



THE LOBBY BAR

BRUNCH

FRUIT PLATE 12

Seasonal Fruit, Berries, Vanilla Yogurt

PANCAKES WITH FRESH BERRIES 12

Fresh Berries, Bourbon Syrup
Whipped Cream

*MEDITERRANEAN EGG WHITE OMELET 15

Spinach, Olives, Sundried Tomatoes
Feta Cheese, Mixed Greens
Champagne Vinaigrette

BREAKFAST SANDWICH 12

Scrambled Eggs, Avocado, Bacon
White Cheddar on Brioche Bun
With Breakfast Potatoes

AVOCADO TOAST 11/ WITH 2 EGGS 15

Avocado, Cherry Tomatoes
Sesame Seeds, Espelette Pepper
9 Grain Bread
Mixed Greens, Champagne Vinaigrette

BLUEGRASS OMELET 15

Kentucky Salt Cured Ham, Tomato
Smoked Gouda, Breakfast Potatoes
Toast

*THE CLASSIC 17

Two Eggs Cooked to Order
Choice of:
Toast or English Muffin
Bacon or Sausage
Breakfast Potatoes
Juice and Coffee or Tea

COCKTAILS

ALI'S SMASH 13
Rye, Muddled Mint
PAMA Liqueur and Agave Nectar

THE LOUISVILLE LIP 12
Four Roses Bourbon
Freshly Squeezed Lemonade
and Honey

OLD FASHIONED 12
Old Forester Bourbon
Simple Syrup, Angostura Bitters
Orange Bitters

KENTUCKY DERBY 12
Bulleit Bourbon
Sorghum Syrup,
Pink Grapefruit Juice

THE LILY 13
Vodka, Cranberry
Lemon and Lime Juice
Splash of Orange Liqueur

MINT JULEP 13
Jim Beam Bourbon
Simple Syrup, Fresh Mint

MIMOSA 8

BLOODY MARY 8

DESSERTS

ICE CREAM 6
Strawberry, Vanilla, Chocolate,
Pecan Praline

CRÈME BRÛLÉE 10
Madeleine Cake, Fresh Berries

DERBY PIE 9
Louisville's Original Walnut and
Chocolate Chip Pie

CHOCOLATE STRIPEASE 11
Milk Chocolate Mousse,
Espresso Steam Cake
Salted Caramel

BOURBON BARREL FRIES 8

Bourbon Barrel Smoked Spices
Kentucky Rose Cheese, Smoky Ketchup

HUMMUS 12

Roasted Red Pepper Hummus
Spicy Olive Mix, Vegetable Crudités
Grilled Pita Bread

CLASSIC CAESAR SALAD 11

Romaine Hearts, House Dressing
Anchovy, Croutons, Parmigiano

BLUEGRASS BLT 12

Fried Green Tomatoes,
Maple-Bourbon Glazed Bacon
Local Lettuce, Chow Chow Mayo
Bourbon Barrel Fries

THE CLUB 14

Turkey, Chow-Chow Mayonnaise
Pepper Jack Cheese, Bacon
Lettuce, Vine-Ripened Tomatoes
Buttery Brioche Toast, French Fries

*VERLASSO SALMON 20

Fingerling Potatoes, Broccolini
Pesto, Tomato-Fennel Coulis

*THE LOBBY BAR BURGER 17

Angus Beef, Special Sauce, Iceberg
Cheddar, Bacon, Brioche Bun
House Cut Fries, Smoked Ketchup

*STEAK FRITES 20

Grilled Flat Iron Steak
Bourbon Barrel Fries, Smoked Ketchup
Bourbon Gastrique

THE HOT BROWN 25

A Louisville Tradition since 1926

**Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese
Baked Golden Brown, Finished with Bacon and Tomatoes**

The Hot Brown...a Louisville tradition with worldwide appeal has been featured in:
The New York Times, The Wall Street Journal, Southern Living Magazine, The Los Angeles Times
NBC's Today Show, ABC News with Diane Sawyer, and Travel Channel's Man v. Food
as well as being a regular entry in many of the finest cookbooks.

(Please allow 20 minutes to prepare)

Troy Ritchie - Lobby Bar Manager

Dustin Willett - Chef de Cuisine



Bar opens at 10am Sunday

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions*



WINES BY THE GLASS

SPARKLING

La Marca Prosecco \$12

Chandon Brut Rose California, Split \$15

Nicolas Feuillatte Champagne France, Split \$20

Luccio Moscato D'Asti \$12

ROSÉ

White Zinfandel California \$8

La Crema Pinot Noir Rosé Monterey \$11

WHITE WINE

Brancott Estate Sauvignon Blanc NZ \$10

Bollini Pinot Grigio Trentino \$10

Sonoma-Cutrer Chardonnay Sonoma \$16

RED WINE

Domaine de Nizas Coteaux du Languedoc \$12

“Meiomi” Pinot Noir, California \$13

Chateau La Freynelle, Cabernet Sauvignon
Bordeaux \$12

Treana, Cabernet Sauvignon, Paso Robles \$15

Chateau Buena Vista
Cabernet Sauvignon Napa 2016 \$25

LINK FOR BOURBON AND WINE LIST



URBANBOURBONTRAIL



SIGNATURE COCKTAILS

ALI'S SMASH \$13

Rye, Muddled Mint
PAMA Liqueur and Agave Nectar

THE LOUISVILLE LIP \$12

Four Roses Bourbon
with Freshly Squeezed Lemonade and Honey

BROWN MANHATTAN \$14

Wild Turkey Bourbon
Sweet Vermouth, Orange Bitters and Bourbon Cherries

OLD FASHIONED \$12

Old Forester Bourbon
Simple Syrup, Angostura Bitters and Orange Bitters

KENTUCKY DERBY \$12

Evan Williams Bourbon
Sorghum Syrup, Pink Grapefruit Juice

THE LILY \$13

Vodka, Lemon and Lime Juice,
Cranberry Juice
Splash of Orange Liqueur

BISONTINI \$12

Buffalo Trace Bourbon
Cream Liqueur, Hint of Nutmeg

KENTUCKY MULE \$13

Ezra Brooks Bourbon
Lime Juice, Ginger Beer

MINT JULEP \$13

Jim Beam Bourbon
Simple Syrup, Fresh Mint

BEER SELECTION

Local

West Sixth IPA Draft	\$6.5
Rhinegeist Truth IPA Draft	\$6.5
Rhinegeist Bubbles –Tart Rosé Ale	\$7
Gravley Hefeweizen Draft	\$6.5
Goodwood Bourbon Ale Draft	\$6.5
Goodwood Louisville Lager	\$7
Fall City Pale Ale	\$7
West Sixth Brewing Amber	\$7
Bourbon Barrel Stout	\$11
Kentucky Bourbon Ale	\$11
Kentucky Irish Ale	\$6.5

Other

Lazy Magnolia Nut Brown	\$7
Blue Moon	\$6.5
Stella Artois	\$6.5
Bud Light	\$5.5
Coors Light	\$5.5
Michelob Ultra	\$5.5
Miller Lite	\$5.5
Kaliber (Non-Alcoholic)	\$6.5