



WHISKEY SANDS

CALAMARI 10

hand battered and deep fried, served with siracha aioli

CHARCUTERIE BOARD (GF OPTION)

artisan meats, cheeses, fruit, crackers

medium board 10

large board 15

pair with pinot noir

ARTICHOKE DIP (GF) 8

creamy cheese, spinach and artichoke dip served piping hot with choice of housemade tortilla chips or crudité

pair with chardonnay

TWO FIRES SHRIMP (GF) 9

three jumbo gulf shrimp wrapped in bacon, served with a sweet and spicy bbq sauce

pair with smokey beer

DUCK WONTONS 12

savory duck stuffed in crispy wontons and served with sweet thai chili sauce, five per order

pair with belgian beer

SAVORY BRUSCHETTA 8

crostini with prosciutto and bacon-apple butter with goat cheese

pair with cabernet

ARTISAN FRIES (GF) 6

crispy, thick cut idaho potato fries, served with a sprinkle of truffle salt and parmesan cheese

pair with blonde ale or lager

STARTERS

CARAMELIZED VEGGIE PIZZA (GF) 10

caramelized onions, mushrooms and sweet peppers, topped with parmesan and pesto on a crispy cauliflower crust
pair with pilsner

CHICKEN BACON RANCH PIZZA (GF) 12

chicken, bacon, onions and tomato, topped with ranch and cheese, served on a crispy cauliflower crust

BLACK & BLEU PIZZA (GF) 14

tender Certified Angus Beef[®] steak topped with bleu cheese crumbles, walnuts and a drizzle of balsamic glaze served on a crispy cauliflower crust
pair with merlot or pinot noir

CERTIFIED ANGUS BEEF[®] BURGER 7

1/3 pound burger served with lettuce, tomato and onion on a toasted bun, customize your burger with cheese (1), mushrooms (2), bacon (3), caramelized onions (1)
pair with cabernet or stout

BUFFALO CHICKEN SANDWICH 9.5

tender chicken with buffalo sauce, bleu cheese crumbles, lettuce and mayo on a toasted bun
pair with ipa

REUBEN 9.5

a Nebraska classic! ribbons of tender corned beef, beer-brined kraut, housemade thousand island and swiss cheese on griddled marble rye
pair with stout

SMOKED TURKEY RASPBERRY WRAP 8.5

thinly sliced smoked turkey breast with raspberry jalapeño cream cheese spread, raisins, swiss cheese, red onion and mixed greens rolled up in a sun dried tomato tortilla
pair with cabernet or stout

ENTRÉES

SIGNATURE SALAD (GF) 9

mixed greens, diced apple, brie cheese, cucumber, red onion, and tomato served with a house vinaigrette

SMOKED SALMON SALAD (GF) 14

mixed greens, dried cranberries, candied almonds, tomato, red onion and shaved parmesan, topped with smoked salmon, served with honey lime dressing

HOUSE GARDEN SALAD 7

fresh mixed seasonal baby greens, cucumber, tomato, carrots and croûton with choice of dressing

DRESSING

ranch
Dorothy Lynch
honey lime (GF)
bleu cheese (.5)

POWER UP WITH PROTEIN

grilled chicken breast (5)
certified angus beef petite tender steak (7)
smoked atlantic salmon (7)

NIBBLES

HERBED MIXED NUTS (GF) 3

a variety of gourmet nuts with hints of smokey wasabi
great with any beer

GOURMET POPCORN (GF) 3

sweet harvest gourmet popcorn, sourced in Columbus
great with any beer

SIDES

FRENCH FRIES 4
TRUFFLE FRIES 5
ONION RINGS 5
PETITE SALAD 4
FRUIT CUP 3
SOUP OF THE DAY
CUP 4
BOWL 6

GF - menu items are gluten-free with little or no modification. we do NOT have a dedicated GF fryer.

consuming under-cooked meat, seafood or egg products can increase your risk of foodborne illness.

gratuity of 18% will be added to parties of eight (8) or more guests.

SALADS, SIDES & SUCH