EMERALD ISLE EDAMAME 5.95
Soybeans sautéed with garlic butter, whiskey, sea salt

SWEET POTATO FRIES 6.95
Served with Coconut Cream Sauce

DEATH VALLEY SALSA
Pineapple-Habanero Salsa with chips

WHISKEY WAFFLE FRIES 6.95
Maple Chili • Remoulade • Buffalo Bleu Cheese Crumbles

BARNYARD PIMP NUGGS
Naked boneless chicken with choice of sauce

WINGS
Slow braised in a homemade buttermilk and chicken stock then deep fried
Mild • Hot • Teriyaki • Apple Honey • Lemon Pepper • Maple Chili

PORK BELLY AND SLAW TACO 7.50
Sautéed pork belly, Asian slaw, parmesan, remoulade sauce in a flour tortilla

LAVA SHRIMP TACO 7.50
Sautéed shrimp, shredded lettuce, parmesan, lava sauce in a flour tortilla

BUFFALO CHICKEN DIP 8.95
Served with seasoned house made tortilla chips

EDAMAME HUMMUS 7.95
Served with seasoned house made tortilla chips, celery and carrots

POT STICKERS 8.95
Japanese style deep fried pot stickers with a sesame and soy dipping sauce

PIG SANDWICH 9.95
Panko breaded pork loin, Asian slaw, katsu sauce, wasabi mayo. Choice of side

FRIED PIG PLATE 12.95
Panko breaded pork loin with katsu sauce, steamed white rice, mixed greens, miso-ginger

TERIYAKI CHICKEN PLATE 12.95
Grilled teriyaki chicken breast, sautéed vegetables, steamed white rice

FAR EAST CHICKEN BOWL 10.25
Grilled teriyaki chicken served over bowl of steamed white rice with pickled ginger and scallions

TOKYO BEEF BOWL 10.95
Braised beef, mushroom and onion over bowl of steamed white rice with pickled ginger and scallions... Japanese Soul Food

KATSU CURRY RICE 11.95
Japanese curry gravy over bed of rice and panko breaded pork loin

WHISKEY BASIN RIBEYE SKILLET 19.95
12oz ribeye basted in our WB(K) teriyaki sauce, onion rings and side salad

WHISKEY HOUSE SALAD 6.95
Mixed greens, tomato, sweet red onion, carrots, mushrooms, sweet cucumber, parmesan

Caesar Salad

BANZAI SEAWEED SALAD 6.95
Japanese seaweed salad with crab, sweet cucumber, pickled ginger over mixed greens

- Contains Peanut Product

~ADD CHICKEN $3 ~SHRIMP $4

SAUCES
Teriyaki • Katsu • Maple Chili • Remoulade • Apple Honey • Citrus Aioli • Wasabi Mayo • Coconut Cream • Buffalo • Lava • BBQ

DRESSINGS
Miso-Ginger Vinaigrette • Asian House White • Caesar • Ranch • Bleu Cheese • Honey Dijon • Balsamic Vinaigrette • Fat Free Italian

Our burgers are cooked to medium well (slightly pink center) unless otherwise specified.

THE WB(K) BURGER 8.95
Our basic burger.
ADD CHEESE $0.75 / ADD APPLEWOOD SMOKED BACON $1.50

CALI 11.95
Avocado, sweet cucumber, tomato, applewood smoked bacon, fresh jalapeno, provolone, citrus aioli, French roll

DEVIL’S PEAK 10.95
Death Valley Salsa, fresh jalapeno, applewood smoked bacon, smoked ghost pepper jack, sriracha sauce, wasabi mayo, French roll

TERIYAKI 10.95
Teriyaki, fresh grilled pineapple, smoked gouda, Asian house white, French roll

ELWAY 10.95
2 Super Bowl onion rings, bbq sauce, applewood smoked bacon, sharp cheddar, croissant bun

THE METRO 10.95
Classic garlic sautéed mushroom swiss burger, French roll... solid and old school, just like the joint next door

CHILI PIMENTO CHEESE 11.95
Just what it says... chili and pimento cheese, on a burger, French roll

BREAKFAST 11.95
Fried egg, applewood smoked bacon, sharp cheddar, syrup, croissant bun with French toast en glaze & side of hash browns

TCB 10.95
Smooth peanut butter, sliced banana, applewood smoked bacon, honey, croissant bun... Good enough for THE KING, good enough for you!
“Thank you. Thank you very much.”

BLEU BUFFALO 10.95
Bleu cheese crumbles, buffalo sauce, sweet cucumbers, tossed mixed greens in ranch dressing, French roll

THE REMEDY 11.95
Fried pickle chips, applewood smoked bacon, Swiss cheese, horseradish aioli, kaiser roll

THE SINK 13.50
Hashbrowns, grilled onions, bacon, chili, cheddar cheese, fried egg, fresh jalapenos, croissant bun. Everything but the Whiskey Bar (kitchen) sink!

WAFFLE FRIES

SWEET POTATO FRIES

ONION RINGS

FRESH VEGGIES - SAUTEED OR STEAMED

SIDE SALAD/CAESAR

SAUCES
50¢

DRESSINGS

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**DRINKS**

**SODA**
- Coke • Diet Coke • Coke Zero • Mr. Pibb • Sprite
- Barq’s Root Beer • Fanta Strawberry • Hi-C Pink Lemonade
- Ginger Ale
- Riverwatch Scenic Overlook Blonde Ale
- Savanna River No Jacket Required
- U.F.O. White
- Wicked Weed Hop Cocoa

Price: 2.50

**SWEET/UN-SWEET TEA**

Price: 2.50

**RED BULL**

Price: 3

**COFFEE**

Price: 2.75

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**BEER**

**BOTTLES**

- A Night on Ponce IPA
- Abita Purple Haze
- Blue Moon
- Bold Rock Seasonal Cider
- Budweiser
- Bud Light
- Coors Light
- Corona
- Dogfish Head Saquenay Ale
- Dos Equis Lager
- Endless River Kolsch Ale
- Fat Tire
- Green Man IPA
- Highland Gaelic Ale
- Hi-Wire Gose
- Hi-Wire Lager
- Hoegaarden
- Holy City Porter
- Hop Dandy Dory IPA
- Hoplanta IPA
- Jekyll Brewing Raspberry Tart Ale
- Kopparberg Strawberry & Lime Cider
- Magic Hat No. 9
- Michelob Ultra
- Miller Lite
- Monday Night Drafty Kilt
- Mother Earth Vanilla Cream Ale
- Naked Pig Pale Ale
- Nantahala Dirty Girl Blonde
- New Belgium Cigaradelic
- Oconee Brewing Habanero Pale Ale
- Orange Blossom Pilsner
- Palisades Pineapple Wheat
- Prince of Pilsen
- Savannah River Dynamite Brown Ale
- Sessions
- Shiner Bock
- Schöfferhöfer
- Grapefruit Hefeweizen
- Sierra Nevada Pale Ale
- Son of a Peach
- Southern Pecan
- Stella Artois
- Stella Cidre
- Strongbow
- Sweetwater 420
- Truck Stop Honey
- Wild Heaven Emergency Drinking Beer
- Woodchuck Amber Cider
- Yuengling

**DRAFT**

- Bold Rock Carolina Apple
- Dogfish Head 60 Minute IPA
- Guinness
- Horns IPA
- Laughing Skull Amber Ale
- Riverwatch Scenic Overlook Blonde Ale
- Savanna River No Jacket Required
- U.F.O. White
- Wicked Weed Hop Cocoa