

it's whiskey business.

BOURBON DINNER

napa at kingsley | october 29th & 30th

SMOKED BEETS

whipped agave cheese | walnuts | fresh figs | baby arugula | citrus vinaigrette

served with—

buffalo trace e.h. taylor barrel proof

SMOKED GOUDA BUÑUELO

spiced bourbon aioli

served with—

weller special reserve bourbon

CARIBBEAN GLAZED RIBS

taro root gratin | green papaya slaw | spiced guava reduction

served with—

weller antique 107

GRILLED AGED STRIPLOIN

chive whipped potato | bourbon street sauce

served with—

colonel e.h. taylor small batch

BANANA FOSTER BREAD PUDDING

caramelized banana | vanilla chantilly | brown butter bourbon sauce

served with—

blanton's kentucky single barrel