



Whiskey Cake Kitchen Menu

<https://menuweb.menu>

1845 Northwest Expressway Penn Square Mall Oklahoma City, OK 73118, United States
+14055822253 - <http://www.whiskeycakeokc.com/>



The **menu of Whiskey Cake Kitchen** from Oklahoma City includes 303 menus. On average the **menus or drinks on [the menu](#)** cost approximately \$10.6. You can view the categories on the menu below. We offer delicious farm-to-table dishes and handcrafted cocktails made with locally sourced ingredients. Our slow-cooking methods on the wood grill, spit, and smoker ensure a unique and flavorful dining experience. Join us at our communal tables, comfortable booths, cozy sofas, rocking chairs, or relax on the porch by the fireplace.

Whiskey Cake Kitchen Menu



Desserts

WHISKEY CAKE \$11.0

Non Alcoholic Drinks

WATER

Pizza

PIZZA TEXAS

Main Courses

FARMER'S BREAKFAST \$14.0

Vegetarian

PARMESAN ASPARAGUS

Burger

TURKEY BURGER \$12.5

Gnocchi

GNOCCHI

Meat Dishes

MEATBALLS

Drinks

DRINKS

Sauces

SALSA

Hauptgang

SHORT RIB \$18.5

Fish

SEA BASS

Dessert

SEASONAL DESSERT

Spirits

KAHLUA

Ramen

PORK RAMEN \$12.0

Kids

ADULT MAC N CHEESE \$5.5

Juices

SERGEANT PEPPER \$10.0

Classics

MINT JULEP \$8.0

American Food

MAC AND CHEESE

Hot Drinks

COFFEE

Chinese Starters: Non-Veg.

