

Lobby Bar
Wines By The Glass

White Wine

14 Hands Chardonnay	\$7.75
Bonterra Viognier	\$9.75
Brancott Sauvignon Blanc	\$10.75
DuBoeuf Pouilly Fuissé	\$11.75
Napa Cellars Chardonnay	\$10.75
St. M Riesling	\$8.75
Ruffino Lumina Pinot Grigio	\$8.75
Sutter Home White Zinfandel	\$5.75
Kenwood Brut Sparkling NV, Split	\$9

Red Wine

Acrobat Pinot Noir	\$10.75
Blackstone Merlot	\$7.75
Bodega Septima Malbec	\$8.75
Bonterra Zinfandel	\$10.75
Concannon Petite Syrah	\$9.75
Domaine Lafage "Côte Sud"	\$8.75
Francis Coppola "Diamond Series" Claret	\$11.75
Los Vascos Cabernet Sauvignon	\$9.75
Main Street Cabernet Sauvignon	\$7.75



Lobby Bar
Beer Selection

Amstel Light
\$6

Bass Ale
\$6

BBC Nut Brown Ale
\$6

Boddingtons
\$6

Budweiser
\$5

Bud Light
\$5

Coors Light
\$5

Corona
\$6

Guinness
\$6

Heineken
\$6

Kalibur
\$6

Kentucky Ale
\$5

Kentucky Bourbon Ale
\$7

La Fin du Monde
\$7

Michelob Ultra
\$5

Miller Lite
\$5

Samuel Adams
\$6

Schlafley APA
\$6

Stella Artois
\$6

Lobby Bar
Signature Cocktails
Created by the Lobby Bartenders

“It’s the Ginger Honey”

Sky Ginger Vodka
Wild Turkey American Honey
Splash of Soda
\$11

“Julep Tea”

Elijah Craig Single Barrell
Mint Simple Syrup
Iced Tea
\$12

“Poppin’ Purple”

Effen Vodka, Chambord
Cointreau, Pineapple Juice
With an Orange Twist
\$10

“The Brown Bourbon Ball”

Maker’s Mark, Crème de Cacao,
Dumante Pistachio Liqueur
\$12

The “Louvre” Manhattan

Woodford Reserve, St. Germain
Sweet Vermouth, Bitters
\$11

“Summer Court Yard”

Herradura Reposado
Midori Melon, Pineapple Juice
\$9

“Lobby Bar Lemonade”

Stolichnaya Citros Vodka, Blue Curacao
Sweet and Sour, Sprite
\$8

“The Punch Line”

Bacardi Razz Rum, Orange Juice
Grenadine and Ginger-ale
\$9

“Lemon-Lime”

Tanqueray Gin, Cointreau, Sprite
Serve with Lemon and Lime Wheels
\$8

Lobby Bar
Food Menu

Cheese Plate

An Assortment of 3 Artisan Cheeses
Morbier
O'Bannon
Maytag Bleu Cheese
\$16

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
\$13

**Smoked Salmon
With Toast Points**

Caper, Red Onion
And Dill Vinaigrette
\$12

French Onion Soup

\$8

Caesar Salad

\$8
With Grilled Chicken Breast
\$15

Angus Beef 10 oz. Hamburger

Bacon, Lettuce, Tomato, Pickle, Onions
On a Challah Roll
Choice of Swiss, American, Cheddar
Pepper Jack or Blue Cheese
\$14

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

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.