1933
RESTAURANT & TAVERN

WHISTLEPIG WHISKEY DINNER

AMUSE BOUCHE

Chicken Liver Pâté, Whiskey-Maple Syrup, Pickled Huckleberry, Rosemary Lavash

ROASTED CORN SOUP

Corn Custard, Candied Jalapeño, Bacon Jam, Cheddar Popcorn

Snout to Tail Bourbon – 10 Year
Served Neat, On The Rocks, or Sour

PASTRAMI CURED PORK BELLY

Charred Onion Soubise, Apple-Bacon Relish, Confit Egg, Cider Gastrique

Old World Rye – 12 Year
Served Neat, On The Rocks, or Manhattan

BRAISED BEEF CHEEKS

Potato Terrine, Whiskey Glazed Carrots, Rye Crumble, Bourbon Braising Jus

Estate Oak Rye – 15 Year
Served Neat, On The Rocks, or Old Fashioned

MAPLE PANNA COTTA

WhistlePig Barrel Aged Maple Syrup, Pumpkin Crémeux,
Graham Cracker Crumble, Smoky Pecans, Poached Cranberries

The Boss Hog XIII– The Golden Pharaoh
Served Neat or On The Rocks

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. Menu items may contain or come into contact with allergens, such as wheat, peanuts, tree nuts, eggs, shellfish, fish, soybeans, sesame, and milk.
*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

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