



THE
**whiskey
house**
A DRINKING INSTITUTION

KITCHEN

To Start

sod - 5

(soup of the day)

vietnamese wings (eight) - 12

fish sauce, lime, cilantro, jalapeno

bbq pork sliders (three) - 12

smoked pork shoulder, house-made bbq sauce, cole slaw

t.w.h. fish ceviche - 12

avocado, pico, cucumber, cilantro cream, house-made chips

mediterranean olives - 10

marinated Italian & Greek olives, toast points

chorizo mac & cheese - 12

creamy four cheese blend, house made chorizo

sausage trio board - 19

bratwurst, sweet italian, lamb, sauerkraut, grilled onions, mustard

lamb nachos - 13

house-made chips, fresh ground lamb, cheese, pico, guacamole, sour cream

fried cauliflower - 10

parmesan, marinara (vegetarian)

scotch egg - 7

soft boiled egg, house made sausage, creole mustard

french fries - 5

hand cut daily in house

chicken kale salad - 12

chicken, apples, dried cranberries, pecans, quinoa, lemon vinaigrette

Cheese & Charcuterie

Mix and Match! Cheese accompanied by quince & fig jam and Charcuterie by cornichons & mustard.

three for \$21 each extra \$7

Bucheron / Goat / France - hard & soft, sharp & tangy

Brilliat Savarin / Cow / France - very rich, milky

Manchego / Ewe / Spain - nutty, sweet, and tangy

Boschetto / Sheep - Cow / Italy - semi-soft, sweet & mild

Idiazabal / Ewe / Spain - hard, sweet smoky flavor

Pecorino Toscana / Ewe / Italy - firm, complex, sweet

Cabra al Vino / Goat / Spain - cured in wine, sweet & smooth

Roquefort / Ewe / France - blue with sticky natural rind

Tête de Moine / Cow / Switzerland - semi-hard

Mimolette / Cow / France - hard, sweet, caramelized orange

Saucisson Sec - traditional French style dry salami

Chorizo d'Espana - spanish sausage

Jamon Serrano - dry-cured Spanish ham

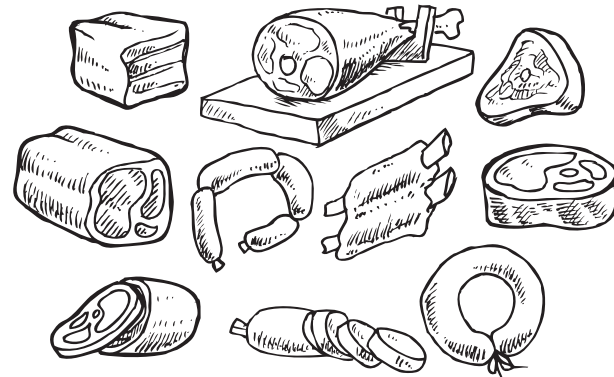
Chicken Truffle Pâté - rich, smooth, creamy

Smoked Duck Applewood - smoked moulard duck breast

Coppa - dry-cured whole pork shoulder

White Truffle Salami - dry cured with fragrance of truffle

Saucisson de Canard - rich, flavorfull duck salami



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

To Follow

hand cut ribeye - 25

8oz. USDA Prime, boneless

prime pork chop - 14

6oz. marinated in scotch, thyme, rosemary & garlic

salmon filet - 17

6oz. angel's envy bourbon glaze

the whiskey house burger - 15

cheddar, 1000 island, grilled onions, bacon, lettuce, tomato

lamb burger - 15

cheddar, 1000 island, taziki, grilled onions, lettuce, tomato

en fuego burger - 15

roasted poblano, pepper jack, habanero aioli, grilled onions, bacon, lettuce, tomato

chicken sandwich - 15

cheddar, 1000 island, grilled onions, bacon, lettuce, tomato

black bean burger - 13

house made black bean patty, cheddar, 1000 island, grilled onions, lettuce, tomato

bratwurst sausage - 8

grilled onions, sauerkraut, creole mustard

chorizo sausage - 8

grilled onions, spicy cherry peppers, spicy mayo

sweet italian sausage - 8

grilled onions, green peppers, spicy cherry peppers

Desserts

laphroig ice cream - 8

vanilla ice cream infused with 10 year old laphroig single malt scotch

crème brûlée - 8

sazerac rye whiskey, rich custard base, topped with hard caramel

pecan-bourbon brownie - 10

house specialty, angels envy bourbon

HAPPY HOUR

4-7

KITCHEN

.75 vietnamese wing - (minimum 6)

