



# J.S. Barnett's Whiskey House

ORGANIC • LOCAL • SCRATCH

Executive Chef: Miguel Lira

## TASTING BOARDS

served with accoutrements

### Meat & Cheese 28

smoked sausage + whiskey-glazed dry-cured pork + candied bacon + smoked gouda + smoked cheddar + pickled vegetables + stone mustard + whiskey toast

### Bacon Board 24

candied bacon + crispy pork belly + bacon jam + pickled fresno chilis + grilled sourdough

### Whiskey Butter Bread 14

pull apart sourdough + whiskey butter + parmesan + herbs + smoked salt

## STARTERS

whiskey inspired creations

### Burnt Ends

glazed corned beef + caramelized onions + pickles + chili crisps 18

### Barrel Toast

whipped ricotta + bacon lardons + candied pecans + whiskey balsamic glaze + herbs 15

### Pimento Beer Cheese

pickled fresno chilis + house potato chips 14

### Date Candy

bacon-wrapped dates + cream cheese + balsamic glaze + sriracha 13

### Duck Wontons

a nod to the Drunken Duck  
duck confit + cream cheese + corn puree + chili crisps + scallions 15

## SALADS

add chicken 6 - shrimp - 8 - steak 9

### Whiskey House

seasonal baby greens + bacon lardons + candied pecans + smoked gouda + blistered tomatoes + maple bourbon vinaigrette 8 / 15

### Brazos Valley Caesar

seasonal baby greens + smoked gouda + parmesan crisp + herb toast 9 / 16

## PASTAS

add chicken 6 - shrimp - 8 - steak 9

### Mac & Cheese

smoked cheddar + smoked gouda + guinness cream + parmesan crumble 8 / 15

### Bourbon Street

creamy bourbon sauce + roasted peppers + cajun seasoning + parmesan crumble 9 / 16

## FROM THE FARM

seasonal vegetables and produce

### Roasted Root Vegetables

whipped ricotta + candied pecans + hot honey  
+ herbs + smoked salt 11

### Tomatoes & Garlic

blistered tomatoes + garlic + olive oil + herbs 12

### Cheesy Potatoes

barnett's potato casserole 9

### Braised Cabbage

whiskey balsamic glaze + bacon lardons +  
smoked salt + parmesan crisp 9

### Street Corn

charred corn + smoked chili pepper sauce +  
pickled fresnos + herbs 8

## FROM THE SEA

freshly curated and sourced

### Shrimp Cocktail

herb smoked + whiskey cocktail sauce +  
charred lemon 17

### Smoked Salmon

citrus + olive oil + pickled fresno chilis +  
whipped ricotta + herbs 19

### Shrimp Cakes

chopped jumbo gulf shrimp + charred corn +  
pickled fresno chilis + red pepper aioli 20

### Shrimp + Grits

blackened shrimp + smoked gouda grits + bacon  
lardons + charred corn + smoked chili sauce 24

### Hot Honey Salmon

hot honey glaze + smoked gouda grits + roasted  
peppers + chili crisps 21

## Signature Burger

Texas wagyu + smoked cheddar + caramelized onion + bacon aioli + house ketchup  
pickle + sourdough bun 25

served with barnett's potato chips

## FROM THE RANCH

thoughtfully sourced cuts prepared with intentional details

### Chicken Skewers

hot honey glazed + smoked gouda grits + roasted peppers + chili crisps 16

### Wagyu Meatballs

texas wagyu + smoked chili sauce + parmesan crisp + pickled fresno chilis + fresh herbs 18

### Pork Belly

whiskey braised + smoked gouda grits + dressed greens + balsamic glaze 20

### Filet Medallions

garlic mash potatoes + smoked sea salt + roasted peppers + whiskey butter 22

### Corned Beef & Cabbage

slow roasted brisket + garlic mash potatoes + braised cabbage + whiskey butter 23

