



B O T T L E & B O N D

KITCHEN  
AND BAR

AT THE BARDSTOWN BOURBON COMPANY

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SCRATCH  
KITCHEN  
WITH A  
DASH OF  
SOUTHERN  
FLAIR

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## SHAREABLES

<b>MAC &amp; CHEESE</b>	9
Four Cheese / Herb Crust	
<b>GRILLED CHEESE STICKS</b>	9
Classic American / Tomato Soup	
<b>GLAZED BRUSSELS SPROUTS</b>	12
Pan Seared / Bourbon Bacon / Kentucky Blue Cheese	
<b>SHRIMP &amp; GRITS</b>	15
Red Gulf Shrimp / Cheddar Grits / Andouille Sausage	
<b>GNOCCHI</b>	15
Sweet Potato / Broccoli / Bourbon Mushroom Sauce	
<b>CHICKEN FRIED OYSTERS</b>	16
Southern Remoulade / Kettle Chips	
<b>FISH TACOS*</b>	17
Tuna Tartare / Sriracha Mayo / Guacamole	

## CHARCUTERIE

**Small** (1-2 ppl.) **30** / **Medium** (2-4) **40** / **Large** (4-6) **60**

### MEATS

Sopressata / Country Ham / Salumi

### CHEESES

Aged Gouda / Brie / Blue

### BREADS

French Loaf / Olive and Cranberry Nut Loaf

### TAPANADES

Whole Grain Yellow & Brown Mustard with Fennel

White Wine Black Honey Mustard

Peach and Mango Chutney

Rhubarb Compote

## SALADS

**Add a protein:** Chicken **8** / Shrimp **10** / Salmon\* **12**

<b>CAESAR</b>	9
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Shaved Parmigiano-Reggiano / Garlic Focaccia Crumbles

<b>B &amp; B HOUSE</b>	9
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Field Greens / Heirloom Tomatoes / English Cucumber  
House Italian Dressing

<b>POACHED CHICKEN &amp; SUMMER GREENS</b>	9
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Red Grape / Apples / Toasted Walnuts / Bibb Lettuce  
House Mayonnaise / Toasted Crostini

<b>BABY KALE QUINOA &amp; ARUGULA</b>	10
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Candied Peppercorn Bacon / Pecans / Blue Cheese / Beets  
Orange-Ginger Dressing

<b>CAPRESE</b>	11
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House Mozzarella / Heirloom Tomatoes / Basil / Arugula  
Pesto / Aged Balsamic

## SANDWICHES

<b>POACHED CHICKEN SALAD</b>	12
Red Grape / Apples / Toasted Walnuts House Mayonnaise / Brioche Bun / Kettle Chips	
<b>GRILLED CHICKEN</b>	14
Nashville Dry Rub / Pickle and Cabbage / Deviled Egg-Spread Grilled French Loaf / Hand-Cut French Fries	
<b>BRISKET</b>	15
Caramelized Vidalia Onions / Grilled French Loaf Hand-Cut French Fries	
<b>BURGER*</b>	15
Farm Beef / Tomato / Bibb Lettuce / Brioche Bun Hand-Cut French Fries	

## ENTREES

<b>BABY BACK RIBS</b>	18
Bourbon Rub / Skillet Cornbread / Honey Butter	
<b>CAST-IRON FRIED CHICKEN</b>	18
Double-Dipped Buttermilk / Hand-Cut French Fries	
<b>GRILLED SALMON*</b>	23
Bourbon Glaze / Broccolini	
<b>FILET*</b>	43
8 oz. Prime / Mashed Potatoes	
<b>NY STRIP*</b>	49
14 oz. Prime / Classic Wedge	
<b>PORTERHOUSE (FOR 2 PEOPLE)*</b>	90
Dry-Aged / Arugula / Lemon Vinaigrette	

## SIDES

<b>MASHED POTATOES</b>	5
<b>HAND-CUT FRENCH FRIES</b>	5
<b>CORNBREAD</b>	5
<b>BROCCOLINI</b>	5
<b>CHEDDAR GRITS</b>	5

## KIDS

**Includes** small beverage & chocolate chip ice cream sandwich

<b>GRILLED CHEESE / HAND-CUT FRIES</b>	6
<b>CHICKEN TENDERS / HAND-CUT FRIES</b>	6
<b>PEANUT BUTTER &amp; JELLY / KETTLE CHIPS</b>	6
<b>PASTA WITH BUTTER</b>	6
<b>MAC &amp; CHEESE</b>	6

\*Consuming raw or undercooked foods may increase risk of foodborne illness.

