

Whiskey by John Howie

Seattle Restaurant Week Fall 2023

Choice of two libations & two small plates \$50

October 24th - November 2nd

Tuesday, Wednesday, & Thursdays

Tempura Broccoli

okonomi sauce, wasabi aioli, furikake,
green onion, bonito flake, pickled ginger

Zucchini & Pear Salad

zucchini, toasted pine nuts, pear, Parmigiano Reggiano, first press
olive oil, crushed chili, MeyerLemon-truffle vinaigrette

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

Wagyu Steak Nachos*

Oaxaca & white cheddar cheeses,
chipotle grilled wagyu steak, Mexican crema, spicy avocado-
tomatillo salsa, pickled red onion, pickled jalapeno,
cotija cheese

Korean Style BBQ Skewers*

American wagyu beef, Japanese eggplant, green onion,
gochujang, sesame-zucchini noodles

Wagyu Steak Flatbread

Monterrey Jack and gouda cheeses, white sauce, tomato confit,
caramelized onion, roasted garlic, Maker's Mark BBQ sauce,
micro arugula

LIBATIONS

Manhattan

Rye, Sweet Vermouth, Aromatic Bitters

Love Letter

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.