
American Junkie

HOURS

Monday - Friday | 4pm-2am

Saturday - Sunday | 12pm-2am

(hours vary for sporting events)

HAPPY HOUR

Monday - Friday | 4pm-7pm

1/2 off apps, pizzas & select drinks

REVERSE HAPPY HOUR

Sunday - Tuesday | 11pm-2am

1/2 off apps, pizzas & select drinks

FIRST THINGS FIRST

- Ⓟ **HOUSEMADE POTATO CHIPS** 5
warm housemade potato chips with bleu cheese dipping sauce and Arizona Gunslinger hot sauce
- Ⓟ **CHIPS, SALSA & GUACAMOLE** 5
housemade crispy corn tortilla chips served with salsa and guacamole
- Ⓟ **ARTICHOKE & SPINACH DIP** 6
creamy housemade artichoke and spinach dip served with fresh tortilla chips
- Ⓟ **BALLPARK PRETZEL** 4
a giant, soft pretzel with melted chipotle cheddar cheese and honey mustard
- WINGS** 8
choice of: buffalo, BBQ, teriyaki, spicy honey, sriracha roasted garlic, atomic
- PERUVIAN ROCK SHRIMP*** 8
rock shrimp fried until crispy and tossed in a Peruvian sweet yellow Aji chili
- Ⓟ **ROASTED GARLIC HUMMUS** 6
served with grilled pita bread and fresh crudité
- CHICKEN FINGERS** 8
chicken tenders served with choice of chipotle mayo, ranch or honey mustard
grilled upon request

- 3 WAY SLIDERS*** 10
3 sliders served 3 different ways!
Angus beef topped with...
-cheddar and bacon
-mushroom and swiss
-onion confit with fresh mozzarella
- HOUSEMADE NACHOS*** 7
housemade tortilla chips, cilantro, black beans, roasted corn salsa, pico de gallo, sour cream and guacamole
chicken or steak \$3 / shrimp \$4
- Ⓟ **GRILLED STREET CORN** 5
grilled corn on the cobb, smothered in cotija, chili powder and lime
- Ⓟ **OPEN FACE QUESADILLA*** 6
mixed cheeses melted on a hand stretched tortilla
or any of the following \$8
-grilled fajita chicken and veggies
-cilantro chipotle steak with onions and mushrooms
-shrimp with peppers and corn



FRESH CUT FRIES

- 5 -

served with your choice of two dipping sauces:

WHITE TRUFFLE KETCHUP

CHIPOTLE KETCHUP

JALAPENO RANCH

ROASTED GARLIC AIOLI

VANILLA MILKSHAKE
\$1 extra

additional dipping sauces / \$.50

SALADS & WRAPS

**all salads can be made as wraps upon request
add chicken \$3 / shrimp \$4**

- Ⓟ **CAESAR** 7
grilled romaine, roasted tomatoes, parmesan tuile
- STRAWBERRY WALNUT** 9
grilled chicken breast, seasonal selection of greens, candied walnuts, fresh strawberries, chevre cheese and raspberry tarragon vinaigrette
- COBB** 10
grilled chicken breast, smoked bacon, hard boiled egg, tomato, avocado, scallions, bleu cheese crumbles and green goddess dressing
- BBQ CHICKEN CHOP** 10
grilled BBQ chicken breast, mixed greens, corn salsa, tomatoes, black beans, cheddar cheese topped with ranch dressing and onion strings
- Ⓟ **THE CHOP** 8
baby arugula, tricolor quinoa, asparagus, roasted tomatoes, pepitas, golden raisins and asiago cheese tossed in a truffle dressing

*These items are served cooked-to-order, undercooked or raw. Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ⓟ = vegetarian