CRISPY CHICKEN SPINACH \$15.0

Pastries

WARM CINNAMON ROLL \$10.0

Whiskey Cake Kitchen Menu



Coffee

COLD BREW COFFEE ON NITRO \$5.0

Signature Drinks

BOURBON FLIGHT \$18.0

Red Wine

MALBEC, TRAPICHE BROQUEL

Small Plates

FARM TOAST \$5.0

Soup & Salad

CREAMY TOMATO SOUP

Perfect Pairings

HALF SANDWICH SOUP \$10.0

Seafood Specialties

WOOD GRILLED SALMON \$24.0

Specialty Burgers

HANGOVER BURGER \$14.0

Miscellaneous

BEEF JERKY \$7.0

Fresh Seafood

TEXAS REDFISH \$21.0

Craft Cocktails

ENDLESS SUMMER \$13.0

Bubbles

SPARKLING, VALDO NUMERO 1 EXTRA DRY, ITALY

Whites

RIESLING, KUNG FU GIRL

Red

PINOT NOIR, MEIOMI

Dinners

BONE-IN PORK CHOP \$27.0

Brunch Entrees

SHRIMP GRITS \$26.0

Signature Cocktails

VIEUX CARRÉ \$12.0

Draught

LOCAL ROTATOR

Bottled Beer

STONE IPA (6.9 \$6.0

Featured Drinks

FRENCH PRESS COFFEE \$5.5

Drafts

COORS LIGHT (4.2 \$4.0

Hors D'oeuvres

3 LITTLE PIGS \$14.0

Whiskey Cake Kitchen Menu



Wine Flights

CHARDONNAY, FRANCISCAN

Griddle Specialties

CHICKEN WAFFLE \$15.0

Draft Beers

SAM ADAMS SEASONAL \$6.0

Classic Cocktails

SMOKED OLD FASHIONED \$16.0

Vegetarian Menu

SAUTÉED GREEN BEANS \$4.0

Communal

CARAMELIZED ONION DIP \$6.0

Lagers

CORONA EXTRA (4.5) \$6.0

Wood-Fired Pizza

JALAPEÑO BUSINESS \$9.0

Famous Burgers

JOHNNY APPLESEED \$12.5

Wine Selection

PINOT GRIGIO, ESTANCIA

By The Glass Or Bottle

MOSCATO, LOST ANGEL

Simply Grilled

SCOTTISH SALMON \$17.0

Assorted Whites

RIESLING, DR. LOOSEN, GERMANY

Vegetarian Tapas

ROASTED GARLIC HUMMUS \$8.0

Sandwiches & Natural Burgers

THE BASIC BURGER \$13.0

Stone Bowls

FARM \$5.0

White, Pink & Bubbles

SAUVIGNON BLANC, PROPHECY

Fork It

HOT HEN \$14.5

Classic Super Sandwiches

THE GREAT ESCAPE \$12.0

Digestif Cocktails

SAZERAC \$12.5

Cups & Bowls

A BAR N RANCH WAGYU CHILI

Whiskey Cake Kitchen Menu



Carni Km Zero

MIXED ROAST \$7.0

Sides

WASABI

Seasonal Items

CANDIED BACON \$12.0

Texas Sized Breakfast Tacos

BACON AND EGG \$13.5

Elixirs And Such

LEFT HOOK LUCY \$11.0

Whiskey Barrel Selection

HOUSE CURED BEEF JERKY \$7.0

At The Bar Or For The Table

CARAMELIZED ONION DIP KETTLE CHIPS \$6.0

Milkyway

DREAM A LITTLE DREAM \$11.0

Assortment

HAND-CUT FRIES \$5.0

Lunch And Dinner Entrees

CHICKEN AND WAFFLE \$19.5

Whisky / Bourbon

BOULEVARDIER \$11.0

Brunch Traditionals (Archived)

