



WINES

HOUSE

5.9

Chardonnay
Cabernet Sauvignon
White Zinfandel
Moscato

WHITES

GLASS/BOTTLE

| | |
|---|-------|
| Rodney Strong "Chalk Hill," Chard, CA | 10/37 |
| Joel Gott, Unoaked Chard, CA | 10/37 |
| Sonoma Cutrer, Chard, Russian River, CA | 10/37 |
| La Crema, Chard, Sonoma Coast, CA | 12/45 |
| Cht St Michelle, Reisling, WA | 7/25 |
| Oyster Bay, Sauv Blanc, Marlborough, NZ | 7/25 |
| Kim Crawford, Sauv Blanc, Marlborough/Awatere, NZ | 11/41 |
| Menage A Trois, Pinot Grigio, CA | 7/25 |
| Banfi, Pinot Grigio, San Angelo, Tuscany, IT | 9/33 |
| Santa Cristina, Pinot Grigio, Italy | 7/25 |
| Menage A Trois, Moscato, CA | 7/25 |
| Bieler, Rosé, Provence, France | 7/25 |
| Maschio Prosecco, Treviso, Italy | 8/29 |

REDS

GLASS/BOTTLE

| | |
|---|-------|
| Josh Cellars, Cabernet, CA | 8/29 |
| Joel Gott "815," Cabernet, CA | 11/41 |
| Franciscan, Cabernet, Napa, CA | 13/48 |
| Menage A Trois, Merlot, CA | 7/25 |
| Charles & Charles, Merlot Blend, Columbia, WA | 8/29 |
| Menage A Trois, Pinot Noir, CA | 8/29 |
| Meiomi, Pinot Noir, CA | 11/41 |
| Erath, Pinot Noir, Willamette, OR | 11/41 |
| Layer Cake, Shiraz, South Australia | 10/37 |
| Dona Paula, Malbec, Mendoz, ARG | 8/29 |
| Dreaming Tree "Crush," Red Blend, CA | 10/37 |
| Ravenswood Zen of Zin, Zinfandel Sonoma, CA | 10/37 |



Abundantly flavorful. Incredibly tender. Naturally juicy. The *Certified Angus Beef*® brand is Angus beef at its best®.

STARTERS

WHISKEY BLUES CHIPS

9

Kettle chips, blue cheese fondue, bacon, balsamic reduction, scallions.

CRISPY AVOCADO FRIES

8.5

Fresh avocado, cornflake panko, Martha's mix, Bangin' Thai chili sauce.

CRAB-STUFFED SHRIMP (6)

11.5

Extra jumbo Gulf shrimp, wild caught Key Largo crab stuffing, truffle cream, Old Bay.

*TUNA TARTARE

11.5

Fresh Ahi tuna, citrus, avocado, sesame seeds, chipotle wasabi aioli, wonton chip, sweet soy.

FRIED GREEN TOMATOES

7.5

Cornflake panko, sliced green tomatoes, red pepper Caesar, goat cheese.

RUEBEN EGGROLLS

8.5

Corned beef, sauerkraut, wonton wrap, Russian dressing.

BANGIN' SHRIMP

10.5

Jumbo shrimp, Bangin' Thai chili sauce, scallion.

WHISKEY WINGS (10)

10.5

Bourbon Buffalo, Peruvian Gold, Korean BBQ, Whiskey Glaze or Martha's Mix dry rub.

CRAB & ARTICHOKE DIP

10.5

Lump crab, spinach, artichokes, Parmesan cream, herbed Parmesan panko, pita points.

BAKED MAC 'N CHEESE

7

Cavatappi pasta, Fontina and Parmesan cheese.

Add: Bacon 2.5 / Chicken 5 / Certified Angus Beef® Steak or Shrimp 6.5 / Salmon or Lobster 7.5

SIGNATURE PLATES

SEAFOOD PLATTER 17.5

Jumbo shrimp, wild-caught cod, deviled crab, clam strips, hand-cut fries, Jim Beam applesauce.