TACOS

choice of three hand stretched corn or flour tortillas

*CRAZY SHRIMP** 9

mozzarella, corn and tomatillo sauce

SPICY CHICKEN TINGA 8

chipotle, avocado and cotija cheese

PORK CONFIT 8

pineapple salsa and pickled onion

*BAJA FISH** 9

tempura tilapia, cabbage slaw and chipotle mayo

*STREET STEAK** 8

radish, roasted salsa and grilled onion

THIS, THAT & THE OTHER

all sandwiches include your choice of one side

add cheese \$.50 / swiss, mozzarella, cheddar, American, bleu, pepper jack

add toppings \$1 / bacon, sweet peppers, avocado, grilled onion, fried egg

Ⓟ *APPLE & GOUDA GRILLED CHEESE* 6

Gouda and crisp green apples melted between grilled sourdough bread / a revamped American favorite

add bacon upon request \$1

CHICKEN & WAFFLE 9

crispy fried chicken breast served over a Belgium waffle and drizzled with maple syrup / a house favorite

BUFFALO CHICKEN SANDWICH 9

grilled or crispy chicken breast tossed in wing sauce, topped with carrot-celery slaw and bleu cheese crumbles

CHICKEN DIABLO SANDWICH 9

grilled chicken, mozzarella, bleu cheese, bacon, sauteed onion, mushroom and jalapeño

PULLED BBQ PORK SANDWICH 9

North Carolina style slow cooked pork, rubbed with spices and finished with our housemade BBQ sauce, fried pickles and cole slaw served on a buttermilk bun

*BEEF BRISKET SANDWICH** 9

Texas style, slow roasted brisket, sliced and piled high on a buttermilk bun, topped with onion strings, tangy BBQ sauce and pepper jack cheese

*RIBEYE SANDWICH** 9

grilled ribeye smothered with bleu cheese and caramelized onion, served with horseradish dipping sauce on toasted sourdough bread

CALIFORNIA CHICKEN SANDWICH 9

grilled chicken, smoked bacon, shredded lettuce, tomato, avocado and pesto mayo

*GRASS FED BISON BURGER** 13

topped with hydro living lettuce, organic heirloom tomato, white cheddar and roasted garlic mayo served on a brioche bun

TURKEY CLUB 8

the classic oven roasted turkey sandwich on toasted wheat berry bread topped with bacon, lettuce, tomato, and a fried egg

*ALL AMERICAN BURGER** 8

½ lb Angus beef, topped with American cheese, shredded lettuce, tomato, red onion, dill pickles, ketchup, yellow mustard and mayo

*BBQ BACON CHEESEBURGER** 9

1/2 lb Angus beef topped with cheddar cheese, applewood smoked bacon, crispy onion strings and our housemade BBQ sauce

SKINNY BURGER 8

turkey burger topped with tomato, onion, lettuce, sprouts, cucumber and mustard vinaigrette dressing, served on a nine grain bun

wrapped in lettuce upon request

Ⓟ *ORGANIC QUINOA & BLACK BEAN BURGER* 8

grilled patty made of tricolor quinoa, black beans and portabello mushroom topped with tomato, goat cheese and pesto aioli, served on a nine grain bun

Ⓟ *GRILLED PB & J* 6

your classic peanut butter and jelly sandwich served on white bread and grilled

add bacon upon request \$1

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MESQUITE FIRED PIZZAS

choice of 14" or 18" for an additional \$3 / add toppings \$1 / add meat \$2

Ⓟ CHEESE 9

PEPPERONI 11

Ⓟ MARGHERITA 10

classic Italian tomato sauce, fresh mozzarella, parmesan cheese and basil

BBQ CHICKEN 12

BBQ sauce, grilled chicken, roasted peppers, red onion, blistered corn and jack cheese

GRILLED CHICKEN PESTO 13

housemade basil pesto, marinated and grilled chicken breast, fresh mozzarella, parmesan cheese and chili flakes

JUNKIE SUPREME* 14

Italian sausage, pepperoni, salami, prosciutto, grilled peppers and onions, tomato sauce and fresh mozzarella

THE MAUI 12

prosciutto, grilled pineapple, scallions, roasted green peppers and provolone cheese

