



## ★ COCKTAILS

### **Greatest Old Fashioned | \$17**

Four Roses Bourbon, Demerara, House Bitters  
Garnished w/ a Orange Peel & Luxardo Cherry. Served w/ an Ice Ball.

### **Smoked Old Fashioned | \$20**

Bardstown Origin Series Kentucky Straight Bourbon, Demerara,  
House Bitters. Garnished w/ a Orange Peel & Luxardo Cherry.  
Served w/ an Ice Ball.

### **Manhattan Noir | \$16**

Old Forester 100, Sweet Vermouth, Black Cherry, Cherry & Chocolate Bitters.  
Garnished w/ a Cherry.  
Upgrade to an Ice Ball +\$1.50.

### **Piggyback Sazerac | \$16**

Whistle Pig Piggyback 6 Year Rye, Absinthe, Simple Syrup & Peychaud's Bitters.  
Garnished w/ a Lemon Twist.  
Served neat or upgrade to an Ice Ball +\$1.50.

### **Heavenly Espresso Martini | \$19**

Angel's Envy, Kahlua, Honey & Espresso.  
Garnished w/ Espresso Beans. Upgrade to Angel's Envy Rye +\$5

### **Pomegranate Margarita | \$16**

Lalo Blanco, Pomegranate, Lemon Juice, Lime Juice & Triple Sec.  
Garnished w/ a Lime.

### **Prickly Pear Lemondrop | \$16**

Tito's Handmade Vodka, Lemon Juice, Prickly Pear.  
Garnished w/ a Lemon and a sugar rim.

### **Raspberry Spritz | \$17**

Empress Rose Gin, Lychee, Raspberry & topped w/ Prosecco.  
Garnished with dehydrated Raspberries.

### **Bourbon Daisy | \$15**

Elijah Craig Small Batch, Elderflower, Yuzu, Lemon Juice & Honey.  
Garnished w/ a Lemon.

### **Southern Colada | \$16**

Michter's US\*1 Sour Mash, Pineapple Juice & Coconut.  
Garnished w/ a Pineapple.

### **Tropical Mule | \$16**

Jefferson's Bourbon, Passionfruit, Lime Juice & Tropical Ginger Beer.  
Garnished w/ a Lime.

### **Peach Smash | \$17**

Buffalo Trace Bourbon, Mint Peach Syrup & Lemon Juice.  
Garnished w/ Peach & Mint.



## **FLIGHTS**

### **DOC'S PRIVATE SELECTION | \$65**

\*Choose four of our current selections,

### **INTRO TO BOURBON | \$35**

Jefferson's Reserve - 90 Proof  
Woodford Reserve Double Oaked - 90.4 Proof  
Maker's Mark 46 - 94 Proof  
Four Roses Single Barrel - 100 Proof

### **GREEN LABEL | \$35**

Michter's US\*1 Single Barrel Rye - 84.8 Proof  
Sazerac Rye - 90 Proof  
Angel's Envy Rye - 100 Proof  
New Riff Bottled in Bond Rye Whiskey - 100 Proof

### **IT'S A SMALL BATCH | \$50**

Four Roses Small Batch - 90 Proof  
1792 Small Batch - 93.7 Proof  
Elijah Craig Small Batch - 94 Proof  
Peerless Small Batch - Proof Varies



## ★ RED WINE

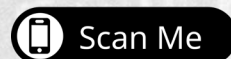
	<i>Glass</i>	<i>Bottle</i>
Siduri Pinot Noir, <i>Willamette Valley, Oregon</i>	\$15	\$45
Quilt Threadcount Red Blend, <i>Paso Robles, California</i>	\$12	\$36
Serial Cabernet Sauvignon, <i>Paso Robles, California</i>	\$16	\$48
Three Finger Jack Cabernet Sauvignon, <i>Lodi California</i>	\$12	\$36
The Show Malbec, <i>Mendoza, Argentina</i>	\$10	\$30

## ★ WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Mezzacorona Pinot Grigio, <i>Trentino - Alto, Italy</i>	\$9	\$28
Kim Crawford Sauvignon Blanc, <i>New Zealand</i>	\$11	\$34
Sonoma Cutrer Chardonnay, <i>Russian River Ranches, California</i>	\$15	\$45
Charles & Charles Rose, <i>Columbia Valley, Washington</i>	\$9	\$27
Relax Riesling, <i>Germany</i>	\$8	\$24

## ★ SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Ruffino Prosecco, <i>Veneto, Italy</i>	\$10	\$30
Mionetto Sparkling Rose, <i>Veneto, Italy</i>	\$12	\$35
Gloria Ferrer Sonoma Brut, <i>Sonoma County, California</i>	\$13	\$40



Please drink responsibly.



## ★ BEER

### Draft

	16oz.	20oz.
Crow's Nest Amber Ale	\$7	\$10
Atrium Kolsch	\$8	\$11
Yuengling Lager	\$6	\$9
Mirror Twin WGWB Blonde	\$8	\$11
Doc's Last Stop	\$7	\$10
Falls City Hazy Hipster	\$10	\$13
West 6th IPA	\$9	\$12
Three Floyds Zombie Dust	\$9	\$12
West 6th Hard Cider Rotator	\$8	\$11

“Inquire about our Seasonal Draft Selections.”

### Bottles & Cans

	Cans	Bottle
Bud Light		\$5
Budweiser		\$5
Corona		\$5
Coors Light		\$5
Michelob Ultra		\$5
Miller Light		\$5
Stella Artois		\$6
Falls City Louisville City Golden Ale	\$6	
Falls City Racing Louisville City Light	\$6	
High Noon Varied Flavors	\$6	

### Non-Alcoholic

Athletic Brewing 0.0%	\$5
Red Bull - Varied Flavors	\$5