WHISKEY YARD

GLOBAL BISTRO · SIP WHISKEY

SMALL PLATES

BOURBON BARREL BREAD V — 18
Cast-Iron Pull-Apart Croissant · Bourbon-Garlic Butter · White Cheddar & Gruyere · Bourbon Glaze · Sea Salt

SMOKED PAPRIKA DEVILED EGGS GF — 15
Smoked Paprika-Dijon Yolk · Toasted Pistachios · Chili Oil · Pickled Fresno Pepper · Chives · Prosciutto Shards

BAKED CHÈVRE V . H — 16
Whipped Goat & Cream Cheese · Spicy Red Sauce · Grilled Torn Sour Dough

WHIPPED FETA V . H — 14
Local Honey · Cracked Pepper · Warm Pita

M.C.H. BBQ OYSTERS — 24
Crispy BBQ-Dusted Oysters · Red Onion-Spinach Salad · Blue Cheese Dressing · Lemon Spritz

WHISKEY-BRAISED SHORT RIB POUTINE GF — 19
Crispy Pomme Frites · Shredded Short Rib · Demi · Cheese Curds · Fresno Chili Relish · Scallion

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

WILD MUSHROOM & GRUYÈRE FLATBREAD V — 18
Roasted Local Mushrooms · Gruyère Fondue · Roasted Red Grapes · Sherry-Shallot Jam · Roasted Garlic · Parmesan · Fresh Thyme

ASIAN BAO BUNS — 19
(3) Steamed Bao Buns · Chile Honey Aioli · House Pickles · Chili Crisp · Pickled Fresno Chili Relish · Napa Cabbage Slaw

WHISKEY BUTTER SHRIMP — 19
Jumbo Shrimp · Bourbon Garlic Butter · Roasted Garlic Confit · Pickled Fresno Chilies · Green Onions · Grilled Sourdough

JUMBO LUMP CRAB CAKE H — 23
Calabrian-Lemon Aioli · Roasted Red Pepper Coulis · Warm Charred Corn Relish · Micro Basil

AHI TUNA CRISPY RICE* — 22
Fresh Ahi · Crispy Sushi Rice · Ginger-Pear Relish · Horseradish-Avocado Crema · Pickled Golden Beets · Bourbon-Cider Ponzu · Toasted Macadamia Nuts

SALADS

WHISKEY YARD HOUSE GF — 10 / 18
Little Gems · Butter Lettuce · Roasted Pear · Whipped Goat Cheese · Crispy Prosciutto · Candied Pistachio · Champagne Vinaigrette

CHOPPED CAESAR* H — 8.5 / 16
Hand-Cut Romaine · Caesar Dressing · Torn Garlic Croutons · Parmesan Cloud

MODERN GREEK SALAD V — 12
Little Gems · Persian Cucumber · Marinated Tomatoes · Whipped Feta · Greek Olives · Pickled Shallots · Green Chickpeas · Oregano-Lemon Vinaigrette

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

FRESH PASTA

BUCATINI ALLA ROSA H — 27
Spicy Tomato & Goat Cheese Cream · Grilled Chicken · Tomato · Basil · Mozzarella · Parmesan

LOBSTER & FOUR CHEESE TORTELLINI H — 44
Butter-Poached Lobster · Four-Cheese Cream · House Tortellini · Seasonal Mushrooms · Black Pepper · Lemon Spritz

GNOCCHI CARBONARA — 24
Carbonara Egg Yolk Emulsion · Aged Parmesan · Crispy Pancetta · Cracked Black Pepper · English Peas

RIGATONI ALLA MEZCAL — 32
Ohio Wagyu Sausage · Roasted Poblanos · Tomato-Mezcal Cream · Whipped Cotíja · Parmesan

WILD MUSHROOM PAPPARDELLE V — 28
Roasted Local Mushrooms · Bourbon-Miso Brown Butter · Caramelized Shallots · Roasted Garlic · Thyme · Sherry · Parmesan · Toasted Macadamia Nuts

WHISKEY YARD CLASSICS

WY FAMOUS DOUBLE WAGYU SMASH BURGER* — 24
Oklahoma-Style American Wagyu Smash Burger · White Onion · Aged White Cheddar · Dijon Hot Honey Aioli · House Pickles · Martin's Potato Bun · Hand-Cut Fries

FILET AU CAFÉ* GF — 65
6 oz. Center-Cut Filet · Signature Smoke Reveal · Whipped Potatoes · Crispy Shallots · Espresso & Red Wine Demi

WHISKEY YARD RIBEYE* H — 78
16 oz. Bone-In Ribeye · Roasted Bone Marrow Canoe · Bone Marrow & Herb Butter · Whipped Potatoes · Harissa Honey Glazed Baby Carrots · Beef Jus
Enhance any steak — add Caramelized Scallops for +15 · Jumbo Lump Crab Cake +15 · Butter-Poached Lobster Tail +29

ENTRÉES

CRAB-CRUSTED HALIBUT* — 53
Saffron Orange Beurre Blanc · Marinated Artichokes · Roasted Piquillo Peppers · Blistered Cherry Tomatoes · Crispy Chorizo Crumble · Micro Basil

MAPLE-MISO BOURBON SALMON* — 39
Maple-Miso Glazed Salmon · Warm Napa Slaw · Crispy Dijon Brussels Sprouts · Pickled Fresnos · Crispy Shallots

PAN-SEARED SEA SCALLOPS* GF — 46
Caramelized Sea Scallops · Sweet Corn & Parmesan Purée · Maple Bourbon Bacon Relish · Pomegranate Gastrique · Toasted Pistachios · Chive Oil

WHISKEY-BRAISED SHORT RIB — 39
Slow-Braised Short Rib · Whipped Potatoes · Whiskey Jus · Crispy Carrot Haystack

WHISKEY PISTACHIO CHICKEN — 32
Whiskey-Brined Airline Chicken · Pistachio Parmesan Risotto · Brown Butter Sage Bourbon Sauce · Lemon Spritz

MOROCCAN-BRAISED LAMB SHANK GF . H — 38
Slow-Braised Lamb Shank · White Cheddar Grits · Harissa Honey-Glazed Baby Carrots · Preserved Lemon Gremolata · Coriander Lamb Jus

LOWCOUNTRY LOBSTER & SHRIMP GRITS GF — 39
Butter-Poached Lobster · Gulf Shrimp · Heritage Corn White Cheddar Grits · Smoked Bacon & Country Ham Tomato Gravy · Green Onions

DESSERTS

SALTY CARAMEL BRÛLÉED CHEESECAKE V . H — 15
Torched Sugar Finish · Creamy Cheesecake · Salted Caramel

KEY LIME PIE V . H — 14
Bright Lime Custard · Raspberry Coulis · White Chocolate Shavings · House Whipped Cream

NOLA BANANA CREAM PIE V . H — 13.5
Banana Cream Filling · Chocolate Ganache · Caramel Sauce · Whipped Cream · Dark Chocolate Curls

CHOCOLATE TERRINE V. H . GF — 16
Rich Chocolate · Praline Crumble

TIRAMISU V — 13
Espresso-Soaked Layers · Light Mascarpone Cream