



**STARTERS**

<b>LOADED HUMMUS</b> <span style="color: red;">v</span>	<b>12</b>
garlic hummus, tomato, cucumber, olives, red onion, pepperoncini, tossed in italian herb vinaigrette, goat cheese, cilantro, chili oil, served with corn tortilla chips ADD GRILLED CHICKEN +9	
<b>ARTICHOKE DIP</b> <span style="color: red;">v</span>	<b>12</b>
spinach & smoked artichokes, served with corn tortilla chips	
<b>BRUSSELS SPROUTS</b> <span style="color: green;">GF</span>	<b>12</b>
pancetta, balsamic glaze, parmesan, garlic aioli, lemon	
<b>PRETZELS</b> <span style="color: red;">v</span>	<b>10</b>
house-made beer cheese	
<b>CHICKEN POTSTICKERS</b>	<b>11</b>
five seared chicken potstickers, black garlic soy, green onion, chili oil	
<b>SHRIMP TACOS</b>	<b>18</b>
three corn tortillas, cilantro-lime slaw, onion, goat cheese, cilantro	
<b>LOBSTER TRUFFLE FRIES</b>	<b>24</b>
3.5oz butter poached lobster & langoustine, shaved parmesan, celery, garlic aioli	
<b>AHI TUNA TOWER</b>	<b>19</b>
seared ahi tuna, black garlic soy, avocado, carrots, ginger sesame seeds, white rice, wasabi aioli, chili oil, red pepper, fried wontons	
<b>CRAB CAKE</b>	<b>21</b>
6oz jumbo lump crab cake, zucchini, squash, red bell pepper, house-made remoulade	

**SOUP & SALADS**

<b>TOMATO BASIL</b> <span style="color: red;">v</span>	<b>BOWL 8</b>
house-made tomato soup, parmesan, fried basil, balsamic glaze	
<b>CHOP SALAD</b> <span style="color: red;">v</span> <span style="color: green;">GF</span>	<b>HALF FULL 7 14</b>
hearts of romaine lettuce, tomato, cucumber, red onion, bleu cheese, bacon, tossed in house-made apple cider vinaigrette	
<b>CAESAR SALAD</b>	<b>7 14</b>
romaine lettuce, parmesan, house-made croutons, tossed in classic caesar dressing	
<b>STRAWBERRY SALAD</b> <span style="color: red;">v</span> <span style="color: green;">GF</span>	<b>8 15</b>
romaine lettuce, strawberries, cucumber, basil, mint, toasted sunflower seeds, goat cheese, tossed in house-made poppyseed vinaigrette	
<b>PROTEINS</b>	
FRIED CHICKEN +9 GRILLED CHICKEN +9 SEARED SALMON +12 BAKED VEGAN CHICKEN +8	

**HANDHELDS**

ALL HANDHELDS SERVED WITH FRENCH FRIES	
<b>RIBEYE CHEESESTEAK</b>	<b>18</b>
shaved ribeye, bourbon onion, sauteed mushrooms, provolone, garlic aioli, served on a hoagie	
<b>GRILLED ITALIANO</b>	<b>17</b>
ham, capicola, salami, provolone, roasted red peppers, lettuce, italian herb vinaigrette, garlic aioli, served on a ciabatta sub	
<b>CHICKEN SALAD</b>	<b>14</b>
house-made chicken salad, almond, cranberry, lettuce, tomato, served on multigrain wheat bread	
<b>TRADITIONAL CLUB</b>	<b>15</b>
turkey, ham, bacon, lettuce, tomato, onion, cheddar, swiss, garlic aioli, served on multigrain wheat bread	
<b>CRISPY CHICKEN SANDWICH</b>	<b>17</b>
fried chicken cutlet, garlic aioli, provolone, lettuce, tomato, onion, zesty honey mustard, served on a ciabatta sub	
<b>AVAILABLE UPON REQUEST</b>	
- GLUTEN-FREE BUN +2 - VEGAN BUN +2 - ADD BACON +2	

**AFTER DINNER**

<b>BAKED COOKIE &amp; CREAM</b>	<b>10</b>
<b>BUCKEYE CHEESECAKE</b>	<b>12</b>
<b>COLOSSAL CHEESECAKE</b>	<b>10</b>
<b>CHOCOLATE CAKE</b>	<b>10</b>
<b>LEMON RICOTTA CAKE</b>	<b>10</b>
<b>RASPBERRY SORBET</b>	<b>9</b>
<b>VANILLA BEAN ICE CREAM</b>	<b>8</b>

