

BOURBON



T O G O M E N U

We are accepting carry-out orders from noon to 8:00 p.m. Monday through Saturday.

ST. LOUIS STYLE RIBS.....\$10

Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, papaya-mango leek slaw.
Full Slab.....\$19

CHICKEN & WAFFLES.....\$9

Cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce.
Big Boy Chicken & Waffles.....\$23

FRIED CHICKEN & A BISCUIT.....\$9

Buttermilk biscuit, fried chicken, cream gravy, honey hot sauce.

CORNBREAD SLIDER.....\$8

Smoked pulled pork, Cotija cheese, poblano peppers, Menonita cheese, piquillo coulis.

FRIED BOLOGNA SLIDER.....\$8

Grilled German bologna, Dijon Beaver aioli, white cheddar cheese, toasted egg wash bun, homemade pickle.
Fried Bologna Slider Stack. (3 sliders).....\$23

DEVEILED EGGS.....\$8.5

Pecan bacon, lump crab meat, roasted corn-pickle relish, smoked salmon, capers, smoked paprika, Sriracha.

RED BEANS & RICE.....\$7

Smoked pulled pork, andouille sausage, poblano peppers, white rice, Manchego cheese.

PRIME RIB & CHEDDAR BISCUIT.....\$11.5

Sliced prime rib, smoked white cheddar cheese, red onion, peppered pork belly jus, bacon bits, fried potato crisps, Red Rock cheddar cheese buttermilk biscuit.

TENDERLOIN POUTINE.....\$12

Kennebec potatoes, beef tenderloin tips, sunflower shoot chimichurri, green onion, white cheddar crumbles, brandy demi-glace.

AMERICAN "KOBÉ" SLIDER.....\$8.5

Ground "Kobe," pecan bacon, white cheddar cheese, caramelized onion aioli, egg wash bun.
American "Kobe" Slider Tower (3 skewered sliders. One temperature please.).....\$24

PULLED PORK QUESADILLA.....\$9

Pulled pork, shiitake mushrooms, poblano peppers, Manchego & Menonita cheeses, grilled tortilla, heirloom tomato salsa, Creole avocado sour cream.

SMOKED CHICKEN & POBLANO CHEESE DIP.....\$7

Smoked chicken, roasted poblano peppers, goat & Menonita cheeses, heirloom tomato-poblano relish, fried flour tortilla.

DUCK FAT FRENCH FRIES.....\$8

Kennebec potatoes, broiled egg, Mornay sauce.

ESQUITES.....\$7.5

Roasted corn, Cotija cheese, mayo-sour cream, lime, heirloom tomato-poblano relish, cilantro.

TOMATO AVOCADO CEVICHE.....\$7

Heirloom tomatoes, avocado, mango, papaya, lime vinaigrette, fried flour tortilla.

DESSERTS

BROWNIE BOX (4).....\$8

COOKIE BOX (4).....\$8

COCKTAIL MIXERS

15 oz of drink mix. Just add 1.5 oz of corn whiskey and serve over ice!

PUNCH MIXER.....\$5.5

'RITA MIXER.....\$5.5