Ⓟ THE VEGGIE 11

green peppers, red onion, mushrooms, fresh tomato, spinach, green olive, tomato sauce and fresh ricotta

FIG & PROSCIUTTO 12

fig sauce, prosciutto, arugula and fresh melted Gouda

PLATES

BBQ BABY BACK RIBS*

HALF RACK 10 / FULL RACK 15

slow braised and smothered in our housemade BBQ sauce, served with coleslaw and grilled corn

Ⓟ RIGATONI 8

tomato sauce, arugula and fresh mozzarella

BLACKENED SHRIMP* 13

shrimp blackened and covered in an orange tequila sauce and served with asparagus and brown rice

RIBEYE & POTATOES* 15

grilled to order, served with wilted spinach and roasted potatoes

Ⓟ BAKED MAC N CHEESE 7

white cheddar, Gouda, goat cheese and parmesan, en croute with black truffle salt

Ⓟ TERIYAKI BOWL 10

grilled chicken or tofu, veggies, avocado and toasted sesame seeds served over brown rice

substitute quinoa for brown rice upon request

SIDES

SEASONED FRIES 3

WAFFLE FRIES 3

SWEET POTATO TOTS 4

SWEET POTATO CHIPS 2

ONION STRINGS 4

GARDEN SALAD 3

TRICOLOR QUINOA 4

FRESH FRUIT 3

CARROTS & CELERY 2

COLE SLAW 3

N/A BEVERAGES

COKE 2

DIET COKE 2

MR PIBB 2

SPRITE 2

FANTA ORANGE 2

FANTA STRAWBERRY 2

ORANGE JUICE 2

PINEAPPLE JUICE 2

GRAPEFRUIT JUICE 2

CRANBERRY JUICE 2

LEMONADE 2

STRAWBERRY LEMONADE 2

ICED TEA 2

COFFEE 2

TONIC 2

SODA 2

ROOTBEER FLOAT 4

RED BULL 4

SUGAR FREE RED BULL 4

FIJI WATER 4

★ SWEETS ★ - 6 -

HALF BAKED

½ lb chocolate chip cookie dough, baked in a 6 inch deep dish pan, topped with vanilla ice cream and drizzled with warm chocolate syrup / also available in: chocolate chocolate chip or peanut butter chunk

CREME BRULEE WITH FRESH BERRIES

french custard with a crisp caramel shell topped with toasted coconut and fresh berries

HOT FUDGE BOURBON MILKSHAKE

homemade hot fudge, Bullet bourbon, Dreyers vanilla ice cream

SPIKED MILK & COOKIES

freshly baked warm chocolate chip cookies served with an ice cold glass of our housemade spiked milk

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ALMOST CLASSIC COCKTAILS

GINGER JULEP 8

Bulleit bourbon, ginger liqueur, mint and fresh lemon juice

PIMM'S CUP 8

Pimm's No. 1, lemon, jalapeño, cucumber, mint, sprite and lemonade

IRISH MANHATTAN 8

Jameson Irish Whiskey, sweet vermouth, bitters and Guinness topped with a cherry

JUNKIE COLLINS 8

Tanqueray No. TEN, lime juice, mint and club soda

☹️ CABLE CAR 8

Captain Morgan Spiced Rum, Grand Marnier and sour with a cinnamon sugar rim

SPECIALTY COCKTAILS

☺️ AMERICAN JUNKIE 9

Skyy vodka, gin, tequila, triple sec, sprite and Red Bull topped with Junkie's signature rubber duckie

VICTORIA'S SECRET 9

Stoli Raspberry and Orange Vodka, fresh pineapple juice with a splash of cranberry, topped with champagne

☹️ SALTED CARAMEL 9

Bulleit bourbon, White Godiva liqueur, Butterscotch liqueur and a splash of cream

☺️ CHERRY LIMEADE 9

Skyy cherry vodka, Smirnoff Lime, lemonade, club soda and a squeeze of lime

JUNKIE SANGRIA 9

red and white wine, brandy, triple sec, rum infused fruit, cane sugar, OJ and club soda