GLUTEN SENSITIVE MENU AVAILABLE UPON REQUEST

## DESSERT

### COOKIES & MILK

6

Warm Chocolate Chip / Ice Cold Whole Milk

### COBBLER

8

Strawberry Blueberry / Louisville Cream Premium  
Small Batch Ice Cream

### BOURBON PECAN PIE

8

Bourbon Chocolate Pecan / Louisville Cream Premium  
Small Batch Ice Cream

### BREAD PUDDING

8

Bourbon Caramel / Louisville Cream Premium  
Small Batch Ice Cream

## BOOZY MILKSHAKES

### MINT JULEP

9

Old Forester Signature / Crème de Menthe / Vanilla Ice Cream / Mint

### BANANA BOURBON

9

Old Forester Signature / Banana  
Toasted Marshmallow / Vanilla Ice Cream

### IRISH COFFEE

9

Jameson Whiskey / Buffalo Trace Bourbon Cream  
Coffee Syrup / Vanilla Ice Cream

### CARAMEL APPLE PIE

11

Copper & Kings American Craft Brandy / Granny Smith Apples  
Candied Pecan / Vanilla Ice Cream

### THE ENTREPRENEUR

22

Bardstown Bourbon Company Collabor&tion Bourbon  
Malt Chocolate / Chocolate Syrup / Chocolate Bar Garnish

## WHISKEY & SPIRITS

Our unique collection features whiskey, bourbon, and rye brands from across the globe, including more than 400 vintage American whiskeys curated by renowned whiskey author Fred Minnick.

**Ask your server to see our separate Whiskey & Spirits Menu.**



We want to thank our partners for providing us with the finest ingredients to create the perfect experience for you:

**BLUE DOG BAKERY / BOONE'S BUTCHER SHOP  
KENNY'S FARMHOUSE / LOUISVILLE CREAM  
SIMPLY SEAFOOD / SMOKING GOOSE**



GROUPS OF 10 OR MORE WILL BE CHARGED 18% GRATUITY.

## COCKTAILS

### BARREL-AGED OLD FASHIONED 12

House Bourbon Blend ft. Bardstown Bourbon Fusion Series #1  
Bitters / Cane Sugar / Eucalyptus / Garden Roses / Orange Peel  
*Aged in handpicked barrels*

### BARREL-AGED MANHATTAN 12

House Bourbon Blend ft. Bardstown Bourbon Fusion Series #1  
Amaro / Vermouth / Bitters  
*Aged in used Bardstown Bourbon Phifer Pavitt Reserve Bourbon barrels*

### BARDSTOWN MULE 11

Bardstown Bourbon Fusion Series #1 / Kiwi / Lime  
Ginger Beer / Thai Basil

### COLD FUSION 11

Bardstown Bourbon Fusion Series #1 / Amaro / Lillet Blanc  
Crème de Fleur / Bitters

### STAY GOLD 11

Belle Meade Bourbon / Honey / Lemon / Turmeric / Moroccan Spice Blend

### THE WABBIT 12

Hirsch High-Rye Bourbon / Carrot / Date Syrup / Lemon / Sage

### PRETTY IN PINK 9

Dixie Vodka / Copper & Kings Destillare Pomegranate  
Rhubarb / Lemon / Pink Liqueur / Byrrh / Soda

### GIN & JUICE\* 10

Broker's Gin / Sugar Snap Peas / Cocchi Americano / Lime  
*\*Our modern culinary twist on a drink best described by Snoop Dogg  
on the second single of his 1994 album "Doggystyle."*

### ROSÉ ALL DAY 10

Copper & Kings History of Lovers Gin / Rosé infused with Sage  
and Grapefruit Peel / Lemon / Raspberry / Bubbles

### MARGARITA CALIENTE 10

Jalapeño-infused Cimarron Blanco Tequila / Avocado / Cilantro  
Lime / Dry Curacao / Salt Rim

