

BOURBON HERITAGE MONTH

STEAMED MUSSELS WITH VENISON SAUSAGE* 26

Fennel, Whiskey Citrus Butter, Grilled Sour Dough

PAIRING:

Bottled-in-bond bourbons are strictly 100 proof, aged at least four years, and feature rich profiles of charred oak, caramel, and vanilla. This robust proof and deep sweetness complement the savory and umami flavors of the mussels and venison.

NEW RIFF BIB 100P

SINGLE 17 | DOUBLE 26

OLD FITZGERALD 7 YEAR BIB, 100P

SINGLE 28

CERTIFIED ANGUS BEEF GRILLED HANGER STEAK* (8OZ) 52

Bourbon Marinade, Roasted Potatoes, Broccolini, Bourbon Au Poivre

PAIRING:

High-proof bourbons feature intense and bold flavors and require equally robust, fatty, and rich foods to cut through the heat and create balance.

WILD TURKEY RARE BREED 117P

SINGLE 18 | DOUBLE 27

ELIJAH CRAIG BARREL 124P

SINGLE 30

APPLE BUTTER CAKE 10

Orange Curd, Pecan Crumble, Vanilla Gelato

PAIRING:

Wheated bourbons offer a softer, smoother, and sweeter style with notes of caramel, honey, and baked bread which would complement the flavors of this scratch made dessert.

MAKER'S MARK 90P

SINGLE 12 | DOUBLE 27

OLD ELK 92P

SINGLE 20

*BEFORE CONSUMING, THESE ITEMS MAY BE UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR DTR SERVER OF ANY FOOD ALLERGIES.