



RESTAURANT | BAR

WESTERN WEDNESDAYS

BBQ STATION

BBQ Plate \$32

Texas Style BBQ Spare Ribs

Potato Salad

Tomato Braised Collard Greens

Bread & Butter Pickles

House BBQ Sauce

Jalapeno-Cheddar Corn Muffin

SMOKED WHISKEY COCKTAILS

Toasted Walnut Old Fashioned

Woodford Reserve | Lucano Amaro
Liquor Simple Simple Syrup | Fee Brothers
Walnut Bitters
\$30

Jalisco is Burning

Herradura Reposado Tequila
Carpano Botanic Bitter | Carpano Antica
Simple Syrup | Grapefruit Zest
\$30
\$80 with Don Julio 1942

The Baller

Macallan Reflection
Single Malt Scotch Whiskey
\$300

Dusky Godfather

Macallan 12 Year | Disaronno
Amaretto Grated Coffee Bean
\$45
\$100 with Macallan 18 Year

Whistlepig Smoked Old Fashioned

Whistle Piggyback Rye Whiskey
Pure Maple Syrup | Smoked with
Pecan Wood
\$30

Smokey Big Apple

Hudson Manhattan Rye (Private Selection)
Apple Cider Syrup | Cinnamon Bitters
Burnt Smoking Cinnamon Stick
\$30