

WHISKEY TELLER

APPETIZERS

GARLIC FINGERS \$15

CONFIT GARLIC OIL, SMOKED MOZZARELLA, BACON, HOUSE-MADE DONAIR SAUCE (V-P)



WHISKEY TELLERS FAMOUS BRUSSELS SPROUTS \$15

BLACK PEPPER MAPLE GLAZE, ASIAGO, CIDER CREAM, BACON (V-P, DF-P, GF-P)



ROTISSERIE CHICKEN & ROASTED CORN TAQUITOS \$18

WT SPICE, TOMATO, GREEN ONION, CHARRED FETA, CHIPOTLE SAUCE, CHICKEN DRIPPING MAYO

CHARBROILED SHRIMP SKEWERS (6 PC) \$16

MOJO VERDE, CILANTRO, GRILLED LIME (DF, GF)

BUFFALO CHICKEN DIP \$17

TOPPED WITH SMOKED MOZZARELLA & GREEN ONION (GF-P)

ADD GRILLED NAAN BREAD \$3

SMOKED PULLED PORK NACHOS \$25

CORN TORTILLA CHIPS, PUB CHEESE BLEND, CHIPOTLE SAUCE, ROASTED CORN, TOMATO, CILANTRO, LIME CREMA, SALSA (DF-P, V-P, VN-P)

BURGERS & MAINS

FISH & CHIPS \$21

7 OZ BEER BATTERED HADDOCK, HAND CUT FRIES
CREAMY COLESLAW, TARTAR SAUCE (DF-P)

ADD ONE PIECE \$9

HARVEST BOWL \$15

FARRO, COAL ROASTED SQUASH & BEETS,
HOUSE PICKLED RED ONION, CHARRED FETA, MIXED GREENS,
GLAZED PECANS, MAPLE DIJON VINAGRETTE (GF-P, DF-P, VN-P)

ADD ROTISSERIE PULLED CHICKEN \$5

ADD CHARBROILED SHRIMP (3) \$6

THE KICKIN' CHICKEN BLT \$25

BUTTERMILK SOAKED HOUSE DREDGED FRIED CHICKEN
TOSSED IN DAVE'S HOT SAUCE, LOCAL HONEY,
ROASTED GARLIC RANCH, LETTUCE, TOMATO, BACON
SESAME BUN, SERVED WITH HAND CUT FRIES (DF-P)

WHISKEY TELLER BURGER

SINGLE \$20 - DOUBLE \$28

LOCAL ROUTE ONE BEEF PATTY, WT SAUCE, CHEDDAR CHEESE
BEEF FAT ONIONS, SHREDDED LETTUCE
BRIOCHE BUN, SERVED WITH HAND CUT FRIES

ADD BACON \$2

MAKE IT A POUTINE \$4

SUB A CAESAR SALAD \$5

SUB DAIRY FREE OR GLUTEN FREE BUN \$2

LUNCH EXPRESS

TODAY'S QUICK FIRE FEATURE - IN & OUT IN 30 MINUTES
A ROTATING INSPIRED LUNCH FEATURE CREATED BY CHEF
CRAFTED FOR SPEED WITHOUT SACRIFICING FLAVOUR
AVAILABLE WHILE QUANTITIES LAST

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, VN- VEGAN, P- POSSIBLE



Whiskey Teller



ROTISSERIE



SIGNATURE ROTISSERIE CHICKEN

SERVED WITH
BROWN BUTTER GRAVY

1/4 LEG \$10
1/4 BREAST \$13
1/2 CHICKEN \$19
WHOLE CHICKEN \$36

(GF, DF-P)



WHISKEY BUSINESS \$22

APPLE WHISKEY BBQ GLAZED RIBS, CREAMY COLESLAW
SERVED WITH HAND CUT FRIES (DF-P)
(NO SUBSTITUTION)

WOODFIRED TURKEY DINNER \$25

MASHED POTATO, CORNBREAD STUFFING
GRILLED BEANS, HOUSEMADE CRANBERRY SAUCE,
TURKEY GRAVY (DF-P)
(NO SUBSTITUTION)

STEAK & FRITES \$33

6 OZ PEI BLUE DOT BAVETTE, HOUSEMADE GARLIC AIOLI
MIXED GREENS, BALSAMIC VINAGRETTE
SERVED WITH OUR HAND CUT FRIES (GF-P, DF)
(NO SUBSTITUTION)

ADD CHARBROILED SHRIMP (3) \$6



SIDES



HAND CUT FRIES \$5 (DE, V, VN)

POUTINE \$8

HAND CUT FRIES, CHEESE CURDS, BROWN BUTTER CHICKEN GRAVY

ONION RINGS \$9

WT SPICE, HOUSE MADE RED PEPPER AIOLI (V)

COAL ROASTED SQUASH \$8

WHIPPED FETA, CHILI INFUSED HONEY, HOUSE PICKLE RED ONION, TRIPLE SEED CRUNCH (V, GF, DF-P)

CHARGRILLED BROCCOLINI \$9

CHARRED LEMON VINAGRETTE, ASIAGO, CHICKEN DRIPPING MAYO (DF-P, GF, V)

GRILLED CAESAR SALAD \$10

ROMAINE, HOUSE MADE CREAMY CAESAR DRESSING, BACON, ASIAGO (GF, V-P)

CREAMY CABBAGE SLAW \$4

BRINED CABBAGE & CARROT, GRAINY MUSTARD (V, GF)

CLASSIC MASHED POTATOES \$7 (GF)

ADD GRAVY \$1.5

CORNBREAD \$4

LOCAL HONEY, HOUSE SMOKED BUTTER

PLEASE NOTE ALL GROUPS OF 6+ ARE SUBJECT TO AN AUTOMATIC GRATUITY