

WHISKEY BAR



Lumber Axe

EST
2018

GRAFT BEER • AXE THROWING

APPETIZERS

BRAISED PORK NACHOS \$13

FRIED CORN TORTILLAS/ FIGHTING COCK BRAISED BBQ PORK/ CHEESE SAUCE/ PICO DE GALLO/ LIME CREMA/ SLICED JALAPEÑOS/ FRESH CILANTRO.

MAC & CHEESE BALLS \$9

DEEP FRIED CREAMY MAC & CHEESE SERVED WITH SIRACHA JIM BEAM MAYO.

COCONUT SHRIMP \$12

SERVED WITH ORANGE GRAND MARNIER GLAZE.

CHICKEN TENDERS \$10

CLASSIC BREADED CHICKEN TENDERS/ JOHNNY WALKER SPICY KETCHUP DIPPING SAUCE.

FISH BITES \$11

SHREDDED POTATO BREADED/ DEWAR'S TARTAR SAUCE.

FRIED PICKLES \$9

BEER BATTER FRIED PICKLE CHIPS/ SPICY SOUTHERN COMFORT AIOLI.

FRIED AVOCADO \$9

SERVED WITH JACK DANIELS PEPPERED AIOLI.

GUINNESS BRAT BITES \$9

BEER BATTER DEEP FRIED GERMAN SAUSAGE/ 1792 WHISKEY MUSTARD.

CHICKEN QUESADILLA \$10

FLOUR TORTILLA/ CHEDDAR CHEESE/ GRILLED CHICKEN BREAST/ SALSA & SOUR CREAM/ SPLASH OF 1792 WHISKEY.

FRIED MOZZARELLA \$9

PANKO BREADED/ RED LABEL SPICY TOMATO SAUCE.

SPINACH ARTICHOKE DIP \$10

CREAMY SPINACH & JERUSALEM ARTICHOKE/ KNOB CREEK CHEESE SAUCE/ SEA SALT BAKED PITA CHIPS.

PHILLY EGG ROLLS \$9

PHILLY CHEESESTEAK, PROVOLONE & BELL PEPPER FILLED EGG ROLLS WITH A SIDE OF CHEESE SAUCE.

CHEDDAR CHEESE CURDS \$8

SERVED WITH TELLING IRISH WHISKEY SMOKED JALAPEÑO AIOLI.

SPICY WISCONSIN CHEESE CURDS \$8

WISCONSIN SPICY CHEDDAR CHEESE CURDS/ RUSSEL RESERVE CUCUMBER AIOLI.

CRAB CAKES \$14

LUMP CRAB MEAT/ REBEL YELL BOURBON REMOULADE/ CILANTRO & SCALLION SALAD/ FRESH LEMON SQUEEZE.

STUFFED PORTOBELLO \$10

PORTOBELLO CAPS/ VEGETABLE MIXTURE/ MELTED MOZZARELLA/ DEWAR'S ILEGAL BALSAMIC GLAZE.

SALADS

HOUSE SALAD \$8

ROMAINE LETTUCE/ ROMA TOMATOES/ SLICED CUCUMBERS/ SHREDDED CARROTS/ HOUSE MADE CROUTONS.

DICKEL CAESAR SALAD \$9

CHOPPED ROMAINE/ DICKEL CAESAR DRESSING/ PARMESAN/ HOUSE MADE CROUTONS.

SPINACH & STRAWBERRIES \$12

BABY SPINACH/ FRESH STRAWBERRIES/ FETA CHEESE/ CRISPY BACON/ TOASTED ALMONDS/ BIRD DOG STRAWBERRY VINAIGRETTE.

WEDGE SALD \$9

HOUSE MADE BLUE CHEESE DRESSING/ RED ONIONS/ TOMATOES/ CRUMBLLED BLUE CHEESE/ BACON BITS.

CAPRESE \$10

FRESH MOZZARELLA/ ROMA TOMATOES/ BALSAMIC VINEGAR/ E.V.O.O

PANZANELLA \$11

CUCUMBERS/ TOMATOES/ RED ONIONS/ GIARDINIERA PEPPERS/ HOUSE MADE CROUTONS/ MOZZARELLA/ RED WINE VINAIGRETTE.

