



J.S. Barnett's Whiskey House

ORGANIC • LOCAL • SCRATCH

Executive Chef: Miguel Lira

Sous Chef: Zachary Sherman

Pitmaster: Anthony Walton

BACON BAR

perfect company for whiskey

Bacon Wrapped Dates

pancetta wrapped medjool dates + black pepper mascarpone + red pepper coulis 18

Bacon Cupcakes

stuffed cornbread muffins + bacon jam + mascarpone whipped cream + candied bacon + buffalo trace simple syrup 18

Bacon Waffle

sweet cream waffle + crispy thick cut bacon + torched whiskey butter + whistle pig barrel aged maple syrup + jalapeno jelly 16

Bacon Candy

5 pieces of candied hickory smoked bacon + whipped wild flower honey ricotta 15

SEAFOOD

fresh take on classics

Crab Cake

wild caught lump crab + sliced avocado + garlic aioli + fennel orange salad + red pepper coulis + herb oil 28

Jumbo Shrimp

garlic butter sauteed shrimp + roasted garlic aioli + whiskey butter toast 18

TASTING BOARD

seasonal selections
served with accoutrements

32

Pancetta

hand selected, hand trimmed, lightly salty floral flavor

Pork Shoulder

pecan smoked coppa muscle, deep rich bacon essence

Bosque Blue

rich mellow flavor, much like stilton, creamy, crumbly

Veldhuizen Cheese

bourbon barrel ash, strawberry, cherry, vanilla cream soda

APPETIZERS

personal size for 1-2 people

Deviled Eggs

olive oil egg cream + mascarpone + parmesan crisp + black pepper + whiskey butter 17

Glazed Carrots

heirloom carrots + roasted garlic + wild flower honey + whipped ricotta + candied pecans + smoked sea salt 15

Pimento Cheese

bruleed pimento cheese + bacon jam + jalapeno jelly + whiskey butter toast + pickled vegetables 18

Wagyu Meatballs

texas wagyu + charred tomato gravy + aged parmesan cheese + pickled fennel and onion + whiskey butter toast 22

A 20% service charge will be added to your check to help us pay the base wages and benefits of the staff. This fee is not a tip. If you would like to tip server, we welcome you doing so

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

◆ SIGNATURE SALADS ◆

a great beginning

Whiskey House Special

true harvest farms bibb lettuce + bacon
lardons + candied pecans + aged cheddar +
blistered tomato + maple bourbon dressing 16

Brazos Valley Caesar

true harvest farms romaine + barrel ash +
parmesan crisp + cornbread croutons + poblano
caesar dressing 16

◆ FILET MIGNON ◆

ask our sommelier about pairings

Black Angus - 8oz

allen brothers grass pasture
raised and grain finished
choice angus beef 60

USDA Prime 8oz

allen brothers wet aged usa
born & raised on midwest
family ranches 75

Texas Wagyu 8oz

rosewood ranches japanese
wagyu and black angus
raised with integrity 120

filets are accompanied with roasted garlic mashed potato + seared vegetables + compound whiskey butter

CROWN YOUR STEAK

Veldhuizen Bleu 8

Maple Bacon Jam 6

Bourbon Demi 6

Wild Caught Crab 18

SMOKED PRIME RIB

big enough for two guest

28 oz Post Oak Smoked 44 Farms Bone In Prime Rib Roast

garlic mashed potato + pickled fennel + whiskey compound butter + jalapeno tallow jus 125
served with blistered tomato and veldhuizen cheese

◆ BARNETT'S CLASSICS ◆

a whiskey lovers dream pairing

Free Range Chicken

airline chicken + garlic mashed potato + glazed
heirloom carrots + bourbon buerre blanc 32

Shrimp & Grits

blackened jumbo shrimp + creamy yellow corn
grits + hickory gouda + smoked jalapeño + red
pepper tomato gravy 32

Bourbon Street Pasta

penne rigate + creamy bourbon sauce + roasted
peppers+ blistered tomato + fresh herbs +
whiskey butter toast 24

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add: chicken 8 - shrimp 12. - steak 16
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Farmer's Entree

creamy yellow corn grits + hickory gouda +
glazed heirloom carrots + seared vegetables +
roasted garlic + fennel salad 26

J.S. Barnett's Signature Burger

Texas Wagyu + Whiskey Butter Sourdough Bun + Bacon Aioli + Caramelized Onions + Veldhuizen
Barrel Ash Cheese + House Ketchup + Wide Cut Pickles 25

served with barnett's potato chips

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