### PARTNER SANGRIA 9

Partner Sweet Vermouth / Rosé / Orange Bitters / Tonic

### CUCUMBER BASIL SPRITZ 9

Elderflower / Cucumber Basil Ice / Prosecco / Soda / Lemon Oil

## COLLABORATIVE SERIES

### MOXIE 28

Bardstown Bourbon Phifer Pavitt Reserve Bourbon  
Lemon / Sugar / Cabernet Float

### MACK THE KNIFE 28

Collabor&tion Brandy Finish / Averna / Bitters

### WHISKEY ZERO-ONE 28

Collabor&tion Brandy Finish / Bonal / Gran Classico / Olive / Bitters *and*  
Collabor&tion Mistelle Finish / Terroir Gin / Velvet Falernum / White Pepper  
*Combined in a smoked glass*

### CHAIRMAN OF THE BOARD 28

Bardstown Bourbon Phifer Pavitt Reserve Bourbon  
Hine Cognac / Carpano Antica / Benedictine / Bitters

## TIKI

Small (for 1) **12** / Medium (2 ppl.) **23** / Large (4) **45** / X-Large (6) **67**

### MAI TAI

House Rum Blend / Dry Curacao / Lime / Orgeat

### KENTUCKY SLING

Cask & Crew Rye / Citadelle Gin / Pineapple / Cherry Heering / Benedictine

### MR. GUAVA LOVA

Copper & Kings Rose Gin / Guava / Lime / Sugar / Herbsaint / Bitters

## WINE BY THE GLASS

<b>Prosecco / Santa Marina</b>	9/35
Veneto / Italy 2018	
<b>Chardonnay / Toad Hollow</b>	10/38
Mendocino County / California 2017	
<b>Sauvignon Blanc / Matanzas Creek</b>	10/38
Alexander Valley / California 2017	
<b>Cotes du Rhone AOC (Viognier) / Famille Perrin</b>	9/35
Rhone Valley / France 2016	
<b>Rosé (Nero d'Avola) - Plume</b>	9/35
Terre Siciliane IGT / Italy 2018	
<b>Pinot Noir / Thomas Henry</b>	11/40
Sonoma County / California 2014	
<b>Cabernet Sauvignon / St. Francis</b>	11/40
Sonoma County / California 2015	
<b>IGT Toscana (Sangiovese) / Caparzo</b>	9/35
Tuscany / Italy 2016	

## WINES BY THE BOTTLE

### BUBBLES

<b>Domaine des Nuges (Method Champenoise Gamay) / Made by G</b>	60
Beaujolais / France	
<b>Delamotte Brut / Le Mesnil-sur-Oger</b>	80
Champagne / France	
<b>Laherte Freres / Blanc de Blancs</b>	100
Champagne / France	
<b>Louis Roederer / Cristal</b>	400
Champagne / France 2009	

### CHARDONNAY

<b>Bourgogne / Agnés Paquet</b>	45
Burgundy / France 2016	
<b>Chablis / Daniel Dampt &amp; Fils</b>	60
Burgundy / France 2017	
<b>Trefethen</b>	60
Napa Valley / California 2016	
<b>Puligny-Montrachet / Vincent Girardin / Les Vieilles Vignes</b>	100
Burgundy / France 2014	

## ASSORTED WHITE

<b>Sauvignon Blanc / Phifer Pavitt / Date Night</b>	50
Napa Valley / California 2017	
<b>Langhe DOC / Luigi Baudana / Dragon</b>	55
Piedmont / Italy 2017	
<b>Montlouis / Domaine de la Taille Aux Loups</b>	60
Loire Valley / France 2015	
<b>Collio IGT (Malvasia) / Venica and Venica / Petris</b>	70
Friuli-Venzia / Italy 2016	
<b>Sauvignon Blanc / Merry Edwards</b>	90
Russian River Valley / California 2016	

## RIESLING

<b>August Kesseler / R Kabinett</b>	35
Rheingau / Germany 2016	
<b>Julian Haart / Moselle</b>	50
Mosel / Germany 2016	
<b>Albert Boxler / Grand Cru Sommerburg</b>	150
Alsace / France 2014	

## ROSÉ

<b>Rosé Frizzante (Zweigelt/Blaufränkisch) / Meinklang</b>	45
Burgenland / Austria 2017	

