

**Whiskey by John Howie  
Restaurant Week Share Menu**

**\$50**

**Choice of Two  
Share**

**Brick Oven Oysters\***, warmed Pacific oysters topped with smoked gouda sauce, house cured bacon, chive

**Marinated Beets**, honey crème fraiche, salt brined pistachios, orange, tarragon

**Whiskey Glazed Brussels Sprouts**, deep fried Brussels sprouts, sweet whiskey glaze, dried apple, bacon, pecans

**Parmesan Truffle Fries**, Parmigiano Reggiano, black truffle salt, truffle aioli

**Ancho Chile Shrimp**, fire grilled ancho-chile rubbed shrimp, mesquite roasted corn, chipotle chiles, cotija cheese, micro cilantro

**Korean Style BBQ Skewers\***, American wagyu beef, Japanese eggplant, green onion, gochujang, sesame-zucchini noodles

**Autumn Greens Salad**, warm caramelized onion-bacon vinaigrette, dried apricot, raisin, celery root, Honeycrisp apple, candied walnuts

**Wagyu Steak Nachos\***, Oaxaca & white cheddar cheese, chipotle grilled Wagyu steak, Mexican crema, spicy avocado tomatillo salsa, pickled red onion, pickled jalapeno, cotija cheese

**Brisket Flatbread**, slow braised beef brisket, Makers Mark BBQ sauce, red onion, cilantro, Monterrey Jack and gouda cheeses

**Roasted Beet Hummus**, Castelvetrano olive, pistachio, extra virgin olive oil, brick oven baked flatbread, pickled carrot

**Libations**

**Choice of Two**

**Manhattan**, Sazerac Rye, Sweet Vermouth, Aromatic Bitters

**Love Letter**, Wheatley Vodka, Honey, Lime, Pomegranate, Cava, Lemon Zest

**Red Wine**

**White Wine**

A 20% service charge is included on each check. John Howie Steak retains 100% of the service charge. Our professional service team receives industry leading compensation which includes wages, commissions, and benefits.

\* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meat, having never been frozen, may be hazardous to your health.