

THE LOBBY BAR

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
Baby Heirloom Tomatoes, Watermelon
Marcona Almonds
Pecorino Cheese, Champagne Vinaigrette

CLASSIC CAESAR SALAD 12

Romaine Hearts, House Dressing
Anchovy, Croutons, Parmigiano

ADDITIONAL OPTIONS

*Grilled Chicken Breast 8
*Grilled Salmon Filet 8

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

*VERLASSO SALMON 26

Fingerling Potatoes, Asparagus
Pesto, Tomato-Fennel Coulis

*CATCH

Chef's Daily Selection

SHRIMP AND GRITS 28

Gulf Shrimp, Weisenberger Grits, Local Cheddar
Pepper and Scallion Crudo, Creole Sauce

*STEAK FRITES 28

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

PASTA PRIMAVERA 19

Cavatappi Pasta, Baby Heirloom Tomatoes
Spinach, Mushrooms, Zucchini, Grilled Onions
Tomato-Fennel Coulis, Parmigiano

*CENTER CUT FILET MIGNON 50

Roasted Fingerling Potatoes, Asparagus
Oven Dried Tomatoes, Red Wine Jus

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, Fresh Berries

DERBY PIE 9

Louisville's Original Walnut and Chocolate Chip Pie

CHOCOLATE STRIPEASE 11

Milk Chocolate Mousse, Espresso Steam Cake
Salted Caramel

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

Indigenous Prosecco \$12

Chandon Brut Rose California, Split \$15

Nicolas Feuillatte Champagne France, Split \$20

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

Arceno Cabernet Sauvignon, California \$10

Chateau Buena Vista
Cabernet Sauvignon Napa 2016 \$25

LINK FOR BOURBON AND WINE LIST



SIGNATURE COCKTAILS

ALI'S SMASH \$13

Rittenhouse 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

Bulleit Bourbon
Sorghum Syrup, Pink Grapefruit Juice

THE LILY \$13

Wheatley Kentucky 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