



DINNER

BOURBON BARREL FRIES 9
Bourbon Barrel Smoked Spices
Kentucky Rose Cheese, Smoky Ketchup

CHEESE PLATE 16
An Assortment of Artisan Cheeses
Quince Paste, Marcona Almonds, Lavosh

SMOKEY MAC AND CHEESE 14
Cavatappi Pasta, White Cheddar Mornay
Nueskie Bacon, Fresh Herbs, Smoked Blue Cheese

HUMMUS 12
Roasted Red Pepper Hummus, Spicy Olive Mix
Vegetable Crudités, Grilled Pita Bread

CHICKEN WINGS 13
Chicken Wing “Lollipops”
Bourbon Hot Sauce, Crispy Vegetables, Spicy Local Pickles
Kentucky Ale Blue Cheese Dressing

CHEF’S DAILY POTAGE 9
Soup of the Day



SALADS



FARMERS SALAD 12
Groganica Farms Heirloom Lettuce
Port Wine Poached Pear, Dried Cherries
Candied Pecans, Pecorino Cheese
Red Wine Vinaigrette

CLASSIC CAESAR SALAD 12
Romaine Hearts, House Dressing
Anchovy, Croutons, Parmigiano

ADDITIONAL OPTIONS
*Grilled Chicken Breast 8
*Grilled Salmon Filet 8

SHRIMP AND GRITS 28
Gulf Shrimp, Weisenberger Grits, Local Cheddar
Pepper and Scallion Crudo, Creole Sauce

**SEA SCALLOPS* 35
Pan Seared Scallops, Sweet Potato Puree
Nueskie’s Bacon, Zucchini, Mushrooms
Peppadew, Balsamico

PASTA PRIMAVERA 19
Cavatappi Pasta, Cherry Tomatoes
Spinach, Mushrooms, Zucchini, Grilled Onions
Tomato-Fennel Coulis, Parmigiano

**VERLASSO SALMON* 26
Fingerling Potatoes, Broccolini
Pesto, Tomato-Fennel Coulis

THE CLUB 15
Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese
Bacon, Lettuce, Vine-Ripened Tomatoes
Buttery Brioche Toast, French Fries

**THE LOBBY BAR BURGER* 18
Angus Beef, Special Sauce, Iceberg
Cheddar, Bacon, Brioche Bun
House Cut Fries, Smoked Ketchup

**CENTER CUT FILET MIGNON* 50
Roasted Fingerling Potatoes, Broccolini
Oven Dried Tomatoes, Red Wine Jus

**STEAK FRITES* 28
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)

DESSERTS

ICE CREAM 6
Strawberry, Vanilla, Chocolate, Pecan Praline

CRÈME BRÛLÉE 10
Whipped Cream, Madeleine Cake, Fresh Berries

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

CHOCOLATE STRIPTease 11
Milk Chocolate Mousse, Espresso Steam Cake

Troy Ritchie - Lobby Bar Manager | Dustin Willett - Chef de Cuisine

**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



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