☺️ JUNKIE ISLAND (18 oz) 16

SKYY vodka, Tanqueray gin, Bacardi rum, Jose Cuervo silver, sour and coke served in a half liter carafe

☺️ SHANDY 9

Tanqueray gin, lemonade, Bud Light

☺️☹️ CHOCOLATE COVERED PRETZEL 9

Frangelico, Smirnoff Whipped vodka, chocolate syrup, splash cream and a sea salt rim

JALAPENO BLOODY 9

jalapeno infused Skyy vodka, bloody mary mix, Worcestershire, Tabasco, fresh lime juice and Dos Equis XX

☹️ CIROC GUMMY 10

Ciroc Red Berry Vodka, muddled raspberries, fresh lemon juice and a splash of soda rimmed with Kool-Aid and garnished with a gummy bear

☺️ VOOBEEER 9

Smirnoff Whipped vodka and root beer topped with whipped cream and served in a mason jar

SKINNY MARGARITA 9

Don Julio Blanco tequila, orange liquor and fresh lime juice

MARGARITA DEL SOL 9

Don Julio Blanco tequila, St. Germain, agave nectar, cucumber, mint and Squirt

☹️ COSMO ROYALE 10

Ketel One vodka, Grand Marnier, champagne, cranberry juice and a squeeze of lime

☹️ = martini ☺️ = included in happy hour

DRAFT BEERS

BLUE MOON

Witbier / Coors Brewing Co. / Golden, CO / **5.4% ABV**

BUD LIGHT

Light Lager / Anheuser Busch / St. Louis, MO / **4.2% ABV**

COORS LIGHT

Light Lager, Coors Brewing Co. / Golden, CO / **4.2% ABV**

DOS EQUIS XX SPECIAL

Pale Lager / Monctezuma Brewery / Mexico / **5% ABV**

GUINNESS

Dry Irish Stout / St. James Gate Brewing Co. / Dublin, Ireland / **5% ABV**

PABST BLUE RIBBON

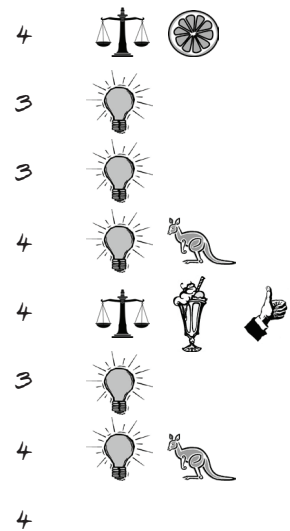
Pale Lager / Pabst Brewing Co. / Chicago, IL / **5% ABV**

STELLA ARTOIS

Lager / InBev Belgium / Leuven, Belgium / **5% ABV**

SEASONAL PICK

See server for details



BOTTLES

ACE PEAR CIDER

Pear Cider / California Cider Co. / Sebastopol, CA / **5% ABV**

ANCHOR STEAM

Steam Beer / Anchor Brewing Company / San Francisco, CA / **4.9% ABV**

ARROGANT BASTARD

Amber Strong Ale / Stone Brewing Co. / Escondido, CA / **7.2% ABV**

BRECKENRIDGE VANILLA PORTER

American Porter / Breckenridge Brewing / Breckenridge, CO / **4.7% ABV**

BUD LIGHT

Light Lager / Anheuser Busch / St. Louis, MO / **4.2% ABV**

BUDWEISER

Pale Lager / Anheuser Busch / St. Louis, MO / **5% ABV**

COORS LIGHT

Light Lager / Coors Brewing Co. / Golden, CO / **4.2% ABV**

CORONA

Pale Lager / Cerveceria Modelo / Mexico / **4.6% ABV**

CORONA LIGHT

Pale Lager / Cerveceria Modelo / Mexico / **4.1% ABV**

DOS EQUIS XX SPECIAL LAGER

Pale Lager / Moctezuma Brewery / Mexico / **5% ABV**

DOUBLE CHOCOLATE STOUT

Sweet Stout / Young & Co. / London, England / **5.2% ABV**

FAT TIRE (22 oz)

