

J.S. Barnett's Whiskey House

ORGANIC • LOCAL • SCRATCH

Executive Chef: Miguel Lira

STARTERS

designed to get things moving

Burnt Ends

glazed corned beef + caramelized onions
pickles + chili crisp 16

Pimento Beer Cheese

pickled fresnos + house chips 12

PLATES

balanced for a better afternoon

Chicken Skewers

hot honey glaze + smoked gouda grits + roasted
peppers + chili crisp 14

Hot Honey Salmon

hot honey glaze + smoked gouda grits + roasted
peppers + chili crisp 16

SANDWICHES

served on dutch crunch roll

add side and drink 4

Infamous Hot Chicken

sliced chicken + smoked cheddar + roasted
peppers pickled fresnos + hot honey + chili crisp 16

Filet Chopped Cheese

beef filet + smoked cheddar + roasted peppers + seasonal
baby greens + tomato + caramelized onion 19

The Bourbon-Mi

whiskey braised pork belly + smoked gouda + pickled
vegetables + chili crisps 18

Whiskey Rueben

corned beef + braised cabbage + smoked gouda + red
pepper aioli + pickled fresnos 18

SIGNATURE BURGER

our most ordered lunch

Texas wagyu + smoked cheddar + caramelized onion + bacon aioli + house ketchup + pickle + sourdough bun 20

served with house chips

SALADS

chicken or shrimp

Whiskey House

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

Brazos Valley Caesar

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

PASTAS

chicken or shrimp

Beer Cheese Mac

smoked cheddar + smoked gouda + Guinness
cream parmesan crumble 15

Bourbon Street

creamy bourbon sauce + roasted peppers + cajun
seasonings + herbs + parmesan crumble 16

Sides: house chips - street corn - braised cabbage slaw