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## Dinner Menu

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### Appetizers

**BOURBON TRI-TIP BITES (SERVED MED RARE) 20.99**

TRI-TIP PIECES SERVED MEDIUM RARE COATED IN A SWEET AND SPICY BOURBON BBQ GLAZE; GARNISHED WITH PARSLEY FLAKES

**LUXARDO CHERRY CHICKEN WINGS 15.99**

8 CHICKEN WINGS/DRUMS TOSSED IN OUR CUSTOM LUXARDO CHERRY SYRUP SPICED UP WITH SERRANO PEPPERS. VERY SWEET WITH A KICK. IF YOU LOVE THAT LITTLE OLD FASHIONED CHERRY, THIS MAY BE A NEW FAVORITE.

**CHILIE VERDE MAC & CHEESE 7.99**

CREAMY AND WARMLY SPICED ELBOW MAC AND CHEESE COVERED WITH A RICH AND SPICY PORK CHILE VERDE. SMALL APPETIZER SIZE 7.99, FULL ENTREE SIZE 13.99

**MOJOS 10.99**

LOADED HAND-BATTERED POTATO WEDGES, TOPPED WITH SHREDDED MONTEREY CHEESE, CRISPY BACON BITS, CILANTRO SOUR CREAM CREMA, CRISP PICKLED JALPENOS, AND GREEN ONION. CHILE VERDE ADD +\$4

**BOURBON TRI-TIP BITE TACOS (SERVED MED RARE) 13.99**

(2) LARGE BOURBON STEAK BITE TACOS SERVED MEDIUM RARE - TRI-TIP, GLAZED IN A SWEET AND SPICY BOURBON BBQ SAUCE, SAUTEED ONIONS AND MUSHROOMS, PARSLEY FLAKES, SERVED ON TOP CORN TORTILLAS

**CHICKEN STRIPS 17.99**

SIX FLAKY HOUSE-BATTERED CHICK BREAST STRIPS ON A SMALL BED OF CRISPY SEASONED FRIES. SERVED WITH SAUCE CHOICE: APPLE HABANERO, BUFFALO, MAPLE BBQ, OR PLAIN

**CHIPOTLE GRILLED FISH TACOS 17.99**

SEASONED COD, GARNISHED WITH SHREDDED RED CABBAGE AND CARROTS, CHIPOTLE MAYO AND AVOCADO CREMA

**TRUFFLE FRIES BOAT 9.99**

GARLIC PARMESAN TRUFFLE FRIES - CRISPY SEASONED FRIES TOSSED IN OUR PARMESAN TRUFFLE RUB. SAUCE CHOICE: RANCH, KETCHUP, OR BBQ

**FRENCH FRIES BOAT 7.99**

SHAREABLE FRENCH FRIES WITH KETCHUP, RANCH, OR BBQ

**TRUFFLE FRIES CUP 7.99**

CRISPY SEASONED FRIES TOSSED IN SAVORY, SALTY, & HERBACIOUS PARMESAN TRUFFLE RUB

FRENCH FRIES CUP 5.99

FRIES - CRISPY SEASONED FRIES. SAUCE CHOICE: RANCH, KETCHUP, OR BBQ

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## Mains

NEW YORK STEAK 43.99

GRILLED 10 OZ CHOICE STEAK SEASONED WITH AN INHOUS-BLEND TOPPED WITH AN ONION AND GARLIC COMPOUND BUTTER. ADD BERNAlSE SAUCE +\$4 OR ADD ONIONS AND MUSHROOMS \$4

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## Sides

BAKED POTATO 9.99

BAKED POTATO - RUSSET POTATO, BUTTER, SOUR CREAM, CHIVES, CHEESE, BACON

BRUSSEL SPROUTS 8.99

SWEET, SALTY, AND BOURBON INFUSED SPROUTS, CRUMBLE BACON, AND PECAN BLEND

FRENCH FRIES CUP 5.99

SAUCE CHOICE: RANCH, KETCHUP, OR BBQ

TRUFFLE FRIES CUP 7.99

CRISPY SEASONED FRIES TOSSED IN SAVORY, SALTY, & HERBACIOUS PARMESAN TRUFFLE RUB

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## Burgers & Sandwiches

WHISKEY BACON BURGER 20.99

CASK SIGNATURE FRESH HAND MADE CHUCK & BRISKET BLEND PATTY, CHEDDAR CHEESE, CRISPY BACON, HOUSEMADE TEMPURA ONION RINGS, FINISHED WITH A DRIZZLE OF SWEET WHISKEY BBQ SAUCE ON A BRIOCHE BUN

BURGER TEMP OPTIONS: MEDIUM RARE/MEDIUM ~OR~ MEDIUM WELL/WELL

HAWAIIAN CHICKEN SANDWICH 19.99

CHICKEN BREAST, PINEAPPLE, SWISS CHEESE, GREEN LEAF LETTUCE, TOMATO, GRILLED RED ONION, TERIYAKI SAUCE, ON A BRIOCHE BUN

CLASSIC CHEESEBURGER 16.99

CHUCK BRISKET BLEND PATTY, CHEDDAR CHEESE, GRILLED YELLOW ONION, ATOP GREEN LEAF LETTUCE AND TOMATO SLICE ON A BRIOCHE BUN

BURGER TEMP OPTIONS: MEDIUM RARE/MEDIUM ~OR~ MEDIUM WELL/WELL

BOURBON TRI-TIP BITE SAMMIES 18.99  
(SERVED MED RARE)

(2) SLIDERS SERVED MEDIUM RARE, TOPPED WITH SWISS CHEESE, TRI-TIP PIECES, SAUTEED MUSHROOMS AND ONIONS, BERNIASE SAUCE & PARSLEY FLAKES ON A BRIOCHE BUN

**FRIED CHICKEN SANDWICH**            **19.49**

CRISPY FRIED CHICKEN BREAST TOSSED IN SMOKEY CHILE OIL, TOPPED IWTH CHIPOTLE MAYO COLESLAW, PICKLED ONIONS AND JALAPENOS, ON TOP OF SOURDOUGH BREAD WITH A HONEY-MUSTARD SPREAD

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## Salad

**WEDGE SALAD**

CRUNCHY ICEBERG LETTUCE WEDGE TOPPED IWTH HOUSEMADE RANCH DRESSING, CRUMBLED BACON, DICED TOMATO, RED ONION, BLUE CHEESE AND FINISHED WITH A DRIZZLE OF BALSAMIC GLAZE. AVAILABLE PORTIONS: SIDE \$6.99 OR FULL 13.99

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## Desserts

**DEEP FRIED OREOS**                    **11.99**

6 DEEP FRIED OREOS - HANDBATTERED AND DEEPFRIED OREO COOKIES PAIRED WITH MIXED-BERRY REDWINE AND WHITE CHOCOLATE PEANUTBUTTER WHISKEY SAUCES

**CARAMEL WHISKEY CREME**            **9.99**  
**BRULEE**

BOURBON INFUSED, CREAMY, SWEET, CHILLED CUSTARD COVERED IN A CRUNCHY CARAMELIZED SUGAR TOP; DUSTED WITH POWDERED SUGAR AND SERVED WITH A REDWINE MIXED-BERRY SAUCE

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