\$2 cup of soup

\$2 french fries - hand cut

\$4 scotch egg

\$5 sausage on a roll - bratwurst -italian - lamb

\$5 kale salad - apples, dried cranberries, pecans, quinoa, lemon vinaigrette

\$6 t.w.h. fish ceviche - lime, tomato, onion, cilantro, cucumber, avocado

\$6 chorizo mac and cheese

\$8 t.w.h. burger - cheddar, bacon, 1000 Island, grilled onions, lettuce, tomato, served with fries

\$12 salmon filet - 6 oz. bourbon glaze, served with fries

\$15 ribeye - 8 oz. hand cut, USDA prime, served with fries

\$10 pork chop - 6oz. prime, marinated in scotch, thyme, rosemary & garlic, served with fries

\$4 crème brûlée - whiskey custard, topped with hard caramel

Bar

Wine \$5

House Sparkling

House White

House Red

Beers & Bonus

\$4 Kronenburg 1664 - French pale lager

\$9 Carlsberg - Danish pilsner, 1 liter can

\$1 add a shot of house whiskey to any beer

Cocktails \$5

Moscow or Kentucky Mule - vodka or bourbon, lime juice, bitters, ginger beer

Whiskey Sour - bourbon, lemon, simple syrup

Hanky-Panky - gin, sweet vermouth, fernet branca

Aperol Sprit - aperol, sparkling wine, orange peel

The Al Capone - bourbon, vermouth, campari

Daiquiri - white rum, simple syrup, lime



TWH Old Fashioneds Schedule

#1 - Buffalo Trace Old Fashioned - 16

T.W.H. Buffalo Trace Bourbon, Angostura & Walnut Bitters, La Perruche Sugar

#2 - Bacon Old Fashioned - 14

Bacon Infused Eagle Rare 1Oyr, Smoked Maple Syrup, Barrel Aged T.W.H. Bitters

#3 - Barrel Aged Old Fashioned - 14

Jefferson's Bourbon, Angostura & Peychaud's Bitters, Cinnamon Bark Syrup

#4 - Peanut Butter Old Fashioned - 15

Skrewball Peanut Butter & Rittenhouse Rye, Vanilla Honey Syrup, Chocolate Bitters

#5 - South Of The Border Old Fashioned - 14

El Charo Reposado Tequila, El Silencio Mezcal, Agave, Angostura Bitters

#6 - Smoking West Old Fashioned - 14

High West Double Rye, Laphroaig Select Scotch, Barrel Aged Bitters, Burnt Sugar Syrup

#7 - Japanese Old Fashioned - 16

Suntory Toki, Kuro Sato Black Sugar & Ginger Syrup, Yuzu Bitters

#8 - Private Barrell Maker's Mark - 16

Cask Strength Maker's Mark, Amaro Montenegro, Cinnamon Bark Syrup & T.W.H. Bitters

#9 - The Gentleman's Old Fashioned - 14

St. George Barrel Aged Gin, Montenegro Amaro, T.W.H. Orange Bitters, La Perruche Sugar

#10 - Falernum Old Fashioned - 14

T.W.H. Knob Creek Single Barrel Bourbon, Double Spiced Falernum, Orange Bitters

#11 - Irish Old Fashioned - 14

Glendalough Double Barrel, Cardamom-Clove Syrup, Angostura & Peychaud's Bitters

#12 - Chocolate - Orange Old Fashioned - 15

8-Ball Chocolate Whiskey, Knob Creek Single Barrel, 1er Cru Sauternes, Orange Bitters

#13 - Black Truffle Old Fashioned - 24

Italian Black Truffle Infused Basil Hayden's, Madagascar Vanilla Honey Syrup, Angostura

