

The Buzz: Whiskey Cake Kitchen and Bar

BY TARA MALONE



The B.E.L.T. at Whiskey Cake is served with house-made potato chips.

Among the recently established restaurants in Oklahoma City that specialize in farm-to-table fare, Whiskey Cake Kitchen and Bar has thrown in its hat. Originally established in Plano, Texas, this American-as-bourbon establishment boasts a formidable example of its namesake: a toffee torte cake with whiskey, spiced pecans and whipped cream. But despite the quaint feel of the name, don't be fooled. While traditional Southern fare is on the table, like fried green tomatoes and pulled-pork sliders, Whiskey Kitchen offers some non-conventional options for more adventurous diners, including pork belly ramen, smoked duck with quinoa and the edamame-and-mushroom burger. There is a wealth of drink options from which to choose, including some based around local ingredients, such as the Tracy's Garden cocktail with locally grown basil. Other parts of the drink menu have a distinctly New Orleans flair, including the mint julep, the Sazerac and the Vieux Carré. 1845 Northwest Expressway, Oklahoma City. www.whiskeycakeokc.com

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