

Whiskey by John Howie

Seattle Restaurant Week Spring 2025
April 1st – 10th Tuesday, Wednesday, & Thursdays
Pick two plates & two libations \$50

PLATES

Whiskey Glazed Brussels Sprouts

deep fried Brussels sprouts, sweet whiskey glaze, dried apple, bacon, pecans

Parmesan Truffle Fries

Parmigiano Reggiano, black trufflesalt, truffle aioli

Nashville Hot Chicken Bites

crispy chicken breast bites, Nashville hot sauce, house made bread & butter pickles, garlic toast

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

Tempura Bacon Bites

Bite size pieces of crispy applewood smoked bacon, maple sambal dipping sauce

Spicy Habanero Butter Shrimp

garlic, butter, white wine

Seven Flavor Prime Tenderloin Bites*

lemongrass, ginger, garlic, 5 spice, sesame, orange, bean sprouts, scallions, Thai basil, Marcona almonds, lime

LIBATIONS

Manhattan

Rye, Sweet Vermouth, Aromatic Bitters

Lemon Drop

Absolut Citron, Sugar, Lemon Juice

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.