

WHISQUÉ

MESQUITE GRILL & BAR

STARTERS

Cornbread Skillet ★ Roasted Corn & Green Chile	5
Housemade Guacamole ★ Sun-Dried Cranberries, Flour & Corn Tortilla Chips	6
Mesquite Grilled Artichoke ★ Mustard Cream & Butter Dipping Sauces	8
Cast Iron Calamari ★ Flash Fried With Chili Lemon Butter Sauce	8
Whisque Signature Nachos ★ Flour & Corn Tortilla Chips Topped With Prime Rib, Pork, Black Bean Stew, Monterey Jack, Avocado Crema & Pico de Gallo	9
Southwestern Crab Cake ★ 4oz Crab Cake Served With A Cilantro Aioli	9
Mesquite Grilled Jumbo Shrimp ★ Spicy Peel & Eat With Mango Cocktail Sauce	10
Fruit & Cheese ★ Selection Of Gourmet Artisan Cheeses, Seasonal Fruit & Crackers	13.5

SALADS & SOUPS

House Salad ★ Homemade Albuquerque Ranch Dressing or Caesar Salad, Cornbread Croutons	4
Large Caesar Salad ★ Romaine, Cornbread Croutons & Parmesan Cheese (Add Grilled Chicken \$3)	7
Soup du Jour ★ Ask Your Server For Details	Cup 3 Bowl 7
Green Chile Stew ★ Beef, Pork, Autumn Roast Chile & Warm Tortilla	Cup 4 Bowl 8
California Chop Chicken Salad ★ Tomatoes, Corn, Avocado, Cranberries, Pistachios, Goat Cheese & Mustard Lemon Vinaigrette (Substitute Sirloin \$3 Substitute Bay Shrimp \$2)	12

MAIN COURSE

Summer Primavera ★ Tossed In An Orange Glaze & Seasonal Vegetables Served With Garlic Bread (Add Shrimp \$2)	12
Chicken Picatta ★ Served With Mashed Potatoes & Seasonal Vegetables, Topped With A White Wine Caper Butter Sauce	14
Whisque BBQ Ribs ★ Hand Cut Fries & Pineapple Cole Slaw	Half Rack 17 Full Rack 24
Grilled Pork Chop ★ Served With Grilled Sweet Potato & Seasonal Vegetables, Topped With A Raspberry Chipotle Glaze	17
Lemon Pepper Trout ★ Rosemary & Orange, Topped With An Orange Burr Blanc & Served With A Cranberry Rice Pilaf	18
Mesquite Grilled Salmon Filet ★ Glazed In A Soy Marinade & Served With Bok Choy & Citrus Rice Cake	18
Southwest Tuna ★ Crispy Corn Cake, Black Bean Salsa, Honey Chipotle Glaze	20
Cowboy Ribeye ★ Chipotle Jack Mashed Potatoes, Cilantro Dusted Onion Rings & Red Chile Garlic Sauce	24
Slow Roasted Prime Rib ★ Mashed Potatoes, Au Jus & Horseradish Cream	24
Steak & Potatoes ★ New York Strip Served With Hand Cut Fries	25
Peppercorn Crusted Filet ★ Mashed Potatoes, Grilled Broccolini, Gorgonzola Cheese, Shitake Mushroom Demi Glaze	25

SIDES

Warm Chips & Fire Roasted Salsa	3	Pineapple Cole Slaw	4
Mashed Potatoes	4	Hand Cut French Fries	4
Seasonal Vegetables	4	Sauteed Spinach	4
Sautéed Garlic Mushrooms	4	Sweet Potato Fries	4

MEAT TEMPS

1. EXTRA RARE Seared Edges Cold Dark Red Center
2. RARE Cool Dark Red Center
3. MEDIUM RARE Warm Red Center
4. MEDIUM Pink Center
5. MEDIUM WELL Slightly Pink Center
6. WELL No Color, Cooked Through