*MANGO SALMON 18.5

Fresh Atlantic salmon, kale 'dirty' rice, mango salsa, Peruvian Gold.

GASTRO RIBEYE 24.5

Certified Angus Beef® ribeye, fingerling hash potatoes, asparagus, wild mushroom demi gravy.

TRUFFLE SEAFOOD PASTA 17.9

Lobster, pancetta, jumbo shrimp, red peppers, asparagus, garlic truffle cream, linguini, scallions.

MEDITERRANEAN ROASTED CHICKEN 15.9

Bone-in half chicken, mediterranean-style dirty rice, blistered tomato relish, feta cheese.

CRAB-CRUSTED COD 16.9

Wild caught cod, lump crab, Parmesan cheese, Yukon gold potatoes, asparagus, dijon cream.

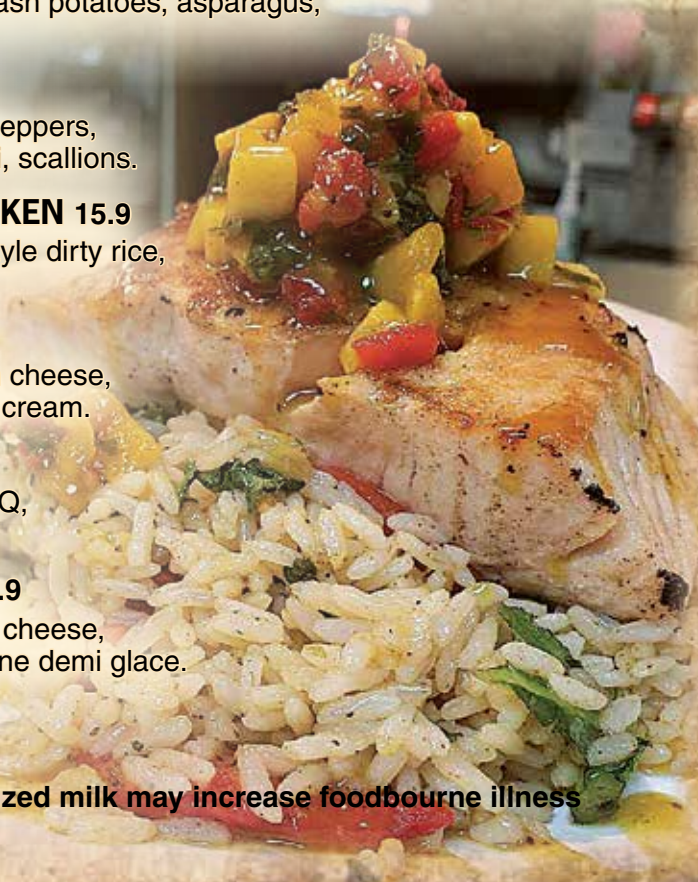
KOREAN BBQ BRISKET 17.5

Certified Angus Beef® brisket, Korean BBQ, Parmesan grits, collard greens.

BLACK AND BLUE HANGER 17.9


Certified Angus Beef® hanger steak, blue cheese, Yukon gold potatoes, broccolini, red wine demi glaze.

GLUTEN FREE



***Consumption of raw or undercooked meats, poultry, shellfish, eggs, or unpasteurized milk may increase foodborne illness

BURGERS*

All 8-oz. burgers are made with 100% *Certified Angus Beef*® and served with hand-cut fries. Can be substituted for a turkey patty, chicken breast or Beyond burger.  Gluten free bread and buns available upon request.



The *Certified Angus Beef*® brand: Amazingly tender. Incredibly juicy. Full of flavor.

- WJ CLASSIC** 10.5
Mixed greens, tomato, pickled onions, Jim Beam pickles, cheddar, garlic peppercorn aioli, brioche bun.
- HIGH WEST** 12.9
Beer cheese, bacon, crispy onions, pork, WJ BBQ, brioche bun.
- MARTHA'S BLUES** 12
Arugula, blue cheese fondue, bacon, crispy onions, Jim Beam pickles, white balsamic aioli, pretzel bun.
- ATLANTIC SUNRISE (CHEF'S CHOICE)** 12.5
Hash brown, bacon jam, fried egg, cheddar cheese, whiskey glaze, brioche bun.
- PACIFIC SUNSET** 12.5
Chipotle slaw, fried pickles, avocado crema, bacon, provolone, chipotle wasabi aioli, pretzel bun.

