

WHISKEY

WAREHOUSE

• STARTERS •

JUMBO WINGS {8 FOR \$14} OR BONELESS WINGS {8 FOR \$12}
buffalo, jack daniel's bbq, lemon pepper, honey bbq, sweet red chili, spicy teriyaki, chipotle ranch, celery sticks, (ranch or bleu cheese dressing)

BUFFALO CAULIFLOWER fried, housemade buffalo sauce, bleu cheesecrumbles, scallions, ranch dressing **\$10**

WHISKEY POPPERS fried pimento cheese, ranch dressing **\$9**

SEARED TUNA* seared tuna, marinated noodles, wasabi, pickled ginger, soy lime vinaigrette **\$11**

BUFFALO SHRIMP fried, housemade buffalo sauce, celery, ranch or bleu cheese **\$12**

SOFT PRETZEL BITES warm queso, spicy mustard **\$10**

CHICKEN FINGER BASKET fries, choice of dipping sauce **\$12**

• BURGERS •

Served with choice of a side

WAREHOUSE BURGER* jack daniel's bbq sauce, applewood smoked bacon, cheddar cheese, lettuce, tomato, onion **\$12**

CHEESEBURGER* american cheese, pub sauce, lettuce, tomato, onion **\$10**

MUSHROOM & SWISS BURGER* swiss cheese, grilled onions, sautéed mushrooms, lettuce, tomato, housemade steak sauce **\$11**

TEX MEX BURGER* guacamole, applewood smoked bacon, pepper jack cheese, chipotle ranch, lettuce, tomato, onion **\$12**

VEGGIE BURGER black bean burger, pepper jack cheese, pub sauce, lettuce, tomato, onion **\$12**

• SANDWICHES •

Served with choice of a side

WAREHOUSE CHICKEN grilled, jack daniel's bbq sauce, applewood smoked bacon, cheddar cheese **\$12**

SPICY BUFFALO CHICKEN fried, housemade buffalo sauce, lettuce, tomato, bleu cheese crumbles **\$12**

BIG FISH fried, lettuce, tomato, tartar sauce **\$12**

MONTEREY CHICKEN grilled, pepper jack cheese, guacamole, salsa, lettuce, tomato **\$13**

SOUTHERN CHICKEN fried, pimento cheese, applewood smoked bacon, lettuce and tomato **\$12**

• WRAPS •

Served with choice of a side

BUFFALO CHICKEN fried, housemade buffalo sauce, cheddar cheese, lettuce, tomato, ranch **\$12**

SALMON BLT* applewood smoked bacon, lettuce, tomato, pub sauce **\$13**

BLACK BEAN pepper jack cheese, dill crema, lettuce, tomato **\$10**

TURKEY BACON AVOCADO swiss cheese, lettuce, tomato, pub sauce **\$12**

TUNA KALE WRAP* seared tuna, baby kale, avocado, feta cheese, soy lime vinaigrette **\$13**

• SALADS •

Dressings: Ranch, Bleu Cheese, Citrus Vinaigrette, Honey Mustard, Caesar, Italian, Balsamic Vinaigrette, House Gorgonzola

JACK & COKE GLAZED SALMON* mixed greens, candied walnuts, crumbled goat cheese **\$13**

BLACKENED CHICKEN mixed greens, tomato, cucumber, red onion, shredded cheddar cheese **\$10**

CHOPPED KALE feta, corn, roasted red peppers, fried cauliflower, bell pepper **\$10**

CAESER SALAD romaine, parmesan, garlic croutons, caesar dressing **\$6**

PLAZA mixed greens, avocado, tomato, cucumber, red onion, bell pepper **\$10**

BUFFALO CHICKEN fried, housemade buffalo sauce, mixed greens, bleu cheese crumbles, tomato, cucumber, red onion **\$11**

SEARED TUNA SALAD* seared tuna, baby kale, carrots, tomato, cucumber, avocado, feta cheese, soy lime vinaigrette **\$13**

ICEBERG WEDGE applewood smoked bacon, bleu cheese crumbles, red onion, tomato **\$9**

(Add chicken +4, salmon +6, shrimp +6, tuna* +6)*

• PLATES •

JACK & COKE GLAZED SALMON* served with rice and Broccoli **\$16**

SESAME CHICKEN grilled chicken tossed in spicy teriyaki sauce, served over steamed rice with broccoli **\$13.5**

BLACKENED CHICKEN PASTA linguini, bacon, tomato and mushroom in a light parmesan cheese cream sauce. Served with garlic bread **\$14**

FISH AND CHIPS crispy pub style fish and chips served with french fries, slaw and a side of tartar sauce **\$13**

TOGARASHI SEARED TUNA* orange glazed seared tuna, steamed jasmine rice, soy ginger broccoli **\$15**

• SIDES \$3 •

CURLY FRIES

STEAMED RICE

WAFFLE FRIES

BROCCOLI

SWEET POTATO FRIES

COLE SLAW

MAC & CHEESE

COCKTAILS

WHISKEY CLASSICS \$10

OLD FASHIONED
Bourbon, Orange Zest,
Angostura Bitters, Italian Maraschino Cherries

