

A+O

RESTAURANT | BAR

# WESTERN WEDNESDAYS

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## BBQ STATION

Texas Style BBQ Spare Ribs

Mac & Cheese

Tomato Braised Collard Greens

Honey Corn Muffin

# SMOKED WHISKEY COCKTAILS

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## Toasted Walnut Old Fashioned

Woodford Reserve | Lucano Amaro  
Liquor Simple Simple Syrup | Fee Brothers  
Walnut Bitters  
\$30

## Jalisco is Burning

Herradura Reposado Tequila  
Carpano Botanic Bitter | Carpano Antica  
Simple Syrup | Grapefruit Zest  
\$30  
\$80 with Don Julio 1942

## The Baller

Macallan Reflection  
Single Malt Scotch Whiskey  
\$300

## Dusky Godfather

Macallan 12 Year | Disaronno  
Amaretto Grated Coffee Bean  
\$45  
\$100 with Macallan 18 Year

## Whistlepig Smoked Old Fashioned

Whistle Piggyback Rye Whiskey  
Pure Maple Syrup | Smoked with  
Pecan Wood  
\$30

## Smokey Big Apple

Hudson Manhattan Rye (Private Selection)  
Apple Cider Syrup | Cinnamon Bitters  
Burnt Smoking Cinnamon Stick  
\$30