#14 - Whistle Pig Old Fashioned - 24

Whistle Pig Farm Stock Rye, Whistle Pig Maple Syrup, Whistle Pig Coffee Bitters

Champagne Cocktails

Italians R Always Late - 12

Bourbon, Strawberries, Aperol, Kumquat Syrup, Lemon, Psychod's Bitters & Bubbles

Desperado - 11

Hibiscus Infused Bourbon, Yellow Chartreuse, Lemon, Vanilla Honey & Bubbles

French Seventy Five - 11

Gin, Lemon, Simple Syrup & Bubbles

TWH Sazerac Variations

Sazerac #1 - 13

Rittenhouse Rye, Absinthe, Peychaud's & Angostura Bitters, La Perruche Sugar

Sazerac #2 - 13

Buffalo Trace, Green Chartreuse, Absinthe, Peychaud's & Lemon Bitters, Sugar

Sazerac #3 - 14

Landy VS Cognac, Absinthe, Peychaud's & TWH Bitters, La Perruche Sugar

Sazerac #4 - 15

Laphroaig Select Scotch, Absinthe, Peychaud's & Angostura, La Perruche Sugar

Manhattans

#1 - Barrel Aged Manhattan - 15

Angels Envy Bourbon, Carpano Antica Vermouth, Angostura & Walnut Bitters

#2 - Japanese Manhattan - 16

Suntory Toki, Kiuchi No Shizuku, Carpano Antica, T.W.H. Bitters

#3 - Barrel Aged Gin Manhattan - 14

St. George Reposado Gin, Carpano Antica Sweet Vermouth, T.W.H. & Angostura Bitters

#4 - Peach Manhattan - 14

Peach Infused Basil Hayden's Bourbon, Giffard Peche Liqueur, Peach Bitters

#5 - Perfect Manhattan - 15

T.W.H. Buffalo Trace Bourbon, Carpano Antica, Lillet Blanc, T.W.H. Coffee Bitters

#6 - Rob Roy Manhattan - 16

Compass Box Blended Scotch, Carpano Atica Vermouth, Angostura & Psychod's Bitters