ADD PROTEIN: CHICKEN \$5 // SHRIMP \$6 // STEAK \$8

HAPPY HOUR

MON-FRI (3PM-6PM)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WINGS

	6 WINGS	10 WINGS	20 WINGS		6 WINGS	10 WINGS	20 WINGS
TRADITIONAL CHICKEN WINGS	\$9	\$14	\$22	BONELESS CHICKEN WINGS	\$10	\$14	\$24
BONE-IN WINGS, NON BREADED, DEEP FRIED, WITH YOUR CHOICE OF SAUCE. SERVED WITH RANCH.				BREADED BONELESS CHICKEN BREAST WINGS, DEEP FRIED, WITH YOUR CHOICE OF SAUCE. SERVED WITH RANCH.			
TRADITIONAL WING BASKET			\$13	BONELESS WING BASKET			\$14
6 TRADITIONAL WINGS WITH A SIDE OF OLD BAY FRENCH FRIES OR TOTS.				6 BONELESS WINGS SERVED WITH OLD BAY FRENCH FRIES OR TOTS.			

SAUCES

SWEET CHILI	PARMESAN GARLIC	EXTRA HOT	TERIYAKI	SPICY BBQ
BUFFALO	HONEY HOT	OLD BAY RUB	SWEET BBQ	BOOM BOOM

TACOS

PHILLY STEAK TACOS	\$13	CRISPY CHICKEN BUFFALO	\$11
FLOUR TORTILLAS/ SEARED SIRLOIN/ PEPPER & ONIONS/ SHREDDED PROVOLONE/ MAKER'S MARK STEAK SAUCE.		DEEP FRIED CHICKEN TENDERS/ LETTUCE/ TOMATOES/ GLENMORANGIE BUFFALO SAUCE.	
DRAGON BREATH TACOS	\$12	FISH TACOS (DAILY CATCH)	\$12
SLOWLY COOKED PULLED PORK/ SPICY BUFFALO TRACE BBQ SAUCE/ SLICED JALAPEÑOS/ HOT SAUCE BRUSHED FLOUR TORTILLAS/ SHREDDED LETTUCE/ CHIPOTLE RANCH.		BLACKENED SEASONING/ SHREDDED LETTUCE/ PICO DE GALLO/ CAJUN REMOULADE/ SLICED JALAPEÑOS.	



SOFT DRINKS



COKE	\$3	MINUTE MAID LEMONADE	\$3	GOLD PEAK SWEET TEA	\$3
DIET COKE	\$3	MINUTE MAID CRANBERRY JUICE	\$3	GOLD PEAK UNSWEET TEA	\$3
SPRITE	\$3	SEAGRAM'S GINGER ALE	\$3	GOLD PEAK GREEN TEA	\$3
MELLOW YELLOW	\$3	SEAGRAM'S TONIC	\$3	GOLD PEAK RASPBERRY TEA	\$3

BOTTLED BEVERAGES

BARG'S ROOT BEER	\$3	SMARTWATER	\$3	RED BULL	\$4
MR. PIBB	\$3	DASANI WATER	\$2	RED BULL SUGAR FREE	\$4
COKE ZERO	\$3	SARATOGA STILL WATER	\$3	RED BULL TROPICAL	\$4
COKE CHERRY	\$3	SARATOGA SPARKLING WATER	\$3	RED BULL COCONUT	\$4
POWERADE BLUE	\$3	AHA BLUEBERRY POMEGRANATE	\$3	HUBERT'S STRAWBERRY LEMONADE	\$3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



1792 WHISKEY SMASH BURGERS

SEARED WITH 1792 SMALL BATCH BOURBON!



