



**SIGNATURE COCKTAILS**

(Cocktails \$14)

**ALI SMASH**

Rittenhouse Rye, Muddled Mint, PAMA Liqueur and Agave Nectar

**THE LOUISVILLE LIP**

Four Roses Bourbon, with Fresh Lemon and Honey

**BROWN MANHATTAN**

Wild Turkey Bourbon, Sweet Vermouth, Angostura and Orange Bitters, Bourbon Cherries

**OLD FASHIONED**

Old Forester Bourbon, Simple Syrup, Angostura Bitters and Orange Bitters

**KENTUCKY DERBY**

Evan Williams Bourbon, Honey Syrup, Pink Grapefruit Juice

**THE LILY**

Wheatley Vodka, Lemon and Lime Juice, Cranberry Juice, Triple Sec

**BISONTINI**

Buffalo Trace, Buffalo Trace Bourbon Cream Liqueur, Hint of Nutmeg

**KENTUCKY MULE**

Ezra Brooks Bourbon, Lime Juice, Ginger Beer

**MINT JULEP**

Jim Beam Bourbon, Simple Syrup, Fresh Mint

**APPETIZERS**

**FRENCH ONION SOUP 16**

(Foie Gras + 6)

Beef Consommé, Caramelized Onion, Crostini, Swiss Cheese

**SOUP OF THE DAY 15**

Chef's Daily Creation

**BOURBON BARREL FRIES (GF,V) 11**

Bourbon Seasoning, Kentucky Rose Cheese, Served with Smoked Garlic Steak Sauce

**LOBBY BAR WINGS (5) 14 (10) 25**

Deep Fried Crispy Wings, Tossed in your choice of Homemade Sauce (Buffalo or Korean)  
Served with House Made Ranch, Bleu Cheese and Celery

**SHARABLES**

**CHEESE AND CHARCUTERIE 28**

Local Refined Cheese, Cured Meats, House-Made Jam, Golden Raisins, Ground Mustard, Herbed Wafers, Lavash

**PIMIENTOS de PADRÓN (V) 19**

(An Homage to a popular tapas dish in Spain)

Salty, Smoky, Blistered Shishito Peppers, Served with Stuffed Tri-Color Bell Peppers with a 3-Cheese-Thyme Blend  
Grilled Local Blue Dog Bakery Baguette

**CALAMARI 23**

Lightly Breaded Calamari, Sweet Chili Sauce and Herb Drizzle, Garlic Aioli

**BEER CHEESE DIP 22**

Sharp Cheddar, Gruyere, and Cream Cheese, Local Beer, Served with Grilled Local Blue Dog Bakery Baguette

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

**SALADS**

+ 6oz. Grilled Chicken Breast 13, 5oz. Salmon Fillet 15, (3) Shrimp 18

**FARMERS SALAD (GF, V) 19 Entree, 14 Appetizer**

Groganica Farms Heirloom Lettuce, Dried Cherries, Candied Pecans , Port Poached Pear, Pecorino Cheese, Red Wine Vinaigrette

**CLASSIC CAESAR SALAD 19 Entree, 14 Appetizer**

Romaine Hearts, House Dressing, Anchovies, Croutons, Parmigiano Reggiano

**KENTUCKY WEDGE (GF) 19 Entree, 14 Appetizer**

Chopped Iceberg Lettuce, Bacon, Goat Cheese or Bleu Cheese, Red Onion, Cherry Tomatoes, Creamy Herb Dressing

**BURRATA HEIRLOOM TOMATO (GF, V) 18**

Burrata de Buffalo, Heirloom Tomato, 3-Vinegar Dressing, Truffled Dijon Mustard, Olive Oil

**ENTRÉES**

**THE LOBBY BAR BURGER 24**

10oz Angus Beef, Chow-Chow Mayonnaise, Red Onion, Cheddar Cheese, Lettuce, Potato Bun  
Bourbon Barrel Fries Served with Smoked Garlic Steak Sauce ( + Bacon 2)

**ROASTED CHICKEN (GF) 40**

Free-Range 12oz Airline Chicken Breast, Roasted Tomatoes, Garlic & Shallots, Potatoes au Gratin, Haricot Vert  
Wild Mushrooms, Creamy Mushroom Sauce

**WILD MUSHROOM FARROTTO (V) 40**

Farro Risotto, Wild Mushrooms, Asparagus, Heirloom Carrots, Swiss Chard, Roasted Winter Squash, Basil Pesto, Grated Parmesan

**STEAK FRITES (GF) 44**

Grilled Flat Iron Steak, Bourbon Gastrique, Bourbon Barrel Fries, Smoked Garlic Steak Sauce

**DUCK BREAST (GF) 49**

Creamy Porcini Carolina Rice, Cherry Gastrique, Amarena Black Cherries

**BEEF BOURGUIGNON (GF) 46**

Braised Beef Stew in Red Wine, Carrots, Onions, Garlic and Herbs, Served over Garlic Mashed Potatoes

**SHRIMP AND GRITS (GF) 44**

Unicorn Grits, Bourbon Jus, Basil Thai Beurre Blanc

**8oz. FILET MIGNON (GF) 72**

Roasted Tomatoes, Garlic & Shallots, Potatoes au Gratin, Haricot Vert, Bourbon Reduction

**SEA SCALLOPS (GF) 46**

Pan-Seared Scallops, Roasted Garlic Sweet Potato Purée, Smoked Bacon, Wild Mushroom, Zucchini, Swiss Chard  
Peppadew Pepper, Parsley Oil, Balsamic

**SEABASS 56**

Teriyaki and Miso Marinated Sea Bass, Green Pea Mash, Crispy Leek, Micro Vegetables, Roasted Tomato Butter Chutney

**LAMB SHANK (GF) 53**

Truffle Herb Mashed Potatoes, Heirloom Vegetables, Red Wine Lamb Jus

**THE HOT BROWN 34**

**Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese  
Baked Golden Brown, Finished with Bacon and Tomatoes**

A Louisville legend, invented here at The Brown Hotel in 1926!  
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* and *Travel Channel's Man v. Food* as well as being a regular entry in many of the finest cookbooks.



GF- Gluten Free                      V-Vegetarian

**Chef de Cuisine - Paul Crepey**  
**Sous Chef- Ann Tamang**  
**General Manager- Samuel Battcher**

20% gratuity will be added for parties of 5 or more.

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