LATE NIGHT
9 p.m. — Midnight

<table>
<thead>
<tr>
<th>LATE NIGHT</th>
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<tbody>
<tr>
<td><strong>THE HOT BROWN</strong> 25</td>
<td>A Louisville Tradition since 1926</td>
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<tr>
<td>Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese</td>
<td>Baked Golden Brown, Finished with Bacon and Tomatoes</td>
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<td>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)</td>
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<thead>
<tr>
<th><strong>BOURBON BARREL FRIES</strong> 9</th>
<th><strong>CHICKEN WINGS</strong> 13</th>
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<tbody>
<tr>
<td>Bourbon Barrel Smoked Spices</td>
<td>Chicken Wing “Lollipops”</td>
</tr>
<tr>
<td>Kentucky Rose Cheese, Smoky Ketchup</td>
<td>Bourbon Hot Sauce</td>
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<tr>
<td><strong>HUMMUS</strong> 12</td>
<td>Kentucky Ale Blue Cheese Dressing</td>
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<tr>
<td>Roasted Red Pepper Hummus, Spicy Olive Mix</td>
<td>Crispy Vegetables, Spicy Local Pickles</td>
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<tr>
<td>Vegetable Crudités, Grilled Pita Bread</td>
<td><strong>THE CLUB</strong> 15</td>
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<tr>
<td><strong>CHEESE PLATE</strong> 16</td>
<td>Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese</td>
</tr>
<tr>
<td>An Assortment of Artisan Cheeses</td>
<td>Bacon, Lettuce, Vine-Ripened Tomatoes</td>
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<tr>
<td>Quince Paste, Marcona Almonds, Lavosh</td>
<td>Buttery Brioche Toast, French Fries</td>
</tr>
<tr>
<td><strong>CLASSIC CAESAR SALAD</strong> 12</td>
<td><em>THE LOBBY BAR BURGER</em>* 18</td>
</tr>
<tr>
<td>Romaine Hearts, House Dressing</td>
<td>Angus Beef, Special Sauce, Iceberg</td>
</tr>
<tr>
<td>Anchovy, Croutons, Parmigiano</td>
<td>Cheddar, Bacon, Brioche Bun</td>
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<tr>
<td>*with Grilled Chicken Breast 20</td>
<td>House Cut Fries, Smoked Ketchup</td>
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<tr>
<th><strong>ICE CREAM</strong> 6</th>
<th><strong>DERBY PIE</strong> 9</th>
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<tbody>
<tr>
<td>Louisville’s Original Walnut and Chocolate Chip Pie</td>
<td><strong>CHOCOLATE STRIPTEASE</strong> 10</td>
</tr>
<tr>
<td>Milk Chocolate Mousse, Espresso Steam Cake, Salted Caramel</td>
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</tbody>
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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
Laurent Perrier Champagne France, Split  $26

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
“Meomi” Pinot Noir, California  $13
Louis Martini Cabernet Sauvignon, California  $10

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

RISONTINI  $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

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