ALL BURGERS MADE WITH ANGUS PRIME
SERVED WITH DILL PICKLE SPEAR AND FRENCH FRIES OR TOTS

	<u>SINGLE</u>	<u>DOUBLE</u>	<u>TRIPLE</u>		<u>SINGLE</u>	<u>DOUBLE</u>	<u>TRIPLE</u>
CHILI CHEESE BURGER CHEDDAR CHEESE/ HOUSE MADE CHILI (ORIGINAL OR NO BEANS)/ FRIED ONIONS. <i>SUB CHICKEN \$11</i>	\$9	\$11	\$13	AXE BURGER WHITE CHEDDAR/ CRISPY FRIED ONIONS/ APPLEWOOD SMOKED BACON/ BOURBON SWEET BBQ. <i>SUB CHICKEN \$13</i>	\$11	\$13	\$15
PINEAPPLE TERIYAKI BURGER GRILLED PINEAPPLE/ TERIYAKI BELL'S AIOLI/ LETTUCE. <i>SUB CHICKEN \$13</i>	\$11	\$13	\$15	BARNYARD BURGER AMERICAN CHEESE/ APPLEWOOD SMOKED BACON/ FRIED EGG/ MAPLE SYRUP/ BAGEL BUN. <i>SUB CHICKEN \$13</i>	\$11	\$13	\$15
MAC & CHEESE BURGER HOUSE MADE MAC & CHEESE/ CRISPY BACON/ PRETZEL BUN. <i>SUB CHICKEN \$15</i>	\$13	\$15	\$17	PICKIN' & GRINNIN' BURGER PEPPER JACK CHEESE/ 1792 PEACH BACON JAM/ SOUTHERN COMFORT AIOLI. <i>SUB CHICKEN \$15</i>	\$13	\$15	\$17
FRIED PICKLE CHEESEBURGER FRIED PICKLE CHIPS/1000 ISLAND AIOLI/ AMERICAN CHEESE/ LETTUCE. <i>SUB CHICKEN \$14</i>	\$12	\$14	\$16	MUSHROOM SWISS BURGER SWISS CHEESE/ GRILLED MUSHROOMS/ SAUTÉED ONIONS. <i>SUB CHICKEN \$11</i>	\$9	\$11	\$13
TACO BURGER PEPPER JACK/ SHREDDED LETTUCE/ CRUSHED CORN TORTILLAS/ PICO DE GALLO/ GUACAMOLE/ SOUR CREAM. <i>SUB CHICKEN \$14</i>	\$12	\$14	\$16	BLACK & BLUE BURGER BLACKENED SEASONING/ BLUE CHEESE CRUMBLES/ SOUTHERN COMFORT AIOLI. <i>SUB CHICKEN \$13</i>	\$11	\$13	\$15
STREET BURGER APPLEWOOD SMOKED BACON/ GRILLED POBLANO PEPPERS/ CARAMELIZED ONIONS/ ROASTED JALAPENO MAYO. <i>SUB CHICKEN \$13</i>	\$11	\$13	\$15	JALAPEÑO POPPER BURGER PEPPER JACK CHEESE/ BACON CREAM CHEESE FRIED STUFFED JALAPEÑOS/ 1000 ISLAND WHISKEY AIOLI. <i>SUB CHICKEN \$14</i>	\$12	\$14	\$16
4 CHEESE BURGER PROVOLONE/ WHITE CHEDDAR/ BLUE CHEESE/ SWISS/ GRILLED TOMATOES/ HOUSE MADE CHEESE SAUCE. <i>SUB CHICKEN \$13</i>	\$12	\$14	\$16	PORK GRILLED CHEESE BURGER SWEET BBQ BRAISED PORK/ YELLOW & WHITE AMERICAN CHEESE/ WHISKEY SPLASH. <i>SUB CHICKEN \$15</i>	\$13	\$15	\$17
MUNICH BURGER SHAVED CORN BEEF/ PROVOLONE/ SAUERKRAUT/ SAUTÉED ONIONS/ WHOLE GRAIN MUSTARD AIOLI. <i>SUB CHICKEN \$13</i>	\$13	\$15	\$17	FLAMETHROWER BURGER CAYENNE PEPPER SEASONING/ PEPPER JACK CHEESE/ JALAPEÑOS/ HOT SAUCE/ CHIPOTLE RANCH.	\$12	\$14	\$16
VEGGIE BURGER A MIX OF BLACK BEANS/ ROASTED CORN/ POBLANO PEPPER AND SWEET ONIONS/ TEQUILA MEZCAL CHIPOTLE RANCH/ L.T.O./ POTATO BUN.			\$13	BEYOND BURGER PLANT-BASED PATTY/ LETTUCE/ TOMATOES/ PICKLE/ ONIONS.			\$10

SUBSTITUTE ANY REGULAR BUN FOR LETTUCE BUN AT NO ADDITIONAL CHARGE

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HURRICANE BURGER \$10 \$12 \$14
 AMERICAN CHEESE/ LETTUCE/ TOMATOES/ ONIONS/ HOUSE "HURRICANE"
 SAUCE.
SUB CHICKEN \$12

CALIFORNIA BURGER \$12 \$14 \$16
 PEPPER JACK CHEESE/ SLICED AVOCADO/ TOMATO/ ONION/ LETTUCE/ CILANTRO.
SUB CHICKEN \$14

SURF 'N' TURF \$16 \$18 \$20
 OLD BAY LEMON ATOLI/ PROVOLONE/ CRAB CAKE/ SPINACH.
SUB CHICKEN \$18

PORTOBELLO BURGER \$12 \$14 \$16
 GRILLED PORTOBELLO MUSHROOM/ SWISS CHEESE/ GRILLED RED ONION/
 TOMATOES/ SPINACH/ AND AVOCADO.
SUB CHICKEN \$14

*SUBSTITUTE ANY BURGER FOR BEYOND PATTY ADD \$3

B.Y.O.B.
(BUILD YOUR OWN BURGER)

	<u>SINGLE</u>	<u>DOUBLE</u>	<u>TRIPLE</u>
<u>HAMBURGER</u>	\$6	\$8	\$10
ANGUS PRIME. SERVED ON POTATO BUN. (PRETZEL BUN \$1.00 EXTRA)			
<i>CHICKEN \$8</i>			

CHEESE \$1.00
 AMERICAN/ PEPPER JACK/ WHITE CHEDDAR/ SWISS/ PROVOLONE/ BLUE
 CHEESE/ FETA/ FRESH MOZZARELLA/ CHEESE SAUCE.

TOPPINGS \$50
 LETTUCE/ TOMATOES/ PICKLES/ ONIONS/ SAUERKRAUT/ PICO DE GALLO/
 SCALLIONS/ JALAPEÑOS/ POBLANOS/ CILANTRO.

BACON \$2.00

HOMEMADE CHILI \$2.00
 ORIGINAL OR NO BEAN

FRIED EGG \$1.50

GRILLED BELL PEPPERS \$1.50

CRISPY ONION STRINGS \$1.50

WHISKEY JAM \$2.00

FRIED JALAPEÑOS \$1.50

MAC & CHEESE \$2.00

FRIED PICKLES \$1.50

BRAISED PORK \$4.00

CARAMELIZED ONIONS \$1.00

SHAVED LAMB \$4.00

SAUTEED MUSHROOMS \$2.50

PINEAPPLE \$1.00

HOUSE MADE CHEESE SAUCE \$2.00

SLICED AVOCADO \$2.00

SPECIALTY ITEMS

SERVED WITH DILL PICKLE SPEAR AND FRENCH FRIES OR TOTS

REUBEN

\$14

SHAVED CORNED BEEF / SAUERKRAUT / SWISS & PROVOLONE / 1000 ISLAND TULLAMORE DRESSING / GRILLED SOURDOUGH.

GYRO

\$15

SHAVED LAMB MEAT / FETA CHEESE / RUSSELL RESERVE TZATZIKI SAUCE / SHREDDED LETTUCE / CHOPPED TOMATOES / ONIONS / WARM PITA BREAD.

FRIED PB&J

\$8

CREAMY PEANUT BUTTER / STRAWBERRY JAM / FIREBALL AND SKREWBALL WHISKEY CRUST.

ADD BACON FOR \$2

CHICKEN AVOCADO

\$13

CRISPY BACON / SLICED AVOCADO / SWISS CHEESE / GRILLED CHICKEN BREAST / MEZCAL CILANTRO & JALAPENO MAYO / SOURDOUGH.

