Dijon
Vinaigrette | FULL 19 · HALF 11

CHOPPED CAESAR SALAD* (H)

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

*Add Chicken (+10), Crispy Shrimp (+12), or Salmon (+15) to
any Pasta or Salad*

Entrées

CRAB-CRUSTED HALIBUT

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

LOBSTER RISOTTO (GF)

Whiskey-Kissed Butter-Poached
Maine Lobster · Creamy Arborio
Rice · Roasted Garlic · White Wine ·
Parmesan · Thyme · Orange Zest | 46

ZA'ATAR & SUMAC SALMON (H)

Salmon · Saffron · Israeli Couscous ·
Roasted Baby Carrots · Wild
Mushrooms · Lemon-Herb Labneh ·
Pistachio-Pomegranate Relish ·
Chive Oil | 39

ITALIAN-WHISKEY PISTACHIO CHICKEN

Grilled Airline Chicken · Pistachio
Parmesan Risotto · Brown Butter Sage
Bourbon Sauce · Toasted Pistachios ·
Lemon Spritz | 32

PAN-SEARED SEA SCALLOPS (GF)

Caramelized Sea Scallops · Vanilla-
Parsnip Puree · Crispy Bacon Lardons ·
Pomegranate Gastrique · Pistachio-
Pomegranate Relish · Chive Oil | 39

WHISKEY-BRAISED SHORT RIB (GF)

Whiskey Glaze & Jus · Parmesan
Polenta · Carrot Crisp | 39

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
Add Butter-Poached Lobster Tail | 29

VEAL INVOLTINI

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

RIBEYE STEAK* (H)

16 oz. Bone-In Ribeye · Whipped Potatoes ·
Candied Baby Carrots · Beef Jus | 68
Add Butter-Poached Lobster Tail | 29

Desserts

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

SMOKED CHOCOLATE TERRINE (H · GF)

Rich Chocolate · Praline Caramel · Smoke Reveal | 16

TIRAMISU

Espresso-Soaked Layers · Light Mascarpone Cream | 13

NOLA BANANA CREAM PIE (H)

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

All Desserts are Vegetarian

Signature Cocktails

YARD OLD FASHIONED

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

SMOKED CHERRY MANHATTAN

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

MIDNIGHT OAK

1792 · Espresso · Baileys · Dark Chocolate | 15

HONEY & HEAT

Teeling Small Batch Irish Whiskey · Hot Honey Syrup · Domaine de Canton · Lemon · Tajín | 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 · Espresso · Kahlúa | 14 *Add Baileys + 2*

FIRE & SMOKE MARGARITA

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

RUM REVERIE

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

VIOLET VEIL

Citron Vodka · Benedictine · Blackberry Simple · Lemon · Orange Bitters · Smoke | 14

Mocktails

TAMARIND BLOOD ORANGE COOLER

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

BLACKBERRY THYME LEMONADE

Blackberry · Simple · Lemon · Citrus Sparking | 10

After Dinner Coffee & Cocktails

PISTACHIO MARTINI

Wheatley Vodka · Pistachio · White Chocolate · Simple · Gold Dust | 15

PARISIAN NIGHTCAP

Cognac · Espresso · Vanilla · Bitters | 16

MIDNIGHT OLD FASHIONED

Bourbon · Simple · Orange · Amaro | 15

ITALIAN ESPRESSO

Espresso · Dense Crema | 5

CAPPUCCINO CLASSICO

Espresso · Steamed Milk · Foam | 5

CARAJILLO

Espresso · Licor 43 · Tequila | 13

CAFFÈ CORRETO

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

HOUSE COFFEE | 4