

# WHISKEY'S

## ON MAIN

(V) Vegetarian (VG) Vegan (GF) Gluten Free

### FOR THE TABLE

<b>Alpine Fondue</b>	\$43
Housemade classic fondue & focaccia, served with sliced bread, an assortment of fruits & vegetables. Additional protein add-on's available (Serves 2-4) (V)	
<b>Hummus Plate</b>	\$16
Served with sundried tomato & olive tapenade, toasted pita bread, and seasonal crudité	
<b>Chips &amp; Queso</b>	\$12
Crispy tortilla chips served with a spicy, creamy cheddar queso dip, guacamole, salsa verde (V)	
<b>Fried Pickle Spears</b>	\$14
Hand breaded dill pickle spears with house-made ranch dressing (VG)	
<b>Loaded Nachos</b>	\$18
House queso, shredded cheese, topped with lettuce, pico de gallo, guacamole, creamy salsa verde (V) (GF)	
<b>Big 'Ole Basket of Fries</b>	\$12
We stand by these bad boys enough to recommend them on their own (VG) + Upgrade to Truffle Fries +\$4 + Upgrade to Poutine + \$6	
<b>Street Tacos</b>	\$15/\$18
(3) Street tacos per order, with lettuce, pico de gallo, lime crema, & cotija cheese. Choice of Carnitas (\$15) or Shrimp (\$18) & corn (GF) or flour tortillas	
<b>Crispy Mushrooms</b>	\$12
Fried button mushrooms served with a side of tartar sauce (V)	

### ADD PROTEIN

Steak bites +\$12	Carnitas +\$8
Chicken +\$7	Andouille Sausage +\$6
Shrimp +\$12	

### PIZZAS

All pizzas are hand tossed and approximately 11"

<b>Off Piste Pepperoni</b>	\$18
Shredded cheese blend, pepperoni, red sauce	
<b>Margherita</b>	\$21
Fresh sliced mozzarella, micro basil, red sauce (V)	
<b>The Forager</b>	\$21
Mozzarella, wild mushroom medley, fresh parsley, truffle oil drizzle, white sauce (V)	
<b>Pulled Pork Pizza</b>	\$23
Slow cooked pork, red onion, cheddar, mozzarella, bbq sauce	
<b>Garden Medley</b>	\$22
Zucchini, mushrooms, bell pepper medley, red onion, mozzarella, red sauce (V)	
<b>Buffalo Chicken</b>	\$21
Grilled chicken, mozzarella, buffalo sauce, ranch drizzle, fresh parmesan	
<b>The Hawaiian National</b>	\$20
Canadian bacon, pineapple, red onion, cheese blend, red sauce,	
<b>Pepperoni Salsiccia</b>	\$22
Pepperoni, sausage crumble, chopped kalamata olive, mozzarella, red sauce garlic oil and parmesan	
+ Gluten Free Crust	+\$6

### BURGERS & MORE!

<b>Whiskey's Signature Burger</b>	\$20
1/2 lb patty with your choice American or Cheddar, lettuce, tomato, onion, pickles, house sauce on a brioche bun	
<b>Hangover Burger</b>	\$22
1/2 lb patty, cheddar cheese, candied bacon, fried egg, house sauce on a brioche bun	
<b>Shrimp Po'boy</b>	\$23
Grilled or fried shrimp, lettuce, tomato, pickle, house sauce, on toasted marble rye	
<b>Reuben</b>	\$18
Corned beef, sauerkraut, melted swiss cheese, house sauce on marbled rye	
<b>Carolina Pulled Pork Sando</b>	\$19
Slow cooked pulled pork, apple cider vinegar based bbq sauce, coleslaw, on a brioche bun	
<b>Chick 'wich, Grilled or Fried</b>	\$20
Choice of grilled or fried brined chicken breast with lettuce, tomato, pickles, house sauce on a brioche bun	
<b>The Philly</b>	\$23
Hand sliced ribeye, sauteed mushrooms, peppers, caramelized onions, house cheese sauce, on an 8" hoagie <b>Make it veg!</b> Sub portabella mushrooms for steak for no extra charge (V)	
<b>Shrimp &amp; Grits (SPICY)</b>	\$32
Grilled shrimp, creamy cheddar grits, andouille sausage	
<b>Chicken &amp; Waffles</b>	\$25
Chicken tenders drizzled with maple habanero, Belgian waffle bites, candied habanero, whipped butter, maple syrup	
Gluten Free Bun +\$4	