CHICKEN PARMESAN

\$13

PANKO BREADED / HOUSE MADE TOMATO SAUCE / FRESH MOZZARELLA / SOURDOUGH.

PORK GRILLED CHEESE

\$11

BOURBON BRAISED BBQ PULLED PORK / WHITE & YELLOW AMERICAN CHEESE / GRILLED SOURDOUGH.

PHILLY CHEESESTEAK

\$14

SAUTEED ONIONS & PEPPERS / PROVOLONE / HOAGIE ROLL.

B.L.T.

\$9

BACON / LETTUCE / TOMATO / MAYO / GRILLED SOURDOUGH BREAD.

PATTY MELT

\$9

ANGUS PRIME GROUND BEEF / CHEDDAR CHEESE / MAYO / CARAMELIZED ONIONS.

FISH SANDWICH (DAILY CATCH)

\$14

BLACKENED SEASONING / L.TO / CAJUN REMOULADE / HOAGIE ROLL.
(FRIED OR BLACKENED)

KIDS MENU

SERVED WITH FRENCH FRIES OR TOTS AND DRINK

CHEESEBURGER

\$8

MAC & CHEESE

\$8

CHICKEN TENDERS

\$8

CHEESE QUESADILLA

\$8

GRILLED CHEESE

\$8

PB&J

\$7

SIDES

OLD BAY FRENCH FRIES OR TOTS

\$5

SIDE GARDEN SALAD

\$5

FRIED ONION RINGS

\$6

SWEET POTATO FRIES

\$5

MAC & CHEESE

\$5

SAUTÉED BROCCOLI

\$5

LOADED FRIES OR TOTS

\$9

COLESLAW

\$4

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ENTREES

SERVED WITH CHOICE OF SOUP OR SALAD.

GRANDMA'S MEAT LOAF

\$16

SLOWLY BAKED ANGUS PRIME MEAT LOAF/ FIGHTING COCK KETCHUP GLAZE/ ROASTED GARLIC MASH POTATOES/ VEGETABLE OF THE DAY.

SHRIMPS & GRITS

\$19

BLACKENED SEASONING GRILLED SHRIMPS/ YELLOW CORN AND CHEDDAR GRITS/ VEGETABLE OF THE DAY/ WOODINVILLE BROWN SUGAR GASTRIQUE.

BBQ PLATTER

\$21

SLOWLY COOKED PULLED PORK/ BROWN SUGAR BEAKED BEANS/ CLASSIC COLESLAW/ BAKED POTATO/ JALAPEÑO & CHEDDAR CORN MUFFIN/ FIGHTING COCK BBQ.

CHICKEN PARMESAN

\$18

ITALIAN BREADED CHICKEN BREAST/ HOUSE MADE GREY GOOSE VODKA SAUCE/ MELTED MOZZARELLA/ FRESH TOMATO/ SIDE OF SPAGHETTI.

FISH PICCATA (DAILY CATCH)

\$22

SAUTÉED CAPERS/ COASTAL VINES PINOT GRIGIO LEMON SAUCE/ ROASTED POTATOES/ VEGETABLE OF THE DAY.

GRILLED TOP SIRLOIN

\$24

12 Oz GRILLED SIRLOIN STEAK/ SEA SALT SEASONING/ ROASTED POTATOES/ VEGETABLE OF THE DAY/ HEAVEN'S DOOR MAÎTRE BUTTER.

DESSERTS

WHISKEY BREAD PUDDING

\$7

CUSTARD SOAKED WHITE BREAD/ RAISINS/ BROWN SUGAR/ HIGH WEST AMERICAN PRAIRIE BOURBON CRÈME ANGLAISE.

STRAWBERRY CHEESECAKE

\$9

GRAHAM CRACKERS CRUST/ VANILLA CHEESECAKE/ BIRD DOG WHISKEY STRAWBERRY SAUCE.