WAGYU PASTRAMI HASH \$16.0

True Beginnings

LOCAL GOAT CHEESE FONDUE \$10.5

Spring Seasonal

GREAT ESCAPE \$12.0

Specialty Milkshake

HULK \$5.5

Premium Angus Beef Burgers

OMG BURGER \$14.0

Uncategorized

SAUVIGNON BLANC, NOBILO

Entrées

DEVEILED EGGS \$7.5

FRIED GREEN TOMATOES \$7.0

Sandwiches

CALIFORNIA SANDWICH

CHICKEN SANDWICH

Starters & Salads

POTATO CHIPS \$3.0

Whiskey Cake Kitchen Menu



FRENCH FRIES

Starters

FLASH-FRIED BRUSSELS SPROUTS	\$9.0
PAPPARDELLE PASTA	\$20.0

Soft Drinks

JUICE
COLA

Main

GOAT CHEESE FONDUE	\$11.0
ANCIENT GRAIN SALAD	\$4.0

From The Garden

LEMONGRASS SHRIMP NOODLE	\$16.0
BABY KALE ROTISSERIE CHICKEN	\$15.0

Reds By The Glass

MALBEC, DISENO
CABERNET SAUVIGNON, SMITH AND HOOK

Hair Of The Dog

COLD FASHIONED 2.0	\$13.0
TABLESIDE MIMOSA VALDO 'NUMERO UNO '	\$35.0

Batters

FRENCH TOAST SWITCH UP	\$14.0
CARROT CAKE PANCAKE STACK	\$15.0

Mains & Live Fire

WHISKEY BRAISED BEEF	\$28.0
FARMSHUKA CAULIFLOWER RICE	

Brunch Elixirs

WABBIT SMASH	\$11.5
TRACY'S GARDEN	\$9.0

Brunch Elixiers

POCKET FULL OF GOLD	\$10.0
MULE'ER'S DAY OFF	\$12.0

Snacks

LOCAL ARTISAN GOODS	\$23.0
THAI BARBEQUE DUCK WINGS	\$12.0
TURDUCKEN MEATBALLS	\$11.0

Toast

	AVOCADO TOAST	\$12.0
	TOAST	
	FRENCH TOAST	

Chicken

CRISPY FRIED CHICKEN	\$13.0
FRIED CHICKEN	
CRISPY CHICKEN	

Steaks

STEAK FRITES	\$27.0
RIBEYE STEAK	\$39.0
RIBEYE STEAK	

Whiskey Cake Kitchen Menu



Popular Items

SMOKED CHOPPED CHICKEN	\$16.0
OG OMG BURGER	\$16.0
CHICKENBIRDER	\$14.0

Flights

SCOTCH FLIGHT	\$19.0
FARMHOUSE FLIGHT	\$12.0
TOASTED FLIGHT	\$13.0

Beer Flights

LOCAL FLIGHT	\$13.0
BUILD YOUR OWN FLIGHT	\$13.0
IRISH FLIGHT	\$19.0

Whiskey Flights

RYE WHISKEY FLIGHT	\$18.0
TEXAS FLIGHT	\$19.0
COLORADO FLIGHT	\$18.0

Tapped

PINOT NOIR, HANH
RED BLEND, DREAMING TREE
SPARKLING, INFINITE MONKEY THEORUM

Over Live Mesquite Wood

ROTISSERIE FARM BIRD	\$21.0
HOLMES FARM BIRD	\$16.0
PORK BRISKET	\$15.0

Early Risers

FARMHOUSE BENEDICT	\$14.5
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FARMSHUKA EGGS	\$15.0
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CROQUE MADAME-IT	\$15.5
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Freshly Juiced

JESSICA WABBIT	\$5.5
BEET LE JUICE	\$5.5
LITTLE PINK DRINK	\$5.5

Lunch Elixirs

TENNESSEE STUD	\$13.0
WINCHESTER 85	\$12.5
GUAVA GIMLET	\$11.5

Elixirs & Such

GIN UP, BUTTERCUP	\$13.0
SPEAKEASY MARGARITA	\$14.0
THE MANGOLORIAN	\$13.0

From The Neighborhood

ANTHEM SUPER FANCY, APPLE CIDER (7.7)	\$8.0
COOP ALE WORKS F5, WEST COAST IPA (7.1)	\$7.0
ROUGHTAIL EVERYTHING RHYMES WITH ORANGE, EAST COAST IPA (6.5)	\$7.0

You're A Snack

JALAPEÑO-CHEDDAR BISCUITS	\$8.0
CHILE BBQ GLAZED DUCK WINGS	\$13.5
PAN-STEAMED MUSSELS	\$16.0

Soups

SOUP SALAD	\$8.0
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Whiskey Cake Kitchen Menu



CHICKEN NOODLE SOUP	
DAILY SOUP	
THE DOUBLE	\$15.0

Wine

SPARKLING ROSÉ, SEGURA VIUDAS, SPAIN
CHARDONNAY, IMAGERY, CA
CHARDONNAY, SONOMA-CUTRER, CA
PINOT GRIGIO, BENVOLIO

Bread

SMOKED TRI TIP DIP	\$17.0
CHICKEN CHEESE MELT	\$15.5
THE SWITCH UP	\$13.0
EDAMAME FALAFEL STACK	\$11.5

Bar Bites

SHORT RIB PONTINE	\$5.0
THAI PORK BELLY SLIDER	
DIPS AND SPREADS TRIO	\$5.0
HOUSE OLD FASHIONED ROTATING LOCAL BEER SPECIALS	\$5.0

Whiskey Cocktails

ROGUE RABBIT	\$14.0
LITTLE RYE LIES	\$11.0
SUMPIN' PUMPKIN	\$13.0
WC OLD FASHIONED	\$12.0

Restaurant Category

DESSERT
STEAKHOUSE
BAR

FRENCH

Our Sides

WHITE CHEDDAR-ROASTED GREEN CHILE GRITS	\$5.0
POBLANO WHITE CHEDDAR GRITS	\$5.0
ORZO-SPINACH TOMATOES	\$4.0
RUTABAGA AND CARROT MASH	\$4.0
HEIRLOOM CARROTS GREENS	\$4.0

Whites & Rosé

PINOT GRIGIO, LUNARDI, ITALY
SAUVIGNON BLANC, BENZIGER, CA
SAUVIGNON BLANC, MOHUA, NZ
WHITE BLEND, PINE RIDGE CHENIN BLANC VIOGNIER, CA
ROSÉ, ROSE GOLD, FRANCE