WHISQUE HANDCRAFTED COCKTAILS

Mojito (<i>Our Best Seller</i>) ★ Appleton Rum, Mint, Fresh Lime, Soda	8
Berry Mojito ★ Appleton Rum, Mint, Fresh Lime, Blackberries, Soda	8
Mint Pomerita ★ La Pinta Pomegranate Infused Tequila, Mint, Fresh Lime	8
Silvercoin Margarita ★ Santa Fe Silvercoin Tequila, Cointreau, Fresh Lime	8
Prickly Pear Margarita ★ Jose Cuervo Silver, Cointreau, Fresh Lime, Prickly Pear	8
Whiskey Mai Tai ★ Appleton Rum, Amaretto, Cranberry, Pineapple, Fresh Lime, Myers Dark	8
Basil Bloody Mary ★ Smirnoff Vodka, Fresh Basil, Fresh Lemon, Pepper, Celery Salt	7

WHISQUE MARTINIS

Dark Room Spain ★ Tanqueray Rangpur Gin, Tosti Asti Champagne, Fresh Lemon, Chambord, Dark Cherry	9
La Fermante ★ Smirnoff Vodka, Grand Marnier, Tosti Asti Champagne, Fresh Lemon, Blackberries	9
Macchiatto Martini ★ Van Gogh Double Espresso Vodka, Baileys Irish Cream, Caramel Sauce, Espresso Shavings	9

BEER

DOMESTIC		IMPORT		DRAFT	
Miller Lite	3.5	Dos XX Amber	5	Coors Light	3.5
Michelob Ultra	3.5	Corona	5	Fat Tire	5
Bud Light	4	Amstel Light	5	Sierra Nevada Pale Ale	5
Samuel Adams Boston Lager	5	Heineken	5	Sam Adams Seasonal	5.5
Santa Fe Porter	5	Negra Modelo	5	Stella Artois	6.5
Ace Pear Cider	5	Newcastle Brown Ale	5	Guinness	6.5
Blue Moon Belgian White	5	St. Pauli Girl N/A	5		

SPARKLING WINE By The Glass & Bottle

Tosti Asti Spumante	8/28	Veuve Cliquot	90
Gruet Single Splits	10	Dom Perignon, France	225

WHITE WINE By The Glass & Bottle

Tunnel Of Elms Chardonnay, 2007 CA	6/21
Black Opal Chardonnay, 2006 South Australia	7/24.5
Kendall-Jackson Chardonnay, 2006 CA	9.5/33.25
Consentino "The Chard" Chardonnay, 2005 CA	10/35
The Spanish Quarter Chardonnay/Albarino, 2006 Spain	8/28
Kim Crawford Sauvignon Blanc, 2007 New Zealand	11/38.5
Antinori Santa Christina Pinot Grigio, 2006 Tuscany, Italy	11/38.5
Saint M Riesling by Chateau Ste. Michelle, 2006 Germany	8/28
Villa Narcisca Verdejo, 2006 Spain	12/42
Beringer White Zinfandel, 2007 CA	5/17.5

RED WINE By The Glass & Bottle

Cono Sur Pinot Noir, 2006 Chile	7/24.5
Cycles Gladiator Pinot Noir, 2006 Central Coast, CA	8/28
Estancia Pinot Noir, 2006 Monterey, CA	11/38.5
Row Eleven Pinot Noir, 2005 Santa Maria, CA	12/42
Tunnel Of Elms Merlot, 2006 Napa, CA	6/21
Raymond Estates "R Collection" Merlot, 2004 CA	8/28
True Earth Red Blend, 2006 Mendocino, CA (Organic)	8/28
Ray Station Cabernet Sauvignon, 2005 Sonoma, CA	9/31.5
Big House "The Lineup" Red Blend, 2006 CA	9/31.5
Cosentino "The Med Red" Red Blend, 2005 CA	11/38.5
Rosenblum "Vintner's Cuvee" Syrah, 2005 CA	9/31.5
Valley Of The Moon Zinfandel, 2005 Sonoma County, CA	9/31.5
Olaia Tierra de Castilla, 2004 Spain	9/31.5
The Spanish Quarter Cabernet/Tempranillo, 2006 Spain	8/28
Septima Malbec, 2005 Mendoza, Argentina	7/24.5

RED WINE By The Bottle

Peter Lehmann "Mentor", 2002 Barossa, Australia	80
Opus One, 2004 Napa Valley, CA	250