**LATE NIGHT MENU
COMING SOON**

**SPIKED SHAKES
COMING SOON**

DRINK MENU

DRAFT BEER

- BLUE MOON \$5
- BEACH HOUND BROWN \$6
- CAPE CORAL IPA \$6
- DEL'S SHANDY \$5
- GOOSE ISLAND IPA \$5
- GUINNESS \$6
- HIGH FIVE IPA \$6
- MOO-HOO CHOC MILK STOUT \$6
- REEF DONKEY \$6
- SAM ADAMS WINTER LAGER \$6
- SCOTTY'S BLONDE ALE \$6
- SWEETWATER G13 IPA \$6
- VEZA SUR MANGOLANDIA \$6
- YUENGLING \$5

CAN BEER

- BUSCH LIGHT (16OZ) \$4
- COORS LIGHT (16OZ) \$4
- GETTIN' TIKI WITH IT (16OZ) \$7
- MILLER LITE (16OZ) \$4
- NATURDAYS (12OZ) \$3
- PABST BLUE RIBBON (16OZ) \$4
- PBR COFFEE (12OZ) \$8
- SCHOFFENHOFFER (16OZ) \$5

BEER FLIGHTS

5OZ POURS

CHOOSE ANY 4 DRAFTS \$10

BOTTLE BEER

- BUD LIGHT \$4
- BUD LIGHT LIME \$4
- BUDWEISER \$4
- CORONA \$5
- CORONA LIGHT \$5
- CORONA PREMIER
- GUINNESS \$6
- HACKER-PSCHORR WEISS \$5
- HEINEKEN 0.0 (N/A) \$5
- MICHELOB AMBER BOCK \$4
- MICHELOB ULTRA \$4
- MODELO ESPECIAL \$5
- MODELO NEGRA \$5
- STELLA ARTOIS \$5

CIDERS/SELTZERS

- WHITE CLAW \$5
 - BLACK CHERRY
 - LIME
 - GRAPEFRUIT
 - MANGO
 - RASPBERRY
- TRULY WILD BERRY \$5
- TRULY STRAWBERRY LEMONADE \$5
- WOODCHUCK AMBER \$5
- WOODCHUCK GUMPTION \$5

BEER BUCKETS

CHOOSE ANY 5 CANS/BOTTLES

DOMESTICS \$16

IMPORTS \$20

SIGNATURE COCKTAILS

SMOKED OLD FASHIONED \$12.50

BUFFALO TRACE BOURBON, DEMERARA SIMPLE SYRUP, HOUSE BITTERS, SMOKED ON A WOOD PLANK.

BOURBON MARGARITA \$12

1792 SINGLE BARREL BOURBON, FERRAND DRY CURACAO, LIME JUICE, ORANGE JUICE, DEMERARA SIMPLE SYRUP.

FIGHTING COCK SMASH \$11.50

FIGHTING COCK BOURBON, LEMON JUICE, DEMERARA SIMPLE SYRUP, MINT.

B.S. SIDECAR \$15

BSB (BROWN SUGAR BOURBON), GRAND MARNIER, LIME JUICE, DEMERARA SIMPLE SYRUP.

FIZZIE BORDEN \$12

PLYMOUTH GIN, SAINT GERMAIN ELDERFLOWER, APEROL APERITIVO, LEMON JUICE, TOPPED WITH CHAMPAGNE.

REDRUM PUNCH \$13.50

COCONUT RUM, SPICED CARIBBEAN GOLD RUM, PASSION FRUIT, TROPICAL PUNCH, MARASCHINO CHERRIES.

BOOTS 'N' SKIRTS \$13

CORAZON BLANCO TEQUILA, BLACK RASPBERRY LIQUEUR, DOM B&B, LIME JUICE, DEMERARA SIMPLE SYRUP, GINGER, ANGO BITTERS.

BOSTON GOLD \$12.50

WHEATLEY VODKA, CREAM DE BANANA, ORANGE JUICE.

SASSY LEMON DROP MARTINI \$13.50

DEEP EDDY LEMON VODKA, PEACH SCHNAPPS, TRIPLE SEC, LEMON JUICE, SUGAR RIM.

THE GODFATHER \$15

JOHNNIE WALKER BLACK LABEL, DISARONNO, DARK CHERRY.

THE LAST WORD \$15

PLYMOUTH GIN, LUXARDO MARASCHINO LIQUEUR, GREEN CHARTREUSE, LIME JUICE.