### WINGS & TENDERS

<b>Chicken Wings</b>	\$15
Half dozen classic bone-in chicken wings per order, fried, and tossed in your choice of sauce (GF)	
<i>Add side of fries</i>	+\$6
<b>Chicken Tenders &amp; Fries</b>	\$16
3pc hand dipped chicken tenders, side of sauce, served with fries	
<b>Toss 'em</b>	<b>Dip 'em</b>
Traditional Buffalo	Housemade Ranch
Garlic-Parmesan	Blue Cheese
Whiskey BBQ	Whiskey BBQ
Habanero-Maple	House Sauce
	Honey Mustard

### SALADS & SOUP

<b>Classic Romaine Caesar</b>	\$16
Pizza oven croutons, classic caesar dressing, grated parmesan (add anchovies) +\$3	
<b>Chopped Cobb</b>	\$24
Romaine, cherry tomatoes, chicken, bacon, avocado, shredded cheddar cheese a seven-minute egg with your choice of dressing (Ranch, Blue Cheese, Vinaigrette)	
<b>Clam Chowder</b>	\$10
Fresh made clam chowder, served with oyster crackers	
<b>Beef Chili</b>	\$10
House made chili with ground beef, spices, topped with sour cream, shredded cheese, & green onion	

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

# WHISKEY'S

## ON MAIN

### DESSERTS

<b>Chocolate Cake</b> Chocolate cake, paired with whipped cream, and fresh cut strawberries	\$ 10
<b>Dulce de Leche Churros</b> Churros filled with dulce de leche, fried crispy, and covered with cinnamon sugar. Five per order	\$ 10
<b>Scoop of Icecream</b> Enjoy a single scoop of chocolate or vanilla icecream with fresh cut strawberries	\$ 4

### ON DRAFT

<b>COORS</b> Golden, CO ABV 5%,	\$4.50
<b>COORS LIGHT</b> Golden, CO ABV 4.2%,	\$4.50
<b>WESTERN COLLECTIVE</b> "Dickshooter IPA" Boise ID ABV 7.1%,	\$7
<b>SOCKEYE BREWING AMBER</b> Boise, ID ABV 4.5%	\$7
<b>HIGHLANDER "Strange Haze" IPA</b> Missoula, MT ABV 7.4%	\$7
<b>GRAND TETON</b> "208 Session" Victor, ID ABV 4.7% ,	\$7

### EVENTS & SPECIALS

#### 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**

#### KARAOKE

Join us every Wednesday night for karaoke!  
Free to participate, free to spectate.  
9pm-LATE

#### EVENTS

Check out our events calendar online to  
stay up to date on what's happening at  
Whiskey's.

or  
Follow us on Instagram & Facebook  
**@whiskeysonmain**

### WINE by the GLASS

#### Bottle List Available

#### SPARKLING

<b>Montefresco NV Prosecco</b> Veneto, ITL	\$13
<b>Paladin Millesimato Rose Prosecco</b> Prosecco Italy	\$14

#### WHITE & ROSE

<b>Sauvignon Blanc</b> SLO Down Wines, Napa, CA	\$13
<b>Angels &amp; Cowboys Rose</b> Sonoma Coast, CA	\$12
<b>Sokol Blosser Pinot Gris</b> Willamette Valley, OR	\$13
<b>Daou Chardonnay</b> Paso Robles, CA	\$15

#### RED

<b>"Grape Republic " Pinot Noir</b> Lachini Vineyards, Newburg, OR	\$14
<b>Villa Antinori Rosso</b> Toscana, ITL	\$15
<b>La Posta, Malbec</b> Mendoza, ARG	\$13
<b>Va Piano "OX" Cabernet</b> Columbia Valley, WA	\$16

### BOTTLES/CANS

<b>Western Collective Dickshooter IPA</b>	\$6
<b>Stiegl "Grapefruit"</b>	\$6
<b>Coors Banquet "Stubby"</b>	\$3.50
<b>Coors Light</b>	\$3.50
<b>Michelob Ultra</b>	\$3.50
<b>Guinness Draught Can</b>	\$5.50
<b>Modelo Especial "bottle"</b>	\$5
<b>Rainier (16 oz can)</b>	\$4
<b>Stella Artois</b>	\$4
<b>Budwieser "Bottle"</b>	\$3.50
<b>Highpoint "Transplant" Cider</b>	\$6
<b>Highnoon Seltzer</b>	\$7
Vodka & Grapefruit	
<b>Belching Beaver Seltzer</b>	\$5
Passion Fruit & Guava	
<b>Athletic Brewing Upside (NA)</b>	\$5
Dawn Golden Ale	
Run Wild IPA	