American Amber/ Red Ale / New Belgium Brewery / Fort Collins, CO / **5.6% ABV**

FOUR PEAKS KILT LIFTER

Scottish Ale / Four Peaks Brewing Co. / Tempe, AZ / **6% ABV**

LINDEMAN'S FRAMBOISE

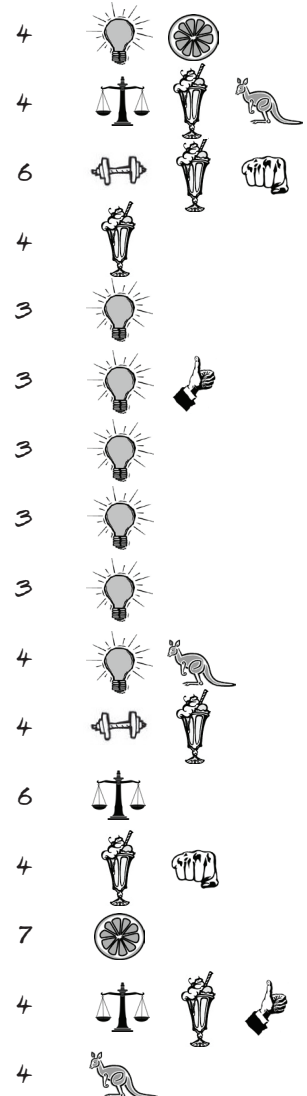
Raspberry Lambic / Brouwerij Lindeman's / Vlezenbeek, Belgium / **5% ABV**

GUINNESS

Dry Irish Stout / St. James Gate Brewing Co. / Dublin, Ireland / **5% ABV**

HEINEKEN

Pale Ale / Heineken Brewery / Zoeterwoude, Netherlands / **5.4% ABV**



-light



-heavy



-balanced



-hoppy



-malt



-citric



-packs a punch



-house favorite

HOEGAARDEN
 Belgian Witbier / Brouwerij Hoegaarden / Hoegaarden, Belgium / **4.9% ABV**

HOP CZAR
 American IPA / Bridgeport Brewing Co. / Portland, OR / **7.5% ABV**

IMPERIAL STOUT
 Imperial Stout / Samuel Smith / Yorkshire, England / **7% ABV**

KIRIN ICHIBAN
 Rice Lager / Kirin Brewing Co. / Japan / **5% ABV**

KONA LONGBOARD
 American Pale Lager / Kona Brewing Co. / Kona, HI / **4.6% ABV**

A LITTLE SUMPIN SUMPIN ALE
 Pale Wheat Ale / Lagunitas Brewing Company / Petaluma, CA / **7.5% ABV**

LEFFE BLONDE
 Abbey Dubbel / Anheuser Busch / St. Louis, MO / **6.6% ABV**

MICHELOB ULTRA
 Pale Lager / Anheuser Busch / St. Louis, MO / **4.2% ABV**

MILLER LITE
 Light Lager / Miller Brewing Co. / Milwaukee, WI / **4.17% ABV**

NEWCASTLE BROWN ALE
 English Brown Ale / Scottish & Newcastle Brewing / United Kingdom / **4.7% ABV**

NEW BELGIUM RANGER
 American IPA / New Belgium Brewing / Fort Collins, CO / **6.5% ABV**

ORGANIC CIDER (550 ML)
 English Hard Cider / Samuel Smith / Yorkshire, England / **5% ABV**


G'KNIGHT IMPERIAL RED ALE
 Imperial Red IPA / Oscar Blues Brewery / Lyons, CO / **8.7% ABV**



ROGUE AMERICAN AMBER
 American Amber/Red Ale / Rogue Brewery / Newport, OR / **5.6% ABV**




