

AMUSE BOUCHE

BACON WRAPPED DATE

bacon-wrapped medjool date stuffed with toasted almond and finished with a bourbon-balsamic glaze welcome cocktail: Fireside Old Fashioned

knob creek 9yr bourbon, angostura and orange bitters, house-made demerara, amarena cherry

SECOND COURSE

SMOKED SALMON SALAD

house-smoked salmon over baby arugula and frisée, shaved fennel, pickled red onion, crispy capers, citrus-bourbon vinaigrette, soft-boiled quail egg, dill crème fraîche

pairing: Knob Creek 9 Year Bourbon (neat)

THIRD COURSE

HOUSE-MADE GNOCCHI

braised short rib ragu, pecorino cheese

pairing: BouRye Scofflaw Cocktail

knob creek bourbon x rye whiskey, vermouth, lemon juice, grenadine

FOURTH COURSE

TEXAS-STYLE SMOKED BRISKET

slow-smoked in-house, served with bourbon-bacon roasted red potatoes, crispy tobacco onions, grilled peach relish, and house-made bourbon bbq jus

pairing: Knob Creek Special Limited Release Single Barrel Select (neat)

FIFTH COURSE

DARK CHOCOLATE TORTE

with smoked sea salt and a scoop of vanilla bean gelato pairing: Bookers 2025-01 Barry's Batch Bourbon (neat)

[served with a hand-selected cigar pairing to close the evening in style]



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