#7 - Black Truffle Manhattan - 24

Italian Alba Truffle Infused Rittenhouse 100 Rye, Carpano Atica

Whiskey Sours

#1 - Passion Fruit Whiskey Sour - 12

Bourbon, Passion Fruit, Cinnamon Bark, Lemon, Psychod's Bitters & Egg Whites

#2 - Blackberry Whiskey Sour - 12

Bourbon, Creme De Mure, Lemon, Psychod's Bitters & Egg Whites

#3 - Peach Whiskey Sour - 11

Peach-Infused Bourbon, Giffard Peach Liqueur, Lemon, Egg Whites, Peach Bitters

#4 - Spanish Whiskey Sour - 11

Bourbon, Fino Sherry, Lemon, Honey, Angostura Bitters

#5 - Falernum Whiskey Sour - 12

Bourbon, Double Spiced Falernum, Lemon, Psychod's Bitters, Egg White

Barrel Aged Classics

Vieux Carre - 14

Cognac, Rye, Benedictine, Carpano Antica Bitters

Boulevardier - 13

Maker's 46 Bourbon, Campari, Carpano Antica, Bitters

Arnoud's Special - 14

Monkey Shoulder Scotch, Doubonnet, Orange Bitters, Carpano Antica Vermouth

Negroni - 13

St. George Gin, Campari, Carpano Antica Vermouth

Classics & Originals

Bee's Knees - 11

Irish Rosé Gin, Madagascar Vanilla Honey, Lemon

Satan's Circus - 11

Rye, Chile-Infused Aperol, Cherry Herring Liqueur, Lemon

Penicillin - 12

Scotch, Fresh Ginger, Lemon, Honey Syrup, Topped with Laphroaig 1Oyr

Jesus Has Spoken - 11

Bourbon, Amaro Montenegro, Lemon Juice, Fig & Bitters

Blood & Sand - 11

Scotch, Carpano Antica, Cherry Heering, Blood Orange

Never Say Never - 12

Bourbon, Benedictine, Amaro Montenegro, Honey Syrup, Topped With Framboise Beer

Paper Plane - 12

Bourbon, Amaro Montenegro, Aperol, Lemon

Yellow Jacket - 11

Tequila, St. Germain, Yellow Chartreuse, Orange Bitters

Moscow Mule - 11

Vodka, Ginger Beer, Lime, Angostura Bitters

The Mexican Last Word - 11

Mezcal, Green Chartreuse, Luxardo Maraschino, Lime

Scottish Corpse Reviver - 12

Scotch, Lillet Blanc, Orange Curaçao, Lemon, Absinthe

The Watergate - 12

Vodka, Muddled Watermelon, Campari, Lemon, Soda, Applewood Smoked Sea Salt

Bark Bark Berrie - 11

Bourbon, Strawberries, Lemon Juice, Orgeat, Cinnamon Bark Syrup, Bitters

Lily Was Here - 12

Hibiscus -Infused Mezcal, Benedictine, Lilet, Honey, Soda

Wild Frenchy - 11

Gin, Muddled Strawberries, Lemon & Mint

Beer

Delirium Tremens - 9 - 8.5% Belgian Strong Pale Ale - Belgium

Mission "Dark Seas" - 8 - 9.8% Russian Stout - San Diego

Alesmith - 7.5 - 6% Pale Ale ".394" - San Diego

Mother Earth Brew - 8 - 6.5% "Boo Koo", IPA - San Diego

Stem Rosé Cider - 7.5 - 5.5%- Off Dry, Gluten Free - Colorado

Modern Times - 8 - 6.8% "Blazing World", Amber Ale - SD

Pizza Port - 7.5 - 4.95% - "Chronic", Red Ale - San Diego

Allagash - 9 - 11% - "Curieux", Tripel - Maine

Einstök - 8 - 5.6% - Icelandic White Ale - Iceland

Guinness - 8 - 4.2% - Irish Dry Stout - Ireland

Mikkeller - 8 - 7% - "Windy Hill", Haze IPA- San Diego

Hitachino - 9 - 5.5 - % Witbier - Japan

St.Louis (Raspberry Beer) - 9 - 4.5% - "Framboise", Lambic - Belgium

Duchesse De Bourgogne - 10 - 6% - Red Sour Ale - Belgium

Kostritzer - 7 - 4.8% - Schwarzbier - Germany

T.W.H. Blonde - 7.5 - 5% - American Blonde Ale - San Diego

Weihenstephaner - 7.5 - 5.4% Hefeweizen - Germany

Mother Earth - 8 - 5.0% - "Cali Creamin", Nitro - San Diego

Hofbrau - 7 - 5.1% - Munich Lager - Germany

Kronenburg "1664" - 7 - 5.5% - Euro Pale Ale - France

Wine

Sparkling - **Cava** - Mas Fi - Spain - **gl 10/ b 38**

Sparkling - **Brut Rosé** - Vitteaut-Alberti - Bourgogne - **gl 13/ b 50**

Dry Rose - **Grenache/Syrah** - de la Bargemone - Provance **gl 11/ b 42**

White

Sauvignon Blanc - Domaine Ricard - Touraine, Fr - **gl 11/ b 42**

Sauvignon Blanc - Fire Road - New Zealand - **gl 11/ b 42**

Chardonnay - Tyler - Santa Barbara - **gl 13/ b 42**

Chardonnay - Mountain View - California - **gl 11/ b 42**

Riesling(Sweet) - Heinz Eifel - Mosel, Germany - **gl 10/ b 38**

Pinot Grigio - La Fiera - Veneto, Italy - **gl 10/ b 38**

Red

Cabernet Franc - Chateau Du Hureau - Loire, Fr - **gl 12/ b 46**

Malbec - Ch. la Coustarelle - Cahors, Fr - **gl 11/ b 42**

Pinot Noir - Domaine Largeot - Bourgogne, Fr - **gl 12/ b 46**

Pinot Noir - Hahn Estate - Monterey, CA - **gl 13/ b 50**

Merlot/CabSauvignon - Ch. de Cugat - Bordeaux, Fr - **gl 11/ b 42**

Cabernet Sauvignon - Mountain View - California - **gl 11/ b 42**

Cabernet Sauvignon - Branham Resolution - Napa - **gl 14/ b 54**

Garnacha - Monte Oton - Spain - **gl 10/ b 38**