

**Maker's
Mark**

**JIM BEAM
BLACK**

**BOURBON HERITAGE MONTH
SOUTHLAND WHISKEY KITCHEN**



**KNOB
CREEK**

BASIL  **HAYDEN**

Smoked Cheddar Grit Sticks

Tillamook Smoked Cheddar and House Cured/Smoked Tasso Ham in a creamy fried Grit Stick served with a Jim Beam Pimento Cheese Sauce.

\$10

Sausage Biscuit Sandwich

House Made Breakfast Sausage Patty Infused with Jim Beam Black topped with Roasted Red Peppers and three kinds of Cheese. Served on a Fresh Made Biscuit. Served with choice of side.

\$14

House Made Chicken Fried Steak

A House Made Chicken Fried Steak topped with a Knob Creek Bourbon Pan Gravy, served with Chipotle Cream Cheese Mashed Potatoes and Seasonal Vegetable.

\$19

Basil Hayden's Hazelnut Pear Cake

Basil Hayden's soaked NW Grown Anjou Pears layered into a cake pan topped with a hazelnut cake batter and baked to perfection. Served with a scoop of Tillamook Vanilla Ice Cream.

\$9

Kentucky Sunset

Makers Mark, Lemon, Triple-Sec, Cranberry, Soda.

\$10

Old Fashion Old Fashioned

Jim Beam Black, Angostura Bitters, Sugar, Lemon Swath.

\$11

Hayden's Orchard

Basil Hayden, St. Elizabeth Allspice, Kashmiri Amaro, Apple Cider, Angostura Bitters.

\$14

The Battle of Middle Creek

Knob Creek Bourbon, Carpano Antica, Cherry Heering, Absinthe, Angostura Bitters.

\$12

Bourbon Heritage Flight

Jim Beam Black, Maker's Mark, Basil Hayden, Knob Creek.

\$16