TACOS

 *Corn tortillas upon request*

- CHIMICHURRI STEAK TACO** 9
Certified Angus Beef® tenderloin, chimichurri, arugula, pico de gallo, goat cheese.
- BANGIN' MANGO SHRIMP** 9
Jumbo shrimp, Bangin' Thai chili sauce, spinach, mango salsa, Parmesan.
- BAJA FISH TACO** 8.5
Wild caught cod, Romaine lettuce, corn salsa, chipotle aioli, cheddar.
- *POKE TACO** 9
Marinated Ahi tuna, arugula, cucumber, onion, avocado crema, chow mein.

LAST CHANCE

All desserts are 6.50. Add a Scoop of Ice Cream 2

- KEY LIME NEW YORK-STYLE CHEESECAKE**
- MIDNIGHT VELVET CHOCOLATE MOUSSE CAKE**
- PINEAPPLE-COCONUT LAYER CAKE**
- CARROT CAKE**

BEVERAGES

- COCA COLA PRODUCTS, TEA, COFFEE**
- BOTTLED WATER or JUICE 2.5**
- SAN PELLEGRINO SPARKLING WATER**
or **AQUA PANNA DISTILLED WATER 5**

HANDHELDS

- WJ CUBANO** 12
Pulled pork, ham, Swiss, Jim Beam pickles, bourbon mustard, Cuban bread.
- FRENCH DIP** 12.9
Certified Angus Beef® ribeye, provolone, demi baguette, au jus.
- CATCHER IN THE RYE** 10.5
Corned beef, Swiss, sauerkraut, Russian dressing, marbled rye.
- CHICKEN PARM** 11.5
Fried chicken, marinara, basil pesto aioli, provolone, pretzel bun.
- VELVET ROOSTER** 12.5
Grilled chicken breast, applewood-smoked bacon, brie cheese, cinnamon-whiskey poached pears, pretzel bun.

SOUPS AND SALADS

- SOUP OF THE DAY 5**
Please ask your server about our daily special.
- THE GOOD SALAD 8.5**
Blueberry, strawberry, almonds, goat cheese, vanilla vinaigrette.
- MEDITERRANEAN 8**
Romaine lettuce, cherry tomato, cucumber, black olive, chickpeas, feta, Italian dressing.
- CAESAR 7.5**
Romaine lettuce, Parmesan, rye croutons, red pepper Caesar.



- WJ WEDGE 7.5**
Artisan Romaine, bacon, hard-boiled egg, cherry tomato, blue cheese dressing, crispy onion.
- Add: Chicken 5 / Certified Angus Beef® Steak or Shrimp 6.5 / Salmon or Lobster 7.5*

SIDES

- | | | | |
|----------------------------|----------|----------------------------|----------|
| SIDE SALAD | 3 | SEASONAL VEGETABLES | 4 |
| HAND-CUT FRIES | 4 | SAUTÉED SPINACH | 4 |
| YUKON GOLD POTATOES | 4 | COLLARD GREENS | 4 |
| PARMESAN GRITS | 4 | ASPARAGUS | 4 |
| KETTLE CHIPS | 3 | CAESAR SALAD | 4 |
| KALE 'DIRTY' RICE | 4 | MAC 'N CHEESE | 4 |

KID'S MENU

Twelve and under. Comes with hand-cut fries.

- Certified Angus Beef*® **CHEESEBURGER 6**
- GRILLED CHEESE 5**
- CHICKEN BITES 6**
- GRILLED CHICKEN 6**
- FRIED SHRIMP 7**

 **GLUTEN FREE**

**Split Plate Fee 2.5 – Includes full portion of the same side for both plates.

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