

WHISKEY'S

ON MAIN

APPETIZERS & SALADS

HUMMUS PLATE (V)	
Served with sun dried tomato & olive tapenade, toasted pita bread, seasonal crudité	16
CHIPS AND DIPS (V)	
House potato chips, pimento cheese, caramelized onion dip	12
IDANACHOS	
House potato chips, house “High Life” beer cheese, shredded cheddar, bacon, green onion, ranch	15
HUSHPUPPIES (V)	
Served with trinity remoulade, pickled onion	10
PICKLE FRIES (V)	
Housebread-and-butter zucchini pickle, Cajun ranch	10
FUN-DOO	
House “High Life” beer cheese, house chips, andouille sausage, pretzel bites	22
BASKET OF FRIES (V)	
Upgrade to truffle fries +4	12
CREOLE CAESAR	
Cornbread croutons, Creole Caesar dressing, mixed greens, fresh grated parm	12
· Add chicken (grilled or fried) +5	
BBQ COBB	
Cherry tomatoes, pickled onion, blistered corn, bacon, hard-boiled egg, avocado, mixed greens · Choice of popcorn or grilled chicken	16
CHICKEN, WAFFLES, & GREENS	
Maple-dijon vinaigrette, popcorn chicken, waffle croutons, mixed greens	22

SANDWICHES

Comes with a choice of fries, side salad, side slaw, or side potato salad

WHISKEY SIGNATURE BURGER	
½ lb patty, choice of American, Cheddar, or Swiss, lettuce, tomato, onion, pickles & house sauce on a brioche bun	20
PO’ BOYS	
Fried catfish or shrimp (fried or grilled) · Shredded iceberg, tomato, pickle, trinity remoulade	18
THE PHILLY	
Hand-sliced ribeye, sautéed mushrooms, peppers, caramelized onions & High Life” beer cheese on an 8” hoagie	22
· Make it veg! Sub portabella for steak, no charge	
REUBEN	
Corned beef, sauerkraut, melted Swiss & house sauce on marbled rye	18
CHICKEN SANDWICH	
Grilled or fried chicken breast, lettuce, tomato, pickles & house sauce on a brioche bun	20
BBQ SANDWICH	
Your choice of slow-cooked pulled pork or smoked brisket, slaw & choice of sauce on a brioche bun	19
BOLOGNA SANDWICH	
Texas toast, American cheese, mayo, shredded lettuce, tomato, onion	10
Make it veg with heirloom tomato	
MUFFULETTA	
Olive spread, Swiss, provolone, coppa, mortadella, Genoa salami, olive salad	20

SIDES

SIDE BRISKET	7	MAC & CHEESE	4
SIDE SHRIMP	7	SIDE SLAW	2.50
SIDE PORK	5	HOUSE POTATO SALAD (V)	3
SIDE CHICKEN	5	SIDE CAESAR	5
SIDE ANDOUILLE SAUSAGE	6	SIDE FRIES	4

PIZZAS

Gluten-free crust +6 · Hand-tossed, approx. 11”

OFF PISTE PEPPERONI	18
Shredded cheese blend, pepperoni, red sauce	
MARGHERITA (V)	21
Fresh sliced mozzarella, basil, red sauce	
THE FORAGER (V)	21
Mozzarella, wild mushroom medley, fresh parsley, truffle oil drizzle, white sauce	
BUFFALO CHICKEN	21
Grilled chicken, mozzarella, buffalo sauce, ranch drizzle, fresh parmesan	
HIGH DESERT	23
White sauce, mozzarella, shaved onion, ribeye, jalapeños, chupacabra seasoning	
THE HAWAIIAN NATIONAL	20
Canadian bacon, pineapple, shredded mozzarella, red sauce	
PEPPERONI SALSICCIA	22
Pepperoni, sausage crumble, chopped kalamata olive, mozzarella, red sauce, garlic oil, parmesan	
CHICKEN PARM	22
Red sauce, fresh mozzarella, provolone, pimientos, fried or grilled chicken	
LOADED BAKED POTATO	18
Beer cheese, mozzarella, cheddar, sliced potato, bacon bits, buttermilk crema, green onion	
SPINACH ARTICHOKE DIP	18
White sauce, spinach and artichoke hearts	

MAC & MORE

MAC N BEER CHEESE	12
House “High Life” beer cheese (not GF), shell pasta, house chip crunchies · Add brisket +7 · Add pork +5	
PHILLY MAC	22
“High Life”beer cheese, shell pasta, shaved ribeye, sautéed peppers & onions, chip crunchies	
BUFFALO MAC	16
“High Life” beer cheese, shell pasta, buffalo popcorn chicken, chip crunchies, ranch, green onion	
CHICKEN & WAFFLES	22
Chicken tenders, maple-habanero, Belgian waffle bites, whipped butter & maple syrup on the side	

WINGS & TENDERS

CHICKEN WINGS	15
Half a dozen classic bone-in wings, fried, tossed in your choice of sauce	
CHICKEN TENDERS	14
Three hand-dipped tenders, side of sauce, served with fries	
Traditional Buffalo · Garlic Parmesan · Whiskey BBQ · Carolina BBQ · Spicy BBQ · Habanero Maple · Lemon Pepper · Housemade Ranch · Honey Mustard · Blue Cheese · Cajun Ranch	

