

WHISKEY'S

ON MAIN

FOR THE TABLE

Chips & Queso Crispy tortilla chips served with a spicy, creamy cheddar queso dip, guacamole, salsa verde (V) (GF)	\$12
Fried Pickle Spears Hand breaded dill pickle spears with house-made ranch dressing (VG)	\$14
Tuna Tartare Diced tuna, avocado, wasabi crema, and sesame with some crispy wonton chips	\$18
Loaded Nachos House queso, shredded cheese, topped with lettuce, pico de gallo, guacamole, creamy salsa verde (V) (GF) <i>Add pulled pork, + \$8.00</i>	\$18
Poutine Crispy house fries with Beecher's cheese curds, brown gravy, herbs <i>Add pulled pork, + \$8.00</i>	\$18
Big 'Ole Basket of Fries We stand by these bad boys enough to recommend them on their own (VG) <i>+ Upgrade to Truffle Fries +\$4</i>	\$12
Charcuterie Board Chef's selection of cured meats, cheeses, & accompaniments <i>Large (4-6ppl), Small (2ppl)</i>	\$40/\$24

ENTREES (4pm-close)

Honey Ginger Glazed Salmon Skin-on Sockeye salmon filet, jasmine rice, charred radicchio, brussels sprouts, roasted beets, toasted sesame seeds (GF)	\$39
Shrimp & Grits (SPICY) Grilled shrimp, creamy cheddar grits, andouille sausage (GF)	\$32
BBQ Meatloaf Smokey BBQ meatloaf, brown gravy mash, roasted asparagus	\$32
Pork Schnitzel Hand breaded pork cutlet, lingonberry sauce, brown gravy mash, roasted asparagus	\$34
Bourbon Chicken Marinated chicken thighs, jasmine rice, brussels sprouts, toasted sesame seeds	\$29

WINGS

Choice of half dozen classic bone-in chicken wings, or 3pc tenders fried, and tossed in your choice of sauce

Pick your Style
Classic (GF) or Tenders
\$15 \$16

Toss 'em: Traditional Buffalo, Garlic-Parmesan, Whiskey BBQ, Habanero-Maple	
Dip 'em: Housemade Ranch, Blue Cheese Whiskey BBQ, House Sauce	
Chicken & Waffles Chicken tenders drizzled with maple habanero, Belgian waffle bites, candied habanero, whipped butter, maple syrup	\$25
Add side of fries	+\$6

PIZZAS

All pizzas are hand tossed and approximately 11"	
Off Piste Pepperoni Three-cheese blend, pepperoni, red sauce	\$18
Margherita Fresh sliced mozzarella, micro basil, red sauce (V)	\$21
The Forager Mozzarella, wild mushroom medley, fresh parsley, truffle oil drizzle, white sauce (V)	\$21
Pulled Pork Pizza Slow cooked pork, red onion, cheddar, mozzarella, bbq sauce	\$23
Garden Medley Zucchini, mushrooms, bell pepper medley, red onion, mozzarella, red sauce (V)	\$22
Salumi Mozzarella, coppa, prosciutto, pancetta, red sauce	\$23
Bisonte e Patata Mozzarella, bison crumble sliced potato, caramelized onion with thyme, rosemary, garlic oil and salt, red sauce	\$22
Pepperoni Salsiccia Pepperoni, sausage crumble, chopped kalamata olive, mozzarella, red sauce garlic oil and parmesan	\$22
Sub Vegan Cheese \$2 + Gluten Free Crust	+\$6

