Spicy Beef Chili
- house made chili, jalapeño, black beans, cheddar, sour cream, green onions

Chili Cheese Fries
- fries, cheddar & jack, house made chili, sour cream
  - add a fried egg

Loaded Potatoes
- crispy fingerling potatoes, pulled pork, chipotle queso, texas tequila sauce

Nachos
- crispy corn tortillas, chipotle queso, house pico de gallo, cilantro lime crema, black bean & corn salsa, green onions
  - add: grilled chicken or pulled pork

Quesadillas
- grilled chicken or caramelized onion & mushroom, cheddar & jack, house made pico de gallo
  - add guacamole

Chicken Tenders
- choice of Dale’s Signature BBQ, Honey Bourbon or ranch

Whisky Wings
1lb fresh local chicken wings, blue cheese or ranch, celery 12.99

Choice of Sauce:
- Traditional Buffalo
- Dale’s Signature BBQ
- Texas Tequila
- Honey Bourbon
- Lemon Pepper Rub

Chicken Caesar Salad
- grilled chicken, romaine, parmesan, croutons

BBQ Salad
- bbq glazed chicken, romaine, shaved cabbage, black bean & corn salsa, cucumber, Honey Bourbon ranch dressing

Carolina Cobb Salad
- cherrywood smoked ham, chopped bacon, turkey, chopped egg, tomato, red onion, romaine, cheddar & jack
  - choice of dressing: ranch, chipotle ranch, caesar, balsamic vinaigrette, honey mustard, blue cheese, honey bourbon ranch

Buffalo Chop
- romaine, cucumber, cherry tomato, shredded carrot, blue cheese crumbles, ranch dressing, crispy chicken & buffalo sauce

Beer Can Chicken
- roasted “Bud Brined” chicken breast, broccoli, blackened brava potatoes, caramelized onions, cilantro, lime crema

Atlantic Salmon**
- bbq spiced, crispy fingerling potatoes, steamed broccoli, citrus butter

Crispy Fingerling Potatoes
- Blackened Brava Potatoes
- Broccoli
- Coleslaw
- BBQ Spiced Fries

Crispy Fingerling Potatoes
- Blackened Brava Potatoes
- Broccoli
- Coleslaw
- BBQ Spiced Fries

Buffalo Chicken Sandwich
- hand breaded chicken breast, buffalo sauce, lettuce, tomato, onion, pickle, blue cheese, ranch

Pulled Pork Sandwich
- carolina style pulled pork, Dale’s Signature BBQ sauce, coleslaw, dill pickles, on texas toast

DESSERT
- Peach Crumble
  - warm peaches, oat streusel, bourbon caramel, whipped cream

All come with your choice of BBQ spiced fries, coleslaw, broccoli or blackened brava potatoes. Substitute a side salad or fruit top any with a fried egg for veggie patty substituted upon request.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

Tax not included. ** Menu item may be served undercooked.
**COCKTAILS**

**Killer 88**  
Fireball Cinnamon Whisky with ginger ale and a splash of cranberry juice

**Dirty Mo’ Rita**  
Maestro Dobel silver tequila perfectly shaken with the sweetness of lemon sour, orange juice and the ultimate orange liqueur...Agavero

**Carolina Tea**  
Firefly Sweet Tea Vodka with lemon sour and a splash of water. Served in a souvenir Whisky River mason jar

**Fire on the Mountain**  
Fireball Cinnamon Whisky and Mountain Dew with cherries on top

**Moonshine Mule**  
Midnight Moon Original Moonshine, ginger beer, lemon juice and a dash of simple syrup

**Southern Cosmo**  
Firefly Sweet Tea Vodka, triple sec, lime & cranberry juices with a lemon twist

**SPIRITS**

**Vodka**  
Grey Goose • Absolut • Absolut Citron  
Ketel One • Ketel One Oranjé • Cîroc  
Tito’s Handmade Vodka • Hangar 1 • Helix  
Bedlam • Firefly Sweet Tea Vodka