PLATES

Comes with a choice of fries or house potato salad

CATFISH PLATE	22
8oz Southern fried catfish, hushpuppy, mac & beer cheese, slaw, trinity remoulade	
BRISKET PLATE	25
8oz smoked brisket, house-made pickles, mac & beer cheese, slaw	
RIB PLATE	23
8oz center-cut St. Louis pork ribs, house-made pickles, mac & beer cheese, slaw	

ASK YOUR SERVER ABOUT SEASONAL DESSERTS

WHISKEY'S

ON MAIN

CRAFT COCKTAILS

“CHERRY ON MAIN”	
Grey Goose vodka, Luxardo cherry, lime, simple syrup, amaretto, Fee foam	12
“PATIO POUNDER”	
Cucumber vodka ,cucumber-mint syrup, lime, mint, topped with Sprite	12
“TRUST FUND”	
Four Roses Whiskey, maple syrup, demerara syrup, black walnut & orange bitters	13
“CUATRO CAJONES”	
Dos Hombres Mezcal, hibiscus syrup, spicy jalapeño syrup, lime	18
“BLUEBIRD”	
Empress gin, lemon, simple syrup, blueberry purée	13
“BANANARAMA”	
Diplomático rum, banana liqueur, walnut bitters	14
“JUICY P”	
Tin Cup whiskey, lemon, peach purée, peach schnapps, demerara syrup, mint	12
“PEEL AND REVEAL”	
Espresso martini with banana liqueur & chocolate Bailey’s	13
“TAKE A HUCK”	
44 North huckleberry vodka, lemon, simple syrup, crème de cassis float	12
“GREYHAWK”	
Knob Creek rye, maple syrup, Peychaud’s bitters, walnut bitters	15

MAKE ANY COCKTAIL OR MOCKTAIL SPICY

MOCKTAILS

“MOCK MARGARITA”	
Lime, orange, agave, Tajin	7
“DEMERARA LEMONADE”	
House-made demerara syrup, lemon, sparkling water	7
“HIBISCUS LEMONADE”	
House-made Hibiscus simple syrup, lemonade	7
“BLUEBERRY LEMONADE”	
House-made blueberry purée, lemonade	7
“HOPE”	
Huckleberry, lime, ginger beer, soda water, <i>Finished with hope</i>	8

A PORTION OF HOPE MOCKTAILS SOLD SUPPORTS LOCAL MENTAL WELL-BEING AND SUICIDE PREVENTION EFFORTS.



SCAN TO LEARN MORE, FIND RESOURCES, OR MAKE A DONATION

WINES BY THE GLASS

MONTEFRESCO PROSECCO	13
Veneto, ITL	
PALADIN MILLESIMATO ROSÉ	14
Prosecco, ITL	
SAUVIGNON BLANC	13
SLO Down Wines · Napa, CA	
PEYRASSOL ROSÉ	13
Provence, FR	
CORTENOVA PINOT GRIGIO	11
Veneto, ITL	
DAOU CHARDONNAY	15
Paso Robles, CA	
LACHINI “GRAPE REPUBLIC” PINOT NOIR	14
Newberg, OR	
MONTE ANTICO RED BLEND	13
Mendoza, ARG	
VA PIANO “OX” CABERNET	14
Columbia Valley, WA	

ASK YOUR SERVER ABOUT WINES BY THE BOTTLE

DRAFT BEER

COORS LIGHT	4.50
Golden, CO · 4.2% ABV	
GRAND TETON “208” SESSION ALE	7
Victor, ID · 4.7% ABV	
MOTHER EARTH “BOO KOO” IPA	7
American IPA · Nampa, ID · 5% ABV	
10 BARREL “PUB BEER”	7
Lager · Bend, OR · ABV 5%	
ROADHOUSE “THE WALRUS”	7
Hazy IPA · Jackson Hole, WY · 8.3% ABV	
SOCKEYE ANGEL’S PERCH AMBER	7
Boise, ID · 4.5% ABV	
WOODLAND EMPIRE GINKGO GOLD	7
Rice Lager · Boise, ID · 4.2% ABV	

Ask your server about our rotating drafts

BOTTLES AND CANS

MILLER HIGH LIFE	3.50	BUDWEISER “BOTTLE”	3.50
STIEGL “GRAPEFRUIT”	6	BOHEMIA	5
COORS BANQUET “STUBBY”	3.50	HIGH NOON	7
COORS LIGHT	3.50	PEACH, LIME	
MICHELOB ULTRA	3.50	ROTATING CIDER	
GUINNESS DRAUGHT CAN	5.50	ASK YOUR SERVER FOR DETAILS	
STELLA ARTOIS	4	ATHLETIC BREWING — NA	
RAINIER (16 OZ CAN)	4	DAWN GOLDEN ALE	
ROADHOUSE “THE WALRUS”	7	RUN WILD IPA	5
ONLY AVAILABLE UPSTAIRS		HAZY IPA	
		SIERRA NEVADA - NA	5
		TRAIL PASS IPA	

HAPPY HOUR - EVERYDAY 4-6PM - 2\$ OFF DRAFT BEER, 10\$ APEROL SPRITZ, \$10 OFF BOTTLES OF WINE
2\$ OFF CHIPS AND DIPS, FRIES BASKET, PICKLE FRIES