BURGERS & SANDWICHES

All served with a choice of fries, or side salad	
Whiskey's Signature Burger 1/3 lb patty with your choice American or Cheddar, lettuce, tomato, onion, pickles, house sauce on a brioche bun	\$20
Hangover Burger 1/3 lb patty, cheddar cheese, candied bacon, fried egg, house sauce on a brioche bun	\$22
Shrimp Po'boy Grilled or fried shrimp, lettuce, tomato, pickle, house sauce, on an 8" hoagie	\$23
Pulled Pork Sando Slow cooked pulled pork, house made bbq sauce, coleslaw, pickles on a brioche bun	\$19
Chick 'wich, Grilled or Fried Choice of grilled or fried brined chicken breast with lettuce, tomato, pickles, house sauce on a brioche bun	\$20
The Philly Hand sliced ribeye, sauteed mushrooms, peppers, caramelized onions, house cheese sauce, on an 8" hoagie Make it veg! <i>Sub portabella mushrooms for steak for no extra charge (V)</i> Sub Vegan Cheese +\$2 Gluten Free Bun +\$4 (V) Vegetarian (VG) Vegan (GF) Gluten Free	\$23

Automatic gratuity (20%) will be applied to parties of 6 or more

WHISKEY'S

ON MAIN

SALADS

Baby Kale and Romaine Caesar \$18
Pizza oven croutons, classic caesar dressing, grated parmesan (add anchovies) +\$3

Chopped Cobb \$24
Romaine, cherry tomatoes, chicken, bacon, avocado, shredded cheddar cheese a seven-minute egg with your choice of dressing
(Ranch, Blue Cheese, Vinaigrette)

Add protein to any salad
Grilled or fried chicken breast + \$8
Grilled or fried shrimp + \$12

DESSERTS

Mixed Berry Cobbler (Dine in only) \$ 15
Hot skillet of berry cobbler, served with a scoop of vanilla ice cream (Made to order)

(Not) Fried Oreos \$ 13
Oreo cookies baked to perfection and topped with powdered sugar. Served with chocolate syrup. Five per order

Dulce de Leche Churros \$ 13
Churros filled with dulce de leche, fried crispy, and covered with cinnamon sugar.
Five per order

ON DRAFT

COORS \$5

Golden, CO ABV 5%,

COORS LIGHT \$5

Golden, CO ABV 4.2%,

WESTERN COLLECTIVE \$8

“Dickshooter IPA“

Boise ID ABV 7.1%,

MOTHER EARTH “Heavy Cloud \$8

“Hazy IPA

Boise, ID ABV 6.8% , \$8

RADIO BREWING Amber

Kellogg, ID ABV 4.5%

GRAND TETON \$8

“Blue Bird” Pilsner

Victor, ID ABV 4.7% ,

HAPPY HOUR

EVERYDAY 4PM-6PM
\$2 OFF SELECT APPETIZERS

Chips & Queso, Fried Pickles,
Baskets of Fries, and Wings

\$10 Aperol Spritz
\$10/OFF Bottles of Wine
\$2/ OFF Draft Beers

WINE by the GLASS

Bottle List Available

SPARKLING

Montefresco NV Prosecco \$13

Veneto, ITL

Paladin Millesimato Rose Prosecco \$14

Prosecco Italy

WHITE & ROSE

Sauvignon Blanc \$13

SLO Down Wines, Napa, CA

Angels & Cowboys Rose \$12

Sonoma Coast, CA

Sokol Blosser Pinot Gris \$13

Willamette Valley, OR

Daou Chardonnay \$15

Paso Robles, CA

RED

“Grape Republic “ Pinot Noir \$14

Lachini Vineyards, Newburg, OR

Villa Antinori Rosso \$15

Toscana, ITL

La Posta, Malbec \$13

Mendoza, ARG

Va Piano “OX” Cabernet \$16

Columbia Valley, WA

BOTTLES/CANS

Western Collective Dickshooter IPA \$7

Stiegl “Grapefruit” \$8

Coors Banquet “Stubby” \$4

Coors Light \$4

Michelob Ultra \$4

Guinness Draught Can \$5.50

Modelo Especial “bottle” \$5.50

Rainier (16 oz can) \$5

Stella Artois \$5

Budwieser “Bottle” \$4

Highpoint “Transplant” Cider \$8

Highnoon Seltzer \$8

Vodka & Grapefruit

Belching Beaver Seltzer \$5.50

Passion Fruit & Guava

Athletic Brewing Upside (NA) \$5.50

Dawn Golden Ale

Run Wild IPA