ROGUE DEAD GUY ALE
 Bock / Rogue Brewery / Newport, OR / **6.5% ABV**



SIERRA NEVADA TORPEDO
 American IPA / Sierra Nevada Brewing Co. / Chico, CA / **7.2% ABV**




STELLA ARTOIS
 Lager / InBev Belgium / Leuven, Belgium / **5% ABV**




4 




6  


6   


4  



4   




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CANS

BODDINGTON'S PUB ALE (16 oz)
 Pale Ale / Boddington's Brewery / Manchester, England / **4.7% ABV**

BUD LIGHT (24 oz)
 Light Lager / Anheuser Busch / St. Louis, MO / **4.2% ABV**

BUDWEISER (24 oz)
 Pale Lager / Anheuser Busch / St. Louis, MO / **5% ABV**




COORS LIGHT (24 oz)
 Light Lager / Coors Brewing Co. / Golden, CO / **4.2% ABV**


COORS ORIGINAL (24 oz)
 American Adjunct Lager / Coors Brewing Co. / Golden, CO / **5% ABV**



DALES PALE ALE (12 oz)
 American Pale Ale / Oskar Blues Brewing / Lyons, CO / **6.5% ABV**


PABST BLUE RIBBON (16 oz)
 Pale Lager / Pabst Brewing Co. / Chicago, IL / **5% ABV**



PRESCOTT LIQUID AMBER ALE (12 oz)
 American Amber/Red Ale / Prescott Brewing / Prescott, AZ




6   


6 


6  

6 

6  

5   

4 

5 

 -light  -heavy  -balanced  -hoppiness  -malt  -citric  -packs a punch  -house favorite

WINES

REDS

GL / BTL

☺	CASA LAPOSTOLLE CABERNET SAUVIGNON Lapostolle Winery / Rapel Valley, Chile	7 / 24
	UPPERCUT CABERNET SAUVIGNON Provenance Vineyards, Napa Valley, CA	10 / 36
☺	CHALONE MERLOT Chalone Vineyards / Monterey, CA	7 / 24
	A BY ACACIA PINOT NOIR Acacia Vineyard, Napa Valley, CA	9 / 32
☺	ROSENBLUM VINTNER'S CUVÉE ZINFANDEL Rosenblum Cellars / Alameda, CA	7 / 24
☺	TERRAZAS "ALTO" MALBEC MENDOZA Terrazas de los Andes Winery / Argentina	7 / 24
☺	CHERRY ON TOP SWEET RED Contempo Cellars / Sonoma, CA	7 / 24
☺	CUPCAKE RED VELVET RED BLEND Cupcake Vineyards / Livermore, CA	7 / 24

WHITES

☺	SONOMA JUNCTION CHARDONNAY Sonoma Junction Vineyards / Napa Valley, CA	7 / 24
	DREAMING TREE CHARDONNAY Dreaming Tree Wines / Geyserville, CA	10 / 36
☺	STELLINA PINOT GRIGIO Stellina di Notte / Delle Venezie, Italy	7 / 24
☺	SNAP DRAGON RIESLING Snap Dragon Winery / Sonoma, CA	7 / 24
☺	STERLING SAUVIGNON BLANC Sterling Vineyards / Napa Valley, CA	7 / 24
	KIM CRAWFORD SAUVIGNON BLANC Kim Crawford Wines / Marlborough, New Zealand	9 / 32
☺	CHERRY ON TOP SWEET WHITE Contempo Cellars / Sonoma, CA	7 / 24
☺	CUPCAKE ANGEL FOOD WHITE BLEND Cupcake Vineyards / Livermore, CA	7 / 24

