

THE SILVER DOLLAR

CHILI PARLOR

white cheddar, pickled jalapeños, onions, & cilantro

TEXAS STYLE meat + chilies 9

CHILI CON FRIJOLES meat + beans + veggies . . 8

VEGETARIAN beans + veggies 7

SNACKS & STARTERS

FRIED DILL PICKLES arbol ranch 7

FRIED PORK RINDS rosemary salt 5

FRIED OKRA buttermilk fried + ancho aioli 8

BASKET OF LIVERS buttermilk fried chicken
livers + ancho aioli 8

BASKET OF FRIES

Idaho: smoked ketchup 4

Sweet: roasted poblano sauce 5

CHICKEN TORTILLA SOUP

crispy tortillas, avocado, sour cream + cilantro 9

ROASTED TOMATO SOUP extra virgin olive oil,
pimento cheese + grilled bread 8

ICEBERG WEDGE hard boiled eggs, Kenny's bleu
cheese, bleu cheese dressing, lardons, croutons. . . . 11

ROASTED BEET & PEAR SALAD

arugula, candied pecans, Kenny's bleu cheese,
truffled sherry vinaigrette 11

HOUSE-MADE PICKLES

WITH TOAST AND ROASTED GARLIC & HERB SPREAD

CHIPOTLE EGGS 5

SMOKED HOT LINKS 6

SMOKED TROTTER 8

SEASONAL VEGETABLE 4

SANDWICHES served a la carte (fries +2)

DOUBLE CHEESE BURGER

(bacon +1, grass fed +3, gluten free bun +1)
choice of: cheddar, jack, pepper jack or bleu. 9

THE ULTIMATE (grass fed +3) two patties with
american cheese, BLT, dill pickles,
between two grilled cheese sandwiches 14

FRIED CATFISH SANDWICH lettuce, slaw, pickled
onions, sliced tomato, tartar sauce, toasted bolillo. . . . 9

BARBEQUE PORK slow smoked pork + cole slaw,
toasted bolillo. 9

VEGETARIAN SLOPPY JOE

crispy kale, chimichurri, toasted bolillo 10

MOLLETES toasted open face bolillo, refried beans
chihuahua cheese, pico de gallo, guajillo salsa 10

PLATES

STEAK & POTATOES* grilled 12oz N.Y. strip,
shoestring potatoes, bleu cheese cream 32

BEEF BRISKET

spice rubbed, hickory smoked (ltd. availability) 19

BABY BACK RIBS half rack, spice rubbed,
kentucky bourbon bbq sauce, potato salad 21

CHICKEN & WAFFLE buttermilk fried chicken
breast, house made waffle, served sweet or spicy 18

BEER CAN HEN roasted game hen, Old Milwaukee,
lime + serrano chicken demi. 21

FRIED CATFISH cole slaw, fries + tartar sauce 16

PAN SEARED PORK CHOPS*

smashed potatoes, bourbon apple jalapeno demi,
tobacco onions. 21

MARKET FISH*

holler at yer server for info. mkt

BARBEQUE GRILLED CHICKEN THIGHS

basted with arbol pepper sauce, onion + cilantro,
served with romaine side salad 16

BRAISED ROOT VEGETABLES

smashed potatoes, sautéed squash + zucchini 14

SIDES

HASH BROWNS 4 POTATO SALAD 4

GREEN BEANS 4 COLLARD GREENS 4

COLE SLAW 3 MAC-N-CHEESE 6

POTATO CHIPS 2 SMASHED RED POTATOES 4

WHISKEYBYTHEDRINK.COM

EXECUTIVE CHEF: ERICA GOINS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS