

# WHISKEY'S

## ON MAIN

### FOR THE TABLE

<b>Alpine Fondue</b> Warm melty mix of creamy Gruyere and Swiss cheeses served with bread, potatoes, apples & vegetables Add duck sausage links + \$16 Add steak bites +\$16	\$43
<b>Chips &amp; Queso</b> Crispy tortilla chips served with a spicy, creamy cheddar queso dip, guacamole, salsa verde (VG) (GF)	\$12
<b>Fried Pickle Spears</b> Hand breaded dill pickle spears with house-made ranch dressing (VG)	\$14
<b>Tuna Tartare</b> Diced tuna, avocado, wasabi crema and sesame with some crispy wonton chips	\$18
<b>Loaded Nachos</b> House queso, shredded cheese, topped with lettuce, pico de gallo, crema, guacamole, creamy salsa verde (VG) (GF) Add pulled pork, + \$8.00	\$18
<b>Poutine</b> Crispy house fries with Beecher's cheese curds, brown gravy, herbs (VG) (GF) Add pulled pork, + \$8.00	\$18
<b>Big 'Ole Basket of Fries</b> We stand by these bad boys enough to recommend them on their own (VG) + Upgrade to Truffle Fries +\$4	\$12
<b>Charcuterie Board</b> Chef's selection of cured meats, cheeses, & accoutrements. <i>Large (4-6 ppl), Small (2 ppl)</i>	\$40/\$24

### PIZZAS

All pizzas are hand tossed and approximately 11"

<b>Off Piste Pepperoni</b> Three-cheese blend, pepperoni, red sauce	\$18
<b>Margherita</b> Fresh sliced mozzarella, micro basil, red sauce (VG)	\$21
<b>The Forager</b> Mozzarella, wild mushroom medley, fresh parsley, truffle oil drizzle, white sauce (VG)	\$21
<b>Pulled Pork Pizza</b> Slow cooked pork, red onion, cheddar, mozzarella, bbq sauce	\$23
<b>Garden Medley</b> Zucchini, eggplant, bell pepper medley, red onion, mozzarella, red sauce (VG)	\$22
<b>Salumi</b> Mozzarella, coppa, prosciutto, pancetta, red sauce	\$23
<b>Bisonte e Patata</b> Mozzarella, bison crumble sliced potato, caramelized onion with thyme and sage, rosemary, garlic oil and salt, red sauce	\$22
<b>Pepperoni Salsiccia</b> Pepperoni, sausage crumble, chopped kalamata olive, mozzarella, red sauce garlic oil and parmesan	\$22
+ Gluten Free Crust	+\$6

### SALADS

<b>Baby Kale and Romaine Caesar</b> Pizza oven croutons, classic caesar dressing grated parmesan (add anchovies) +\$3	\$18
<b>Chopped Cobb</b> Romaine, cherry tomatoes, chicken, bacon, avocado, a seven-minute egg with your choice of dressing. (Ranch, Blue Cheese, Vinaigrette)	\$24
<b>Add protein to any salad</b> Grilled or fried chicken breast + \$9 Grilled or fried shrimp + \$14	

### 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

**Add side of fries**                      +\$6

### BURGERS & SANDWICHES

All served with a choice of fries, or side salad

<b>Whiskey's Signature Burger</b> 1/3 lb patty with your choice American or Cheddar, lettuce tomato, onion, pickles, house sauce on a brioche bun	\$20	<b>Pulled Pork Sando</b> Slow cooked pulled pork, house made bbq sauce, coleslaw, pickles on a brioche bun	\$19
<b>Hangover Burger</b> 1/3 lb patty, cheddar cheese, candied bacon, fried egg, house sauce on a brioche bun	\$22	<b>Chick 'wich, Grilled or Fried</b> Choice of grilled or fried brined chicken breast with lettuce, tomato, pickles, house sauce on a brioche bun.	\$20
<b>Shrimp Po'boy</b> Grilled or fried shrimp, lettuce, tomato, pickle, house sauce, on an 8" hoagie  (VG) Vegetarian (GF) Gluten Free Gluten Free Bun +\$4	\$23	<b>The Philly</b> 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	\$23

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

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ON DRAFT	WINE by the GLASS
<b>COORS,</b> \$ 5 Golden, CO ABV 5%,	<b>SPARKLING</b> <b>Montefresco NV Prosecco</b> \$13 Veneto, ITL
<b>COORS LIGHT</b> \$ 5 Golden, CO ABV 4.2%,	<b>Celto Chiarli Brut de Noir Rose</b> \$14 Emilia Romagna ITL
<b>WESTERN COLLECTIVE</b> \$ 8 "Dickshooter IPA" Boise ID ABV 7.1%,	<b>WHITE &amp; ROSE</b> <b>Sauvignon Blanc</b> \$13 SLO Down Wines, Napa, CA
<b>MOTHER EARTH</b> \$ 8 "Heavy Cloud "Hazy IPA Boise, ID ABV 6.8% ,	<b>Angels &amp; Cowboys Rose</b> \$12 Sonoma Coast, CA
<b>RADIO BREWING</b> \$ 8 Amber Kellogg, ID ABV 4.5%	<b>Sokol Blosser Pinot Gris</b> \$13 Willamette Valley, OR
<b>GRAND TETON</b> \$ 8 "Blue Bird" Pilsner Victor, ID ABV 4.7% ,	<b>Daou Chardonnay</b> \$15 Paso Robles, CA
	<b>RED</b> <b>Pinot Project" Pinot Noir</b> \$12 Russian River, CA
	<b>Soter Planet Oregon Pinot Noir</b> \$17 Willamette, OR
	<b>Villa Antinori Rosso</b> \$15 Toscana, ITL
	<b>La Posta, Malbec</b> \$13 Mendoza, ARG
	<b>Va Piano "OX" Cabernet</b> \$16 Columbia Valley, WA
BOTTLES/CANS	SODAS
<b>Western Collective Dickshooter IPA</b> \$7 <b>Stiegl "Grapefruit"</b> \$8 <b>Coors Banquet "Stubby"</b> \$4 <b>Coors Light</b> \$4 <b>Michelob Ultra</b> \$4 <b>Guinness Draught Can</b> \$5.50 <b>Modelo Especial "bottle"</b> \$5.50 <b>Rainier (16 oz can)</b> \$5 <b>Stella Artois</b> \$5 <b>Budwieser "Bottle"</b> \$4 <b>Highpoint "Transplant" Cider</b> \$8 <b>Highnoon Seltzer</b> \$8 Vodka & Grapefruit <b>Belching Beaver Seltzer</b> \$5.50 Passion Fruit & Guava <b>Athletic Brewing Upside (NA)</b> \$5.50 Dawn Golden Ale Run Wild IPA	Coke, Diet Coke, Sprite \$4 Ginger Beer, Lemonade, Iced Tea
	COCKTAILS
	We are working hard to develop a carefully crafted cocktail menu. <b>CLASSIC COCKTAILS &amp; FULL SPIRIT LIST AVAILABLE</b> Just ask your server or bartender
	Check us out!
	 <a href="http://www.whiskeysonmain.com">www.whiskeysonmain.com</a> <a href="https://www.instagram.com/whiskeysonmain">@whiskeysonmain</a>