

WHISKEY TELLER

APPETIZERS



OYSTERS ON THE HALF SHELL - HALF DOZEN \$23.00
RED ONION MIGNONETTE, LEMON WEDGE (DF, GF)



WHISKEY TELLERS FAMOUS BRUSSEL SPROUTS \$15.00
BLACK PEPPER MAPLE GLAZE, CIRO'S ASIAGO, CIDER CREAM, BACON (V-P, DF-P, GF-P)

CHILLED SPINACH & ARTICHOKE DIP \$13.00
SERVED WITH CORN TORTILLA CHIPS (V, GF-P)
ADD GRILLED NAAN BREAD \$3.00

GARLIC FINGERS \$14.00
CONFIT GARLIC OIL, SMOKED MOZZARELLA, BACON, HOUSE-MADE DONAIR SAUCE

CHARBROILED SHRIMP SKEWERS (6 PC) \$15.00
MOJO VERDE, CILANTRO, GRILLED LIME (GF, DF)

LOADED ROTISSERIE CHICKEN NACHOS \$25.00
MONTEREY JACK, CHIPOTLE SAUCE, TOMATO, GREEN ONION, AVOCADO CREMA, SALSA (GF-P, DF-P, V-P, VN-P)

BLISTERED SHISHITO PEPPERS \$17.00
BEER CHEESE FOAM (V, VN-P, GF-P)

BURGERS & MAINS

BURRITO BOWL \$19.00
BASMATI RICE, SLOW SMOKED ROTISSERIE PULLED PORK, CHIPOTLE SAUCE, ROASTED CORN, HOUSE PICKLED RED ONION, CHARRED FETA, LETTUCE, TOMATO, CILANTRO, CRISPY TORTILLAS, LIME CREMA (DF-P, GF-P, V-P)
ADD SIDE SALSA \$1.50

QUINOA SALAD \$12.00
MIXED GREENS, TOMATO, CUCUMBER, BURNT FETA, HOUSE-PICKLED RED ONION, RADISH, HOUSE-MADE GREEK DRESSING, CRISPY PITA (GF-P, DF-P, V, VN-P)
ADD SHRIMP (3PC) \$6.00
ADD ROTISSERIE PULLED CHICKEN \$5.00

ROTISSERIE CHICKEN BACON CLUB \$23.00
LETTUCE, TOMATO, CUCUMBER, SMOKED PROVOLONE, SWEET ONION SAUCE, GARLIC AIOLI, GOAT ISLAND'S CIABATTA, HAND CUT FRIES (GF-P, DF-P)

FISH & CHIPS \$19.00
5 OZ BEER BATTERED HADDOCK, HAND CUT FRIES, CREAMY COLESLAW, TARTAR SAUCE (DF-P)
ADD ONE PIECE \$9.00

WHISKEY TELLER BURGER

SINGLE \$20 - DOUBLE \$28
BEEF PATTY, WT SAUCE, CHEDDAR CHEESE, BEEF FAT ONIONS, SHREDDED LETTUCE, BRIOCHE BUN, HAND CUT FRIES (GF-P)

ADD BACON \$2
MAKE IT A POUTINE \$4
SUB CAESAR SALAD \$5
SUB DF/GF BUN \$2

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES,
SO WE CAN DO OUR BEST TO PROVIDE YOU WITH A SAFE MEAL.
V - VEGETARIAN, GF - GLUTEN FREE, DF - DAIRY FREE, VM- VEGAN, P - POSSIBLE



Whiskey Teller

ROTISSERIE

SIGNATURE ROTISSERIE CHICKEN

SERVED WITH
BROWN BUTTER
CHICKEN GRAVY

1/4 LEG \$10.00
1/4 BREAST \$13.00
1/2 CHICKEN \$19.00
(GF, DF-P)

WHISKEY BUSINESS \$19.00
APPLE BBQ GLAZED RIBS, HAND CUT FRIES,
CREAMY COLESLAW (DF-P)
*NO SUBSTITUTIONS

NOVA SCOTIAN LOBSTER DINNER
HALF - OR - WHOLE \$MP
DILL PICKLE POTATO SALAD, GRILLED CORN,
CREAMY COLESLAW,
ROASTED GARLIC BUTTER (GF)
*NO SUBSTITUTIONS

STEAK FRITES \$27.00
6 OZ PEI BLUE DOT BAVETTE, HAND CUT
FRIES, GARLIC AIOLI, MIXED GREEN SALAD,
BALSAMIC GLAZE (GF-P, DF)
*NO SUBSTITUTIONS

SIDES

HAND CUT FRIES \$5.00 (DF, V, VN, GF-P)

POUTINE \$8.00
HAND CUT FRIES, CHEESE CURDS, BROWN BUTTER CHICKEN GRAVY (GF-P)

CHARGRILLED BABY POTATOES \$9.00
ROASTED GARLIC BUTTER, SMOKED MOZZARELLA, BACON, SOUR CREAM, GREEN ONIONS (GF, V-P)

ONION RINGS \$9.00
WT SPICE, HOUSE-MADE RED PEPPER AIOLI (V)

COAL ROASTED ASPARAGUS \$10.00
BROWN BUTTER, ROASTED ALMONDS, GRILLED LEMON (V, GF, DF-P, VN-P)

ROASTED CAULIFLOWER \$9.00
CASHEW CREAM, DUKKAH SPICE, HOUSE-PICKLED RED ONIONS, SISSIBOO ORGANIC'S MIXED SPROUTS,
GRILLED LIME (V, VN-P, DF, GF)

CHARGRILLED BROCCOLINI \$8.00
CHARRED LEMON VINAIGRETTE, CIRO'S ASIAGO, CHICKEN DRIPPING MAYO (DF-P, GF, V-P)

GRILLED CAESAR SALAD \$10.00
ROMAINE, HOUSE-MADE CREAMY CAESAR DRESSING, BACON, CIRO'S ASIAGO (GF)

CORNBREAD \$4.00
LOCAL HONEY, HOUSE SMOKED BUTTER (V)

CREAMY CABBAGE SLAW \$3.00
BRINED CABBAGE & CARROT, GRAINY MUSTARD DRESSING (V, GF)

PLEASE NOTE ALL GROUPS OF 8+ ARE SUBJECT TO AN AUTOMATIC GRATUITY