NEAT BITES

FRIED CHEESE CURDS | \$10

Fresh Jalapeno, Smoked Ranch, Marinara



PRETZEL BITES | \$9 FOR 8, \$16 FOR 16

Cheddar Stuffed Pretzel Bites, Pub Cheese, Dijon Mustard

BONE-IN WINGS | \$16

10 Bone-In Wings Tossed in Your Choice of: Buffalo. BBO, Ghost of the Galt, or Parmesan Garlic

BBQ SLIDER TRIO | \$13

BBQ Brisket, Apple Slaw, Fried Onion

LOADED SIDEWINDERS | \$14 Brisket Chili, Onions, Pub Cheese



THUNDER SHRIMP | \$14

Panko Crusted Fried Shrimp, Yum Yum Sauce, Fresh Green

FRESH PICKS

ADD CHICKEN, BRISKET PR PORK +\$6

DOWN ONE CHILI | \$8



Ground Beef, Brisket, Red and Green Bell Pepper, Celery, Onion, Kidney Beans, Tomato, Fried Onion, Cheddar

CHICKEN TORTILLA SOUP | \$8

Chicken, Celery, Carrot, Onion, Corn, Avocado, Sour Cream, Fried Corn Tortilla Strips

COBB SALAD | \$14

Tomato, Sharp White Cheddar, Bacon, Avocado, Hard-Boiled Egg, Red Onion, Turkey, Smoked Ranch Dressing

UPTOWN SALAD | \$12

Arugula and Power-Blend Greens, Capriole Goat Cheese, Cranberries, Walnuts, Apple Vinaigrette

CAESAR SALAD | \$10

Romaine, Parmesan, Croutons



FULL PROOF FARE

STREET TACOS | \$15

3 TACOS ON 4INCH FLOUR TORTILLAS

DRUNK YARDBIRD

Tomato, Red Onion, Shredded Romaine, Smoked Ranch, Sharp White Cheddar

CRISPY POLLOCK

Roasted Red Pepper, Corn salsa, Arugula, Yum Yum Sauce

WAGYU FAIITA

Sauteed Peppers, Caramelized Onion, Garlic Aioli, Pub Cheese, Parsley

All entrees come with your choice of side

(SIDE SALAD +\$I)

THE LOUIE MELT | \$14

Turkey, Bacon, Tomato, White American Cheese, Garlic Aioli

3 LITTLE PIGS | \$14



THE FISH SANDWICH | \$15

Fried Pollock, Ayocado, Power-Blend Greens, Yum Yum Sauce, Jalapeno, Tomato

GHOST OF THE GALT | \$16 Nashville inspired, haunted in Louisville

Ale 8 and Ghost Pepper BBQ Sauce, Chopped Crispy Chicken, Vinegar Slaw, Sweet and Spicy Pickles

CHICKEN TENDER PLATTER | \$16

3 Tenders with Your Choice of Sauce

BURGERS | \$16

AMERICAN STYLE

American Cheese, Lettuce, Onion, Tomato,

DOWN ONE STYLE

Brisket ,Slaw, Fried Onions, BBQ Sauce, White Cheddar

Goat Cheese, Avocado, Tomato, Red Onion,

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SMALL BATCHES

SIDEWINDERS | \$5

Thick, Spiral-Cut Potatoes Fried to a Crispy Golden Brown with a Fluffy Center

SIDE SALAD | \$6

Mixed Greens Tossed with Tomatoes, Cucumber, and Shaved Red Onion Choice of: Smoked Ranch, Apple Vinaigrette, or Caesar

STREET CORN | \$5



Charred Corn Off the Cob, Mayonnaise, Cotija Cheese, Tajin Seasoning. Sweet, Smoky, with Just a Little Kick

BRAISED COLLARD GREENS | \$4

Southern-Style Greens, Slow-Simmered with Smoky Depth and a Touch of Love

VINEGAR SLAW | \$4

Bright, Crunchy, and Tangy. This Ain't Your Sweet Slaw — It's the Zippy Kind

CREAMY MAC AND CHEESE | \$5

Rich, Gooey, and Sharp

SIDE POURS

EVERY GREAT BITE DESERVES THE PERFECT POUR

PEACH BBO **YUMYUM SAUCĚ**

SMOKED RANCH GHOST OF GALT



GARLIC AIOLI

THE SWEET FINISH

BOURBON BREAD PUDDING | \$8

Warm Bread Pudding, Bourbon Glaze, Seasonal Fruit, Powdered Sugar



DERBY PIE SUNDAE | \$10

Kentucky's Signature Dessert Warmed and Crumbled Over Vanilla Bean Ice Cream, with Hot Fudge, Candied Walnuts, and Salted Caramel

HOT HONEY PEACH CHEESECAKE | \$12



Hot Honey Peach Cheesecake, Hot Peach Jam, Mint