<b>BISON SLIDERS</b>	<b>19</b>
four bison beef sliders, mustard aioli, cheddar, lettuce, pickles, brioche bun	
<b>CHICKEN QUESADILLA</b>	<b>15</b>
grilled chicken, cheddar & pepper jack cheese, bacon, bourbon onions, served with ranch	
<b>CHICKEN WINGS</b>	<b>18</b>
ten smoked traditional or boneless <b>your style: barbecue, buffalo, caribbean jerk, cajun rub, carolina gold, garlic parmesan, nashville hot</b> Ranch or Bleu Cheese .60 Celery with Ranch or Bleu Cheese 1.50	
<b>MARGHERITA FLATBREAD</b> <span style="color: red;">v</span>	<b>14</b>
pesto, mozzarella, roasted tomatoes, fried basil, balsamic glaze	
<b>FIG &amp; PANCETTA FLATBREAD</b>	<b>15</b>
fig jam, pancetta, goat cheese, mozzarella cheese, arugula, pickled onions	
<b>NASHVILLE HOT CHICKEN FLATBREAD</b>	<b>16</b>
fried chicken, nashville hot sauce, ranch, dill pickle, mozzarella, pickled onion	
<b>AVAILABLE UPON REQUEST</b>	
GLUTEN-FREE FLATBREAD +2 CHEESE FLATBREAD 12 PEPPERONI FLATBREAD 13	

<b>BROCCOLI CHEDDAR</b>	<b>BOWL 10</b>
house-made broccoli cheddar soup, onion, celery, cream	
<b>BLACK &amp; BLEU STEAK SALAD</b>	<b>FULL 25</b>
romaine lettuce, heirloom tomatoes, hard-boiled egg, croutons, bleu cheese crumbles, tossed in buttermilk ranch dressing topped with blackened 6oz strip-cut sirloin	
<b>AHI TUNA SALAD</b>	<b>22</b>
seared ahi tuna, spring mix, red bell pepper, cucumber, shaved carrot, edamame, roasted spicy peanuts**, tossed in poppyseed vinaigrette	
<b>DRESSING OPTIONS</b>	
BLEU CHEESE BUTTERMILK RANCH CLASSIC CAESAR APPLE CIDER VINAIGRETTE * ITALIAN HERB VINAIGRETTE * POPPYSEED VINAIGRETTE * * all vinaigrette-based dressings are house-made and gluten-free	

<b>CLASSIC BURGER</b>	<b>16</b>
8oz burger patty, american, lettuce, tomato, onion, brioche bun	
<b>MUSHROOM SWISS BURGER</b>	<b>16</b>
8oz burger patty, swiss cheese, sauteed mushroom, garlic aioli, brioche bun	
<b>WHISKEY BBQ BURGER</b>	<b>18</b>
8oz burger patty, bacon, onion ring, cheddar cheese, bourbon bbq ranch, lettuce, tomato, brioche bun	
<b>BISON BURGER</b>	<b>19</b>
8oz bison patty, cheddar cheese, mustard aioli, lettuce, tomato, onion, brioche bun	
<b>SIDE ITEMS</b>	
FRENCH FRIES +4 SWEET POTATO FRIES +5 ONION RINGS +5 SIDE CHOP SALAD +6 SIDE CAESAR SALAD +6 CUP OF TOMATO SOUP +6 CUP OF BROCCOLI CHEDDAR SOUP +7	

**SUBSTITUTE ANY SIDE ITEM +2**

<b>DOUBLE ESPRESSO</b>	<b>6</b>
<b>HOMEMADE LEMONCELLO</b>	<b>8</b>
<b>HOMEMADE ORANGECELLO</b>	<b>8</b>
<b>GRAND MARNIER</b>	<b>12</b>
<b>DRAMBUIE</b>	<b>12</b>
<b>TAYLOR FLADGATE PORT</b>	<b>9</b>
<b>SANDEMAN TAWNY PORT</b>	<b>8</b>

**STEAKS**

ALL STEAKS TOPPED WITH OUR SIGNATURE HERB INFUSED OIL	
<b>SIRLOIN</b>	<b>46</b>
12oz strip-cut sirloin chef's selection of seasonal sides	
<b>FILET</b>	<b>53</b>
8oz filet mignon chef's selection of seasonal sides	
<b>RIBEYE</b>	<b>58</b>
16oz boneless ribeye chef's selection of seasonal sides	

**SIGNATURES**

<b>SEARED SALMON</b>	<b>32</b>
8oz seared sustainable farm-raised salmon, lemon dