

MENU

DINE OUT CT WEEK

\$20.19
PLUS TAX AND GRATUITY

STARTERS

PICK ONE

BLUE KETTLE CHIPS

Topped with bacon, tomato, onions, jalapenos, smothered with Blue Cheese.

CHICHARRONES

Dusted with chipotle vinegar, served with house-made Cilantro Lime aioli.

FOR YOUR MEAL

CHOOSE ONE HOT MEAT AND TWO SIDES

MEAT

BRISKET

PULLED PORK

PULLED CHICKEN

KIELBASA

SMOKED WINGS

BURNT ENDS (ADD \$2)

SIDES

KETTLE CHIPS

POTATO SALAD

STREET CORN

BAKED BEANS

COLE SLAW

FRIES

BEER BATTERED OR CAJUN STYLE

PICKLED VEGGIES

CORNBREAD

MAC & CHEESE

OR THE CHEF'S SPECIAL

SEARED SCALLOPS

Served over smoked carrot confit with fresh corn succotash, grilled onion compote, and crispy shallots.

AND FOR DESSERT

BOOTLEGGER BROWNIE

Valrhona Chocolate, topped with local ice cream and a bourbon caramel glaze.

FEATURED COCKTAILS

QUE MARGARITA

Cazadores Reposado, Lime, Prickly Pear, Black Sea Salt. \$8

BLACKBERRY BLAZE*

Cleveland Bourbon, House Sour, Peach, Blackberry, Lemon, Toasted Rosemary. \$8

GOOD 2/25/19

WHISKEY

QUE

KITCHEN

THRU 3/3/19

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.