BUBBLES

☺	HOUSE BY THE GLASS	8
	JUNKIE MAGNUM	100
	MOET & CHANDON IMPERIAL BRUT	REGULAR 80 / MAGNUM 150
	MOET & CHANDON ROSÉ	175
	MOET & CHANDON NECTAR ROSÉ	175
	VUEVE CLICQUOT	REGULAR 100 / MAGNUM 225
	VUEVE CLICQUOT ROSÉ	REGULAR 225 / MAGNUM 500
	DOM PÉRIGNON	REGULAR 350 / MAGNUM 700
	DOM PÉRIGNON LUMINOUS	350
	DOM PÉRIGNON ROSÉ	REGULAR 600 / MAGNUM 1200
	PERRIER JOUET ROSÉ	550
	CRISTAL	700

☺ = included in happy hour

WHISKEYS

<i>JACK DANIELS</i>	7
gentle aromas of caramel, vanilla, and butterscotch, hint of wood is apparent and toffee notes begin to appear in the glass as it opens up / 80 Proof / Lynchburg, TN	
<i>SINGLE BARREL JACK</i>	9
full in flavor, caramel, vanilla, toffee and toasty oak flavors wonderfully balanced with a little spice / 94 Proof / Lynchburg, TN	
(R1)1	8
light and spicy rye whiskey, warm, uniquely smooth, honey flecked with pepper on the way down / 92 Proof / Kentucky, KY	
<i>WILD TURKEY AMERICAN HONEY</i>	7
Kentucky straight bourbon paired with hand selected American honey / 71 Proof / Kentucky, KY	
<i>GEORGE DICKEL</i>	7
smooth with hints of citrus, vanilla, caramel, slightly smokey but sweet, maple sugar finish / 90 Proof / Tullahoma, TN	
<i>SEAGRAM'S 7</i>	7
smooth, mellow, cocoa like and sweet / 80 Proof / Norwalk, CT	
<i>GEORGIA MOON</i>	7
corn whiskey, sweet sugared corn with a slight sour overtone / 90 Proof / Bardstown, KY	
<i>BIRD DOG</i>	7
blackberry whiskey, fruit flavored / 80 Proof / Bowling Green, KY	

BOURBONS

<i>FIGHTING COCK</i>	7
charred white oak, rye, hint of honey and vanilla sweetness in the finish / 6 yr / 103 Proof / Bardstown, KY	
<i>OLD GRAND DAD</i>	7
buttery feel on palate with tangy fruit and baked pie flavors / 100 Proof / Clermont, KY	
<i>REBEL YELL</i>	7
boasts a honey raisin scent and full-bodied with honey and butter / 80 Proof / St Louis, MO	
<i>JIM BEAM/RED STAG/BLACK</i>	7
vanilla and delicate floral notes on nose, initially sweet with oaky notes / 80 Proof / Clermont, KY	
<i>BASIL HAYDEN'S</i>	8
light-bodied, gentle bite with a spice, hint of peppermint and tea aroma / 8 yr / 80 Proof / Clermont, KY	
<i>BAKER</i>	8
toasted nuts, fruit, vanilla, silky texture with a caramel aroma / 7 yr / 107 Proof / Clermont, KY	
<i>KNOB CREEK</i>	8
rich, sweet, woody, full-bodied, almost fruity / 9 yr / 100 Proof / Clermont, KY	
<i>WILD TURKEY</i>	8
predominant vanilla and caramel flavors with sweet taste of chocolate / 101 Proof / Lawrenceburg, KY	
<i>BULLEIT BOURBON</i>	8
hints of vanilla and honey and a long smoky finish / 90 proof / Lawrenceburg, KY	
<i>MAKER'S MARK</i>	9
subtle hints of fruit and caramel / 90 Proof / Loretto, KY	
<i>WOODFORD RESERVE</i>	9
delicate fruits and spices with sweet chocolate and spicy rye / 80 Proof / Versailles, KY	
<i>ELIJAH CRAIG</i>	9
buttery vanilla nose with hint of deep, rich caramel / 18 yr / 90 Proof / Bardstown, KY	

MOONSHINES

<i>CAT DADDY</i>	8
vanilla, nutmeg, cinnamon and citrus taste / 80 Proof / Piedmont Distillers / Madison, NC	
<i>JUNIOR JOHNSON LIGHTNING LEMONADE</i>	8
tastes just like homemade lemonade / 80 Proof / Piedmont Distillers / Madison, NC	
<i>JUNIOR JOHNSON MIDNIGHT MOON</i>	8
made from corn and born in a copper still, ultra smooth, clean tasting spirit / 80 Proof / Piedmont Distillers / Madison, NC	

FOOD LINGO FOR DUMMIES

AIOILI [ay-OH-lee]

A strongly flavored garlic mayonnaise, from the Provence region of Southern France.