**Bourbon & Whisky**  
Basil Hayden’s • Knob Creek Rye • Carolina Rua Butleit • Blanton’s (Small batch, limited supply)  
Woodford Reserve • Templeton Rye • Jack Daniel’s Jameson • Maker’s Mark • Fireball • Crown Royal  
Crow Royal Regal Apple • Jim Beam

**Moonshine**  
Junior Johnson’s Midnight Moon Original, Blackberry and Cherry

**Scotch**  
Macallan 12 Yr. • Glenfiddich 14 Yr.  
Johnnie Walker Black • Dewar’s

**Rum**  
Flor de Caña Gran Reserva 7 Yr. • Captain Morgan  
Malibu • Bacardi Superior

**Gin**  
Hendrick’s • Tanqueray • Beefeater

**Tequila**  
Patrón Silver • Maestro Dobel • 1800 Silver  
1800 Reposado • 1800 Añejo • Avión Silver  
Jose Cuervo Gold

**Cognac & Cordials**  
Hennessy VS • Grand Marnier • Southern Comfort  
Baileys • Chambord • Disaronno Original  
St. Germain • Agavero Orange Liqueur • Campari  
Jägermeister • Kahlúa • Martini & Rossi

**BEER**

**On Tap**  
Appalachian Mountain Brewery Spoaty-Oaty Pale Ale  
Lonerider Sweet Josie • Lonerider Hoppy Ki Yay  
Aviator Brewing Devil’s Trapping Ground Tripel Ale  
Samuel Adams Boston Lager • Goose Island IPA  
Blue Moon Belgian White • Elysian Space Dust IPA  
Stella Artois • Bud Light

**Cans**  
Appalachian Mountain Long Leaf IPA  
Appalachian Mountain Brewery Porter  
Aviator ChopShop • Aviator 3 Bones  
Fat Tire Amber Ale • Samuel Adams Sam ’76  
Samuel Adams New England IPA • Michelob Ultra  
Budweiser • Coors Light • Miller Lite

**Caps**  
Samuel Adams Seasonal • Corona Extra • Heineken  
Modelo Especial • Omission Pale Ale [Gluten Free]  
Angry Orchard Cider • O’Doul’s

**WINES**

**6oz / 9oz / Btl**

**white**

**Altitude Project Chardonnay**  
California - sweet citrus & pineapple

**Sonoma-Cutrer Russian River Ranches Chardonnay**  
California - flavors of pear, apple & clove

**Louis-Jadot Mâcon Villages Chardonnay**  
France - fruity, floral scents, hints of lemon

**Del Vento Pinot Grigio**  
Italy - tart citrus & ripe white fruits

**Villa Maria Sauvignon Blanc**  
New Zealand - juicy grapefruit notes

**Château Ste. Michelle Riesling**  
Washington - fruit aromas & bright flavors

**Evolution White Blend**  
Oregon - flavors of nectarine & citrus

**red**

**Altitude Project Cabernet Sauvignon**  
California - blackberry jam, plum & cassis

**Nielson Pinot Noir**  
California - dark fruit, soft tannins & sweet oak

**Benziger Merlot**  
California - red fruit & spice flavors, velvety tannins

**Alamos Malbec**  
Argentina - rich texture, dark fruit & hints of spice

**Hess Shirzait Ranches Cabernet Sauvignon**  
California - cherry, raspberry & blackberry spice

**Columbia Crest H3 Red Blend**  
Washington - rose petal aromas, cherry fruit flavors

**sparkling & rosé**

**Charles & Charles Rosé**  
Columbia Valley - watermelon, grass, wet stones & citrus on the palate, bright acidity

**Korbel California Champagne**  
California - light tasting & crisp, medium-dry finish

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**ASK YOUR SERVER ABOUT OUR WHISKY RIVER MERCHANDISE!**