

Room Service

M-F 7AM—10:30AM / SAT. & SUN. 8AM—10:30AM

GRANOLA PARFAIT 11

Vanilla Yogurt
Fresh Berries

OATMEAL 12

Oatmeal, Fresh Strawberries
Brown Sugar
Toasted Almonds, Dried Fruit

BISCUITS & SAUSAGE GRAVY 16

Two Buttermilk Biscuits
Savory Sausage Gravy
Topped with a Fried Egg

THE CLASSIC* 20

Two Eggs Cooked to Order
Choice of:
Toast, English Muffin or Biscuit
Breakfast Potatoes
Bacon or Sausage

SPINACH & BERRY SALAD 16

Fresh Baby Spinach, Seasonal Berries
Goat Cheese, Candied Pecans
Strawberry-Herb Dressing

SPECIALTY COCKTAILS

BLOODY MARY 11

MIMOSA 11

ALI'S SMASH 15
Rye, Mint, PAMA Liqueur
Agave Nectar

KENTUCKY DERBY 15
Bourbon, Sorghum Syrup
Pink Grapefruit Juice

BROWN MANHATTAN 15
Bourbon, Sweet Vermouth
Bitters, Bourbon Cherries

FRUIT PLATE 15

Seasonal Fruit, Berries, Vanilla Yogurt

AVOCADO TOAST 17

Served on Wheat Berry Toast
Topped with Crushed Avocado, Spiced Seeds
Add Two Eggs Any Style* **22**

BREAKFAST SANDWICH* 19

Scrambled Eggs, Avocado, Bacon
Cheddar on Brioche Bun
With Breakfast Potatoes

CONTINENTAL BREAKFAST 18

Chilled Fruit Juice
Coffee or Selection of Tea
Assorted Muffins
Preserves and Butter

OMELETTES* 20

Three Eggs Served with Breakfast Potatoes
Choice of Toast
Choice of Three:
Country Ham, Bacon, Sausage, Spinach
Onion, Tomato, Mushroom
Cheddar Cheese, American Cheese



THE HOT BROWN 32

PETITE HOT BROWN 23

*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
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)

SIDES

Bacon or Sausage	7
Two Eggs Cooked to Order*	8
Breakfast Potatoes	6
Toasted Bread or English Muffin	5
Toasted Bagel and Cream Cheese	7.5
Seasonal Muffins	7
Cinnamon Roll	9
Croissant	8
Three Cheese Grits	11

BEVERAGES

Freshly Brewed Coffee, Regular or Decaf	Small Pot 8
	Large Pot 10
Hot Tea	Small Pot 8
	Large Pot 10
Fruit Juices or Milk	6
Espresso	6
Cappuccino	7
Extra Shot of Espresso	4
San Pellegrino Sparkling Water	7
Fiji Still Water	4

GIFT CARD *Remember Someone Special.*

Chef De Cuisine – Arkan Bajalani

A \$4.00 in room dining charge and 18% gratuity will be added to each order.

Vegan and Gluten Free items are available by request.

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



WINES BY THE GLASS

SPARKLING

La Marca, Prosecco \$12

Nicolas Feuillatte Champagne France, Split \$26

Chandon Brut Rose California, Split \$16

ROSÉ

Villa Viva, France, Rose \$12

WHITE WINE

Stoneleigh, Sauvignon Blanc, NZ \$12

Bollini, Pinot Grigio, Trentino \$12

Cave de Lugny, 'Les Charmes.' Chardonnay France \$13

Sonoma-Cutrer RR, Chardonnay, Sonoma \$16

Williamette Valley Vineyards. Riesling, OR \$11

RED WINE

A to Z Pinot Noir, Oregon \$13

Kaiken, Malbec, Mendoza \$12

St. Francis, Sonoma Valley, California \$15

Charles Smith Substance, Cab. Sauvignon, WA \$12

Bonterra, Zinfandel California \$11

Banfi Chianti Classico Superiore, Italy \$12



URBANBOURBONTRAIL



SIGNATURE COCKTAILS

ALI'S SMASH \$14

Rittenhouse Rye, Muddled Mint
PAMA Liqueur and Agave Nectar

THE LOUISVILLE LIP \$14

Four Roses Bourbon
with Freshly Squeezed Lemonade and Honey

BROWN MANHATTAN \$14

Wild Turkey Bourbon
Sweet Vermouth, Orange Bitters and Bourbon Cherries

OLD FASHIONED \$14

Old Forester Bourbon
Simple Syrup, Angostura Bitters and Orange Bitters

KENTUCKY DERBY \$14

Evan Williams Bourbon
Sorghum Syrup, Pink Grapefruit Juice

THE LILY \$14

Wheatley Vodka, Lemon and Lime Juice
Cranberry Juice
Splash of Orange Liqueur

BISONTINI \$14

Buffalo Trace Bourbon,
Cream Liqueur, Hint of Nutmeg

KENTUCKY MULE \$14

Ezra Brooks Bourbon
Lime Juice, Ginger Beer

MINT JULEP \$14

Jim Beam Bourbon
Simple Syrup, Fresh Mint

BEER SELECTION

Local

West Sixth IPA	\$8
Goodwood Louisville Lager	\$8
Fall City Pale Ale	\$8
West Sixth Brewing Amber	\$8
Kentucky Bourbon Ale	\$12
Kentucky Irish Ale	\$8
Deschutes Black Butte Porter	\$10
Bells Double Cream Sout	\$10

Other

Blue Moon	\$7.5
Stella Artois	\$7.5
Bud Light	\$7
Michelob Ultra	\$7
Miller Lite	\$7
Heineken (Non-Alcoholic)	\$6.5
Kaliber (Non-Alcoholic)	\$6.5