BRISKET [BRIHS-kiht]

A cut of beef taken from the breast section under the first five ribs.

BISON [BYE-SUHN]

An American buffalo and member of the cattle family that tastes similar to lean beef with no gamey flavor.

GOUDA [GOO-dah]

Holland's most famous exported cheese that has a mild, nutlike flavor with a slightly creamier texture due to its higher milk fat content.

QUINOA [KEEN-wah]

Hailed as the "supergrain of the future," quinoa contains more protein than any other grain. It's considered a complete protein because it contains all eight essential amino acids. Quinoa is also higher in unsaturated fats and lower in carbohydrates than most grains, and it provides a rich and balanced source of vital nutrients.

TUILE [TWEEL]

French for "tile," a tuile is a thin, crisp cookie that is placed over a rounded object while still hot from the oven.

TINGA [TEEN-guh]

A Mexican culinary term that implies torn or pieces of meat. In the case of Tinga de Pollo, it is shredded chicken stewed in a tomato based, somewhat spicy sauce.

CONFIT [kohn-FEE]

This specialty of Gascony, France, is derived from an ancient method of preserving meat whereby it is salted and slowly cooked in its own fat.

PEPITA [puh-PEE-tuh]

These deliciously delicate pumpkin seeds are a popular ingredient in Mexican cooking.

COTIJA [koh-TEE-hah]

A strongly flavored, hard cow's milk cheese known as the "Parmesan of Mexico" that was named after the town of Cotija, Michoacán.

AJI CHILI [AH-hee]

Believed to have originated in Peru, this intensely fruity, moderately hot, and complexly flavored yellow pepper is about six inches long when mature.

ARUGULA [ah-ROO-guh-lah]

A bitterish, aromatic salad green with a peppery mustard flavor.

TARRAGON [TEHR-uh-gon]

Narrow, pointed, dark green leaves distinguish this perennial aromatic herb known for its distinctive aniselike flavor.

HEIRLOOM [AIR-loom]

Vegetables are sometimes referred to as "heirloom" or "heirloom variety" because the seeds used to grow these vegetables are open-pollinated (without human intervention). Heirloom produce is said to have fuller, better flavors compared to produce grown for the mass market.

CRUDITÉS [kroo-dee-TAY]

Often served as an appetizer, crudités are raw seasonal vegetables, frequently accompanied with a dipping sauce.

SRIRACHA [SEE-rah-chah]

A sweet and tangy Thai-style hot sauce, that is made with sun-ripened chile peppers, garlic, vinegar, sugar and salt.

EN CROÛTE [ehn KROOT]

En croûte describes a food (usually partially cooked) that is wrapped in pastry and baked.

BRAISE [BRAYZ]

A cooking method in which food is first browned in fat, then cooked, tightly covered, in a small amount of liquid at low heat for a lengthy period of time.

CHÈVRE [SHEHV-ruh]

French for "goat," chèvre is a pure white goat's-milk cheese with a delightfully tart flavor that easily distinguishes it from other cheeses.

SCALLION [SKAL-yuhn]

Long, thin white base that has not yet developed into a bulb and long straight green stalks that look like giant chives.

TRUFFLE [TRUHF-uhl]

A truffle is the fruiting body of an underground mushroom and one of the rarest and expensive foods in the world. Black truffles have an earthy, subtle aroma, and a taste once described as a mixture of "chocolate and earth." White truffles have a garlicky flavor, reminiscent of shallots, and an intense earthy and musky aroma.