## PINOT NOIR AND GAMAY

<b>Pinot Noir / Adelsheim / Elizabeth's Reserve</b>	55
Willamette Valley / Oregon 2014	
<b>Pinot Noir / Minimus / Dijon Free</b>	60
Willamette Valley / Oregon 2016	
<b>Fleurie (Gamay) / Domaine de Fa</b>	70
Burgundy / France 2016	
<b>Pinot Noir / Matthiasson / Spring Hill Vineyard</b>	100
Petaluma Gap / California 2015	
<b>Pommard Clos des Ursulines / Albert Bichot</b>	120
Burgundy / France 2015	
<b>Nuits-St.-Georges 1er Cru Les Chaignots / Domaine Robert Chevillon</b>	200
Burgundy / France 2012	

## ITALY & SPAIN

<b>Gratallops (Garnatxa/Carinena) / Black Slate</b>	45
Priorat / Spain 2015	
<b>Terre Siciliane IGP / COS / Frappato</b>	55
Sicily / Italy 2017	
<b>Rioja Gran Reserva / Marqués de Riscal</b>	60
Rioja / Spain 2005	
<b>Brunello do Montalcino DCG / Argiano</b>	75
Tuscany / Italy 2013	
<b>Barolo DCG / G.D. Vajra / Ravera</b>	120
Piedmont / Italy 2012	

## RHONE VARIETALS

<b>Syrah/Riesling / Dandelion Vineyards / Lion's Tooth</b>	45
McLaren Vale / Australia 2014	



<b>Syrah / Bonny Doon / Le Pousseur</b>	50
Central Coast / California 2013	
<b>Crozes-Hermitage / Domaine de Lises - Maxime Graillet</b>	70
Rhone Valley / France 2015	
<b>Ermitage du Pic Saint Loup (Grenache/Syrah) / Guilhem Gaucelm</b>	100
Languedoc / France 2014	
<b>Cornas / Alain Voge / Les Chailles</b>	110
Rhone Valley / France 2015	

## ZINFANDEL

<b>Steele / Pacini Vineyard</b>	40
Mendocino County / California 2016	

## MALBEC

<b>Viña Cobos / Bramare</b>	60
Luján de Cuyo / Argentina 2014	

## RED BLEND

<b>Veneto Blend (Corvina/Cabernet) / Field Recordings / Superiore</b>	40
Paso Robles / California 2017	
<b>SOIF (Negroamaro/Syrah/Dolcetto) / Wind Gap</b>	45
North Coast / California 2015	
<b>TENDU (Barbera/Montepulciano/Aglianico)</b>	50
(1 liter) Dunnigan Hills / California 2017	
<b>The Prisoner (Zinfandel/Cabernet)</b>	100
Napa Valley / California 2017	

## CABERNET SAUVIGNON & MERLOT

<b>Côtes de Bordeaux / Chateau Peybonhomme-Les-Tours</b>	45
Bordeaux / France 2016	
<b>Cabernet Sauvignon / My Essential</b>	50
California 2014	
<b>Cabernet Sauvignon / Barter &amp; Trade</b>	60
Columbia Valley / Washington 2016	
<b>Cabernet Sauvignon / Phifer Pavitt / Date Night</b>	120
Napa Valley / California 2015	
<b>Pomerol (Merlot/Cab Franc) / Chateau Lecuyer</b>	120
Bordeaux / France 2016	
<b>Pauillac / Chateau Haut-Batailley</b>	160
Bordeaux / France 2010	
<b>Cabernet Sauvignon / Dana Estates / Onda</b>	300
Napa Valley / California 2014	
<b>Pauillac / Chateau Mouton Rothschild / 1er Cru First Growth</b>	800
Bordeaux / France 2012	

## SAKE

<b>Sho Chiku Bai / Nigori (375ml)</b>	18
<b>Sho Chiku Bai / Nama (300ml)</b>	22
<b>Eiko Fuji / Ban Ryu (720ml)</b>	60
<b>Yuki No Bosha / Junmai Ginjo (300ml)</b>	60
<b>Nambu Bijin/ Daijingo (720ml)</b>	200