MANHATTAN (UP OR ROCKS)
Rye Whiskey, Antica Formula Vermouth,
Angostura Bitters, Italian Maraschino Cherries

BOULEVARDIER
Bourbon, Campari,
Antica Formula Vermouth

NEW YORK SOUR*
Bourbon, Lemon Juice,
Lime Juice, Malbec, Egg White

WHISKEY SMASH
Whiskey, Lemon, Mint and Strawberry Purée

REMIXED CLASSICS \$9

VANILLA NO ICE ICE BABY
Gin, Licor 43, Lemon Juice,
Sparkling Brut

BLACKBERRY MOJITO
White Rum, Mint, Blackberries, Lime Juice,
Soda water

YAY, MORE APARTMENTS
Gin, Pama Pomegranate Liqueur,
Lemon Juice, Soda

CHAD:BRAD :: SUSAN: _____
Vodka, Mango Nectar,
Lime Juice, Ginger Beer

MANGO AWAY
Lime White Rum, Mango Puree, Lime Juice,
Simple Syrup, Club Soda

KITTY HAWK
Gin, Lemon juice, Truly citrus seltzer,
Creme de Violet Syrup

BREWS

DRAUGHT

BEER	ABV	STYLE	\$
Founders All Day IPA	4.7	American IPA	6
Catawba White Zombie	4.7	Belgian Witbier	5.5
Sycamore Mountain Candy	7.4	American IPA	6
Dos Equis Ambar	4.7	Vienna Lager	5
OMB Copper	4.8	German Altbier	6
Samuel Adams Seasonal	Varies	Varies	5
Stella Artois	5.0	European Pale Lager	6
Sugarcreek Big O Blood Orange	7.0	American IPA	6
Sweetwater 420	5.4	American Pale Ale	5
Wicked Weed Fresh Pressed	5.2	Fruit and Field Beer	6
Wicked Weed Pernicious IPA	7.3	American IPA	6

CAROLINA

Birdsong Jalapeño 16oz can	8
Birdsong Paradise City 16oz can	7
Duck Rabbit Milk Stout	5
Highland Gaelic	5
Highland Oatmeal Porter	5
NoDa Hop Drop n Roll 16oz can	9
NoDa Jam Session 16oz can	8
Sierra Nevada Hazy Little Thing	6

MICRO

Abita Purple Haze	5
Allagash White	8
Angry Orchard	5
Bells Two Hearted 16oz can	7
Dogfish Head 60 min IPA	6
Firestone Walker Mind Haze IPA	6
Golden Road Mango Cart	5
Sam Adams Boston Lager	5
Truly Hard Seltzer	5
Truly Lemonades	5
Merchant's Hard Lemonade	4
Merchant's Hard Peach Tea	4
White Claw	5
Wicked Weed Watermelon Burst	6

IMPORT

Corona	4.5
Corona Lt	4.5
Modelo Especial	4
Guinness 16oz can	6

DOMESTIC

Budweiser	3.5	Michelob Ultra	4
Bud Light	3.5	Miller Lite	3.5
Coors Light	3.5	Pabst Blue Ribbon	2.5
High Life	2.5	Yuengling	3.5

• WINE 8 GLS | 30 BTL •

MERF CHARDONNAY (Washington)

FOGGY RIVER SAUVIGNON BLANC (New Zealand)

OKO PINOT GRIGIO (Italy)

SWALLOW REISLING (Oregon)

BELPOSTO PROSECCO (Italy)

SATTLEBRED PINOT NOIR (California)

SUL RED BLEND (Portugal)

BACKHOUSE CABERNET (California)

CALLIA MALBAC (Argentina)

VILLA VIVA ROSE- STILL (France)

• DAILY SPECIALS •

MONDAY \$4 SAMUEL ADAMS SEASONAL, \$5 GEORGE DICKEL LEMONADE

TUESDAY \$3.50 MICHELOB ULTRA BOTTLE, \$6 CLASSIC COCKTAILS

WEDNESDAY \$4 DRAFTS, \$3 SPARKLING ROSÉ

THURSDAY HALF-PRICE GLASSES & BOTTLES OF WINE, \$4 TRULY & WHITECLAW

FRIDAY \$6 REMIX CLASSICS, \$4 CORONA & CORONA LIGHT

SATURDAY \$3 MIMOSAS, \$3 MILLER LITE BOTTLE, \$4 DOS EQUIS DRAFT, \$5 BLOODY MARY

SUNDAY \$3 MIMOSAS, \$3 BUD LIGHT BOTTLE, \$5 BLOODY MARY

RED BULL

RED BULL

SUGAR FREE RED BULL

THE BLUE EDITION (Blueberry)

THE RED EDITION (Cranberry)

THE ORANGE EDITION (Tangerine)

THE YELLOW EDITION (Tropical)

THE COCONUT EDITION (Coconut Berry)