Cocktails

BOHEMIAN RASPBERRY	\$14.0
BLOODY MARY	\$9.0
AVIATION	\$9.0
ANCHO MAMA	\$12.0
THE ROYAL SHANDY	\$9.0
MARKET FRESH SIDECAR	\$11.0

Reds

PINOT NOIR, ELOUAN, OR
MERLOT, DECOY BY DUCKHORN, CA
RED BLEND, IF YOU SEE KAY, CA
MALBEC, TRAPICHE 'BROQUEL ', ARGENTINA
CABERNET SAUVIGNON, BONANZA, CA

Whiskey Cake Kitchen Menu



CABERNET SAUVIGNON, DAOU
VINEYARDS, CA

Bold & Adventurous

MB BIG JAMOKE PORTER (ABV 6.8) \$7.0

IRON MONK MILK STOUT (ABV 6.0) \$7.0

PRAIRIE BOMB! IMPERIAL STOUT (ABV 13.0) \$10.0

COOP DNR BELGIAN STRONG
DARK ALE (ABV 10.0) \$8.0

NORTH COAST PRANQSTER
BELGIAN STRONG ALE (ABV 7.6) \$7.0

ROUGHTAIL 12TH ROUND STRONG
ALE (ABV 7.6) \$7.0

Salads

SHRIMP AND GRAIN \$15.0

GRILLED CHICKEN AND KALE \$12.0

SALAD

SIDE SALAD

SEAWEED SALAD

CHICKEN SALAD

CRISPY CHICKEN SALAD

On Tap

MILLER LITE, LIGHT PILSNER (4.2) \$5.0

MICHELOB ULTRA, AMERICAN
PALE LAGER (4.2) \$5.0

ANTHEM GOLDEN ONE, BELGIAN
BLONDE (7) \$7.0

REVOLVER BLOOD HONEY, WHEAT
ALE (7) \$7.0

FOUNDERS ALL DAY IPA, SESSION
ALE (4.7) \$6.0

NEW BELGIUM 'VOODOO RANGER
, JUICY HAZE IPA (7.5) \$7.0

SHINER BOCK, AMERICAN DARK
LAGER (4.4) \$6.0

NEW BELGIUM FAT TIRE, AMBER
ALE (5.2) \$7.0

Light & Crisp

AVERY WHITE RASCAL, BELGIAN
WHITE ALE (ABV 5.6) \$6.0

BLACK MESA MOUNTAIN BOOMER
(ABV 5.2) \$6.0

LAGUNITAS PILS (ABV 6.0) \$5.5

FOUNDER'S RÜBÆUS, RASPBERRY
ALE (ABV 5.7) \$8.0

CRISPIN HARD APPLE CIDER (ABV
5.0) \$5.0

GREAT DIVIDE COLETTE (ABV 7.3) \$9.0

ROGUE DEAD GUY ALE (ABV 6.8) \$9.0

BLACK MESA KÖLSCH (ABV 5.2) \$6.0

FOUNDER'S RÜBÆUS RASPBERRY
ALE (ABV 5.7) \$8.0

Side Dishes



CLAM CHOWDER

THICK CUT SMOKED
BACON \$3.0

HOUSE-MADE SPICY
PORK SAUSAGE \$4.0

ROASTED BUTTERNUT SQUASH-
CREAMED FARRO \$6.0

QUINOA-SHAVED BRUSSELS
SPROUT SALAD \$5.5

ROASTED SMASHED PUMPKIN \$6.0

HAND CUT FRIES \$5.0

SAUTEED SPINACH \$4.0

HERB-ROASTED CREMINI
MUSHROOMS \$5.5

ROASTED CAULIFLOWER-PARSNIP
MASH \$6.5

Whiskey Cake Kitchen Menu



Bottled

- SAUVIGNON BLANC, BENZIGER
- CHENIN BLANC VIOGNIER, PINE RIDGE
- CHARDONNAY, CHARLES SMITH EVE
- CHARDONNAY, OLEMA
- ROSÈ, JEAN LUC COLOMBO
- PINOT NOIR, LOVE NOIR
- RED BLEND, AVA GRACE
- RED BLEND, CLINE FARMHOUSE
- MERLOT, GEN 5
- RED ZINFANDEL, RAVENSWOOD
- CABERNET SAUVIGNON, GRAYSON CELLARS
- CABERNET SAUVIGNON, FREAKSHOW

Malt & Hops

- | | |
|---|-------|
| FOUNDER'S ALL DAY IPA (ABV 4.7 | \$6.0 |
| ANTHEM GOLDEN ONE, BELGIAN PALE ALE (ABV 6.8 | \$6.0 |
| GREEN FLASH WEST COAST IPA (ABV 8.1 | \$7.0 |
| OSKAR BLUES DALE'S PALE ALE (ABV 6.5 | \$5.0 |
| ANCHOR STEAM (ABV 4.9 | \$7.0 |
| COOP F5 (ABV 6.8 | \$6.0 |
| AVERY WHITE RASCAL BELGIAN WHITE ALE (ABV 5.6 | \$6.0 |
| TALLGRASS SONGBIRD SAISON (ABV 4.8 | \$7.0 |
| GOOSE ISLAND SOFIE FARMHOUSE ALE (ABV 6.5 | \$9.0 |
| ANTHEM GOLDEN ONE BELGIAN PALE ALE (ABV 6.8 | \$6.0 |
| ATWATER VANILLA JAVA PORTER (ABV 6.0 | \$8.0 |
| LEFT HAND MILK STOUT (ABV 5.0 | \$6.0 |

These Types Of Dishes Are Being Served



- SOUP
- SALAD
- TOSTADAS
- PASTA
- CHICKEN
- MEAT
- DESSERTS
- PANINI
- TUNA STEAK
- SANDWICH
- APPETIZER
- FISH

Ingredients Used



- VEGETABLES
- VEGETABLES
- TUNA
- AVOCADO
- SCALLOPS
- PEAS
- MILK
- SAUSAGE
- CORN
- CHEESE
- BEEF
- BRUSSEL SPROUTS
- BACON

Bottles & Cans

- | | |
|----------------|-------|
| BUD LIGHT (4.2 | \$4.0 |
|----------------|-------|

Whiskey Cake Kitchen Menu



PBR TALL BOY (4.8	\$4.0	BOULEVARD TANK 7, FARMHOUSE ALE (ABV 8.5	\$8.0
BOULEVARD UNFILTERED WHEAT (4.4	\$6.0	ELK VALLEY PALE ALE (ABV 5.5	\$6.0
AUSTIN EASTCIDERS SEASONAL	\$6.0	NORTH COAST PRANQSTER, BELGIAN GOLDEN ALE (ABV 7.6	\$7.0
PRAIRIE BOMB! IMPERIAL STOUT (13	\$16.0	SEA DOG BLUEBERRY WHEAT (ABV 4.7	\$6.0
LIVELY BEERWORKS IPA (6.4	\$7.0	BIG SKY TROUT SLAYER, WHEAT PALE ALE (ABV 5	\$5.0
STONECLOUD NEON SUNSHINE (5.5	\$7.0	ANTHEM ARJUNA, WITBIER (ABV 6	\$7.0
FULL SAIL SESSION RED, LAGER (ABV 5.1	\$5.0	BIG SKY MOOSE DROOL, BROWN ALE (ABV 5.1	\$6.0

Whiskey Cake Kitchen

1845 Northwest Expressway
Penn Square Mall Oklahoma
City, OK 73118, United States

Made with menuweb.menu

Opening Hours:
Saturday 10:00-15:00 15:00-23:00
Sunday 10:00-15:00 15:00-21:00
Monday 11:00-16:00 16:00-21:00
Tuesday 11:00-16:00 16:00-21:00
Wednesday 11:00-16:00 16:00-21:00
Thursday 11:00-16:00 16:00-21:00
Friday 11:00-16:00 15:00-23:00

