

# Whiskey **DINNER MENU** Warehouse

## APPETIZERS

**Whiskey Poppers** Hand battered and fried homemade pimento cheese served with ranch. **7**

**Chicken Finger Basket** Chicken tenders and fries with your choice of sauce. **8**  
(Try them tossed in a wing sauce for a little more kick. **.50**)

**Nachos** Chicken or Beef served with queso, scallions, tomatoes, and jalapenos. **8.5**

**Sesame Chicken** Chicken marinated and grilled to perfection over white rice. Served with sweet chili sauce. **8.5**

**Buffalo Shrimp** Fried shrimp tossed in buffalo sauce with your choice of dipping sauce. **9**

**Texas Caviar** Served with tortilla chips. **8**

**Spinach Dip** Served with tortilla chips. **8**

**Fried Green Tomatoes** Over guacamole and topped with pico de gallo. **8**

**Pimento Cheese** Served with tortilla chips and celery. **8**

**Mini Sliders Prime Rib** Served with horseradish cream sauce. **9**

## WAREHOUSE

### WINGS 10- \$8, 20- \$15, 50- \$36, 100-\$68

All served with Ranch or Blue Cheese and Celery, Dine in or take out

Choose from our homemade sauces:  
**CALL AHEAD AND LET US MAKE WINGS FOR YOUR TAILGATE OR GAME DAY PARTY**

Honey Mustard  
Garlic Parmesan  
Lemon Pepper  
Montreal  
Old Bay  
Horseradish Dijon  
Honey BBQ  
Barballo



Buffalo  
Chipotle Ranch  
Dry Cajun  
Horseradish Buffalo  
Jack Daniels BBQ  
Jerk  
Spicy Teriyaki  
Sriracha  
Suicide



## SPECIAL HALF OFF WINGS EVERY MONDAY (AFTER 5PM & DINE IN ONLY)

\*GARLIC PARM AND DRY CAJUN NOT AVAILABLE MONDAY NIGHTS

## LOCAL FOOD SECTION

Help support our local farms and breweries by eating local food and drinking local beer. We do our best to bring farm fresh taste to your plate.

Try our suggested beer pairing to further enhance your dining experience.

**BBQ Pork Platter** Hand pulled pork shoulder served with slaw and mac & cheese. **12** (Highland Gaelic)

**Bratwurst Sandwich** Served with horseradish Dijon aioli, caramelized onions, and roasted red peppers. **9** (Olde Mecklenburg Copper)

**BBQ Pork Sandwich** Slow roasted and pulled with our Jack Daniels BBQ sauce, topped with slaw and served with fries. **8.5** (Lonerider Sweet Josie)

**Chorizo, Egg, and Pepper Jack Sandwich** On a Whole Grain Bun. **9** (Big Boss Angry Angel)

**Grilled Pork Chop** Glazed with hot pepper honey and served with wilted spinach, garlic mashed potatoes, and topped with local seasonal chutney. **15** (Big Boss Blanco Diablo)



## SALADS

**DRESSINGS:** Ranch, Blue Cheese, Citrus Vinaigrette, Honey Mustard, Caesar, Italian, Balsamic Vinaigrette, House Gorgonzola

### STARTER SALADS

**House Salad** Mixed greens, croutons, onions, carrots, tomatoes, cucumbers, and cheese. **5**

**Caesar Salad** Chopped romaine, Parmesan, anchovy, and croutons. **5**

### ENTRÉE SALADS

**Grilled Portabella Salad**- Mixed greens, tomato, cucumber, croutons, and goat cheese tossed in balsamic vinaigrette. **9**

**Grilled Chicken Caesar** Grilled chicken over romaine, Parmesan, anchovy and croutons. **8**  
Substitute Salmon for \$3

**Blackened Chicken Salad** Grilled blackened chicken, mixed greens, tomato, cucumber, red onion, and shredded cheddar cheese. **9**

**Whiskey Glazed Salmon** Grilled salmon over mix greens, with candied walnuts and crumbled goat cheese tossed in our citrus vinaigrette. **10.5**

**Buffalo Chicken Salad** Buffalo style chicken tenders topped with blue cheese crumbles served over mix greens, tomatoes, cucumbers, and red onion. **8**  
Substitute Shrimp \$2

**Plaza Salad** Avocado, tomato, cucumbers, red onion, and peppers tossed with mixed greens and citrus vinaigrette. **8**



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2009

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## SPECIALTY SANDWICHES

Served with fresh cut fries. Chicken sandwiches served with lettuce and tomato (Whole grain bun also available)

**Prime Rib** Thinly sliced prime rib with provolone and Horseradish cream sauce. **9**

**Creme Brie Chicken** - topped with grilled pineapple, maple syrup, brie, and candied walnut. **9**

**Buffalo Chicken Wrap** Fried chicken with buffalo sauce, Cheddar cheese, lettuce, tomato, and ranch. **9**

**Grilled Salmon Sandwich** Marinated grilled salmon, with lettuce, tomato served with our homemade roasted red pepper aioli. **10.5**

**Monterey Chicken** - Chicken breast topped with pepper jack cheese, guacamole, salsa, lettuce and tomato. **9**

**Southern Chicken** Topped with bacon and pimento cheese. **9**

**Warehouse Chicken Sandwich** Topped with Jack Daniels BBQ sauce, bacon, and cheese. **9**

## BURGERS

Served with lettuce, tomato, and fresh cut fries. (Whole grain bun also available)

**Elvis Burger** Topped with peanut butter, bacon, and American. **9**

**Warehouse Burger** Topped with Jack Daniels BBQ sauce, bacon, and cheddar cheese. **9**

**Cheeseburger** With your choice of American, Swiss, provolone, pepper jack or cheddar. **8**

**Tex Mex Burger** Topped with guacamole, bacon, pepper jack and chipotle ranch. **9**

**Bistro Burger** Covered with caramelized onions, Brie cheese, bacon and Horseradish Dijon aioli. **9**

**Barrel Burger** Topped with chili, American cheese, bacon, and a sunny side up egg. **9**

## VEGETARIAN

**Veggie Burger** Topped with pepper jack cheese. **8**

**Commonwealth Pasta** Whole wheat pasta tossed with veggies and parmesan in a light cream sauce. **10**

**Fried Green Tomato Burger** Fried green tomatoes topped with pimento cheese. **8**

**Vegetable Stir Fry** Seasonal vegetables mixed with rice and spicy sauce. **9**

**Portabella Sandwich** Marinated portabella roasted red pepper aioli and provolone. **8**

**Veggie Wrap** Sautéed seasonal veggies, rice, lettuce, tomato, and cheese wrapped in a tortilla. **8**

**Stuffed Portabella** 2 portabella caps stuffed with spinach and cheese topped with roasted red peppers, and over rice. **12**

Take a load off at the Whiskey Warehouse

# HAPPY HOUR

ENJOY HALF-OFF APPS FROM 4-6PM, MON-FRI!

## ENTRÉES

(Served after 5:00 pm only and Ribs while they last)

**Surf and Turf** Our succulent ribeye topped with 4 blackened shrimp in a bleu cheese cream sauce, served with mashed potatoes and vegetables. **20** (Pair with Duck Rabbit Milk Stout or Lot 205 Cabernet)

**Whiskey Ribs** Served with sweet potato fries and slaw. **Full Rack 19 | Half Rack 13** (Try them with Lonerider Sweet Josie or WoopWoop Shiraz)

**Bourbon Butter Salmon** Served with rice and vegetables. **14** (Goes great with Blanco Diablo or Sur Chardonnay)

**Charleston Shrimp Pasta** Sautéed shrimp, spinach, and tomatoes tossed in a lemon beurre blanc with garlic bread. **13** (Pair with Mother Earth Weeping Willow Wit or Abundance Bountiful Blanc)

**Ribeye** Topped with mushroom gravy, and caramelized onions served with potatoes and sautéed broccoli. **16** (Complimented by Big Boss Bad Penny or Bonterra Cabernet)

**Protein Platter** Two BBQ chicken breasts, vegetables, and sweet potato fries. **12** (Try this with some Fiji water)

**Blackened Chicken Pasta** Whole wheat pasta tossed with blackened chicken, bacon, tomatoes, and mushrooms in a light parmesan cream sauce. **12** (Excellent with Ca del Sarto Pinot Grigio or Stella)

**Warehouse Dinner Platter** Whiskey Ribs and BBQ Chicken breast served with slaw and potatoes. **16** (Enhanced by Lot 205 Cabernet or Olde Mecklenburg Copper)

**Fish and Chips** Crispy pub style fish served with fries, slaw and a side of tartar sauce. **12** (Traditionally served with Guinness)

**Prime Rib** Served with au jus and a baked potato. **King Cut 15 | Queen Cut 13**

Thursday Night Special!

# PRIME TIME

## SIDES

Substitutions \$1, Substitute Side Salad \$3, Additional Side \$3

Cole Slaw  
Fresh Cut Fries  
Mac & Cheese +\$2  
Mashed Potatoes  
Rice

Sauteed Spinach  
Seasonal Vegetables  
Sweet Potato Fries  
Vegetarian Baked Beans

EXECUTIVE CHEF: Samuel Crook MANAGERS: Johnnaly Blais, Brad Parsanko, & Sarah Kelley

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