

CARRABBA'S  
ITALIAN GRILL

# CASK & BARREL

FEATURING  
UNCLE NEAREST

JUNE BOURBON DINNER  
JUNE 16 AT 6:00PM | \$75 PER PERSON\*

There's nothing quite like gathering with friends to share great food and unforgettable bourbon, aged to perfection. Join us for a special four-course Italian dinner, perfectly paired with exceptional bourbons that highlight craftsmanship behind each sip. From bold, smoky notes to smooth, caramel warmth, every pairing is designed to enhance your experience. It's an evening to savor, celebrate, and toast to the good things in life.



SEE MENU & RSVP AT  
[CARRABBAS.COM/WINEDINNER](http://CARRABBAS.COM/WINEDINNER)

*\*Price excludes tax & gratuity*

# JUNE BOURBON DINNER

## COURSE 1

### Italian Shrimp & Grits

Wood-grilled shrimp tossed in an Italian BBQ sauce over creamy garlic parmesan polenta and garnished with fresh chives



### SICILIAN BOURBON SOUR

The rich caramel and warm baking spice of Nearest Green echo the smoky char of the shrimp, while bright blood orange cuts through the creamy polenta for a beautifully balanced finish

## COURSE 2

### Spicy Rigatoni Bolognese

Rigatoni pasta in a spicy bolognese meat sauce with bacon, romano and parmesan cheese



### NEAREST GREEN

The pasta delivers savory depth and heat, while the bourbon adds warmth, sweetness, and structure

## COURSE 3

### Tuscan-Grilled Pork Chops\*

Two wood-grilled pork chops with our signature grill baste, served with garlic mashed potatoes and grilled asparagus



### UNCLE NEAREST 1884

Notes of caramel, vanilla, and warm baking spice echo the bourbon butter while toasted oak complements the smoky char from the grill

## COURSE 4

### Peach Crumble

An Italian spin on a Southern classic—warm baked peaches in a cinnamon and brown sugar syrup under a sweet, golden-brown crumble topping with vanilla ice cream and salted caramel



### VANILLA BEAN OLD FASHIONED

The vanilla-forward Old Fashioned enhances the cobbler's warm, caramelized flavors while the Uncle Nearest 1884's spice and oak provide depth and balance, elevating this Southern-Italian twist into a fully rounded dessert experience

\*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\*ITEM CONTAINS OR MAY CONTAIN NUTS.

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