## PARTY LIKE IT'S YOUR BIRTHDAY

<b>Everyday Rosé / Alloy Wine Works</b> (375ml can) Central Coast / California	16
<b>Everyday Red / Alloy Wine Works</b> (375ml can) Central Coast / California	16
<b>40 oz. Rosé (Gamay/Merlot) / Julien Braud</b> Vin de France 2017	45
<b>40 oz. Red (Gamay) / Julien Braud</b> Vin de France 2016	45
<b>The Hopmayer / Le Grand Courtage Blanc</b> (Champagne Bucket - Four bottles, 187ml) Champagne / France	50

## BOTTLED BEER

<b>Budweiser</b> 5% ABV / Classic American Style Pale Lager	3
<b>Bud Light</b> 4.2% ABV / Classic American Style Pale Lager	3
<b>Michelob Ultra</b> 4.2% ABV / 95 Calories	4
<b>Freigest Bierkultur / Ottekolong</b> (Cologne, GER, Gypsy) 16 oz. / 4.8% ABV / Kölsch / Unfiltered / Slight honey aroma Sweet biscuity palate with lingering dryness	8
<b>Crooked Stave / Von Pilsner</b> (Denver, CO) 5% ABV / Keller Pilsner / Unfiltered / Citrus, floral, and malty aroma / Bright palate with subtle bitter finish	5
<b>Central State Brewing Co. / Table</b> (Indianapolis, IN) 4% ABV / Rustic Blonde / Unfiltered / Brewed with wild yeast Toasted sesame aroma	6
<b>Crooked Stave / Sour Rosé</b> (Denver, CO) 4.5% ABV / Wild Ale / Unfiltered / Barrel-aged on raspberries and blueberries	8
<b>Oxbow Brewing Co. / Farmhouse Pale Ale</b> (Newcastle, ME) 6% ABV / American-hopped Farmhouse / Unfiltered 100% bottle-conditioned / Floral and grassy aroma	8
<b>Monnik Beer Co. / IPA</b> (Louisville, KY) 7.7% ABV / Inda Pale Ale / Grapefruit zest, pine, fresh-cut herbs Hoppy bitterness is subdued by malty sweetness	6
<b>Hi-wire Brewing / Bed of Nails</b> (Asheville, NC) 6.1% ABV / Brown Ale / Traditional English style Nutty caramel aroma / Delicate toasted malts	6
<b>Dark Horse Brewing Co. / Thirsty Trout Porter</b> (Marshall, MI) 7% ABV / American Porter / Rich and robust roasted chocolate malts	6
<b>Vander Mill / Vandy</b> (Spring Lake, MI) 4.3% ABV / Session Cider / Farm-to-mill apples / Raw cider blended with fermented cider / Light bodied and semi-sweet	6

## MOCKTAILS

- Little Miss Sunshine** 5  
Grapefruit / Honey / Turmeric / Tonic
- Surly Temple** 5  
San Pellegrino / Sprite / Grenadine / Bitters

## WATER

- San Pellegrino** (750ml) 5
- Acqua Panna** (750ml) 5



## WE ARE A NEW BLEND *of* BOURBON MAKERS

The Bardstown Bourbon Company is a New Blend of Bourbon Makers, pushing the boundaries through innovation, while honoring the traditional art of making whiskey.

Set on 100 acres of active farmland in the heart of the Bourbon Capital of the World®, we produce the highest-quality, Kentucky bourbon, whiskey, and rye brands as well as offer custom whiskey production through our one-of-a-kind Collaborative Distilling Program.

We are the first NapaValley style destination on the Kentucky Bourbon Trail® to combine distilling, culinary, and beverage expertise to create a modern, authentic bourbon experience.

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*Find information on tours and visitor experiences at*  
**BARDSTOWNBOURBON.COM/EXPERIENCE**



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## RESTAURANT HOURS

CLOSED MONDAY.

### LUNCH

TUESDAY / WEDNESDAY / SUNDAY

11:30 AM – 3:00 PM

*(Last lunch seating at 2:30 PM)*

### LUNCH & DINNER

THURSDAY / FRIDAY / SATURDAY

11:30 AM – 11:00 PM

*(Last dinner seating at 10:00 PM)*

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MAKE YOUR RESERVATION

*Walk-in guests welcome, reservations recommended.*

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