

## Wines By The Glass

### White Wine

Au Bon Climat, Chardonnay.....	\$10
Beringer, White Zinfandel.....	\$7
Bonterra Viognier.....	\$11
Brancott Sauvignon Blanc.....	\$10
Fetzer, "Valley Oaks" Chardonnay.....	\$7
Kunde Chardonnay NU.....	\$12
Moillard Pouilly Fuissé.....	\$13
Plantegenet, Riesling.....	\$8
Ronco de Pini, Pinot Grigio.....	\$9
Kenwood Brut, Sparkling NV Split.....	\$9

### Red Wine

Blackstone Merlot, Napa.....	\$11
Trincherero Cabernet Sauvignon.....	\$8
Fetzer, Valley Oaks Merlot.....	\$7
Francis Coppola "Diamond Series" Claret.....	\$12
Los Vascos Cabernet Sauvignon.....	\$12
Bodega Septima Malbec.....	\$10
Ravenswood, Zinfandel'.....	\$9
Rafferty's Rules Shiraz.....	\$11
King Estate Pinot Noir.....	\$14

## Signature Cocktails

From the Lobby Bartenders

### The "New Fashioned"

Our version of a classic

Made with Wild Turkey Rare Breed

Grand Marnier, Amaretto & Ginger Ale

\$11

### The "Megjito"

South Beach in Louisville

Appleton Rum, Simple Syrup, Pama, Club Soda and Mint

\$12

### The "Sweet Meg"

A twist on the "Meghito"

Pritchard's Cranberry Rum, Simple Syrup, Club Soda and Mint

\$12

### The Bourbon Ball

The Real Thing but in a glass

Maker's Mark, Godiva Dark and Frangelico

A double splash of cream in a martini glass

\$14

### The Red Headed Peach

Bacardi Peach Rum, Club Soda And a double splash of Cranberry

Garnished with a zesty lime.

A low-calorie treat with lots of flavor

\$9

### The "Pearopolitan"

Grey Goose La Poire, Triple Sec, Cranberry and Lime

Topped with Ginger Ale and a Pear wedge

\$13

### Little Green Apple Margherita

"Like it was picked from the tree"

Patron Gold, Green Apple Schnapps, Apple Juice and a splash of sour

In a martini glass rimmed with sugar and cinnamon

\$12

### Take off with our champagne flight!

Four 187 ml. bottles nestled in a julep cup

G.H. Mumm Cordon Rouge Brut, Heidsieck Monopole Brut

Pommery Pop Rosé and La Demoiselle Rosé

\$69

## Lobby Bar Menu

### Asian Pot Stickers

Soy Sauce with Garlic and

Red Pepper Flakes

\$8

### Rabbit Rillettes

Thyme Flavored Brioche

\$6

### Roasted Red Pepper Hummus

Served with a spicy Olive Mix

Pita Bread

\$8

### Lobster "Mac and Cheese"

Maine Lobster

Cavatappi Pasta Gratin

Aged Vermont Cheddar and Truffle Oil

\$14

### Shrimp Cocktail

With Creole Cocktail Sauce

\$12

### Smoked Salmon

#### With Toast Points

Caper, Red Onion

And Dill Vinaigrette

\$11

### French Onion Soup

\$7

### Caesar Salad

\$7

#### With Grilled Chicken Breast

\$14

### Angus Beef 10 oz. Hamburger

Lettuce, Tomato, Pickle, Onions

On a Challah Roll

Choice of Swiss, American, Cheddar

Pepper Jack or Blue Cheese

\$14

Add Bacon or Mushrooms

\$2

### The Hot Brown

"A Louisville Tradition since 1926"

Roasted Turkey Breast and Toast Points

Covered with Sauce Mornay, Parmesan

Baked Golden Brown and

Finished with Bacon and Tomatoes

\$16