



LATE NIGHT

9 p.m. — Midnight

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)

BOURBON BARREL FRIES 9

Bourbon Barrel Smoked Spices
Kentucky Rose Cheese, Smoky Ketchup

HUMMUS 12

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

CHEESE PLATE 16

An Assortment of Artisan Cheeses
Quince Paste, Marcona Almonds, Lavosh

CLASSIC CAESAR SALAD 12

Romaine Hearts, House Dressing
Anchovy, Croutons, Parmigiano

**with Grilled Chicken Breast 20*

CHICKEN WINGS 13

Chicken Wing "Lollipops"
Bourbon Hot Sauce
Kentucky Ale Blue Cheese Dressing
Crispy Vegetables, Spicy Local Pickles

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

ICE CREAM 6

DERBY PIE 9

Louisville's Original Walnut and Chocolate Chip Pie

CHOCOLATE STRIPEASE 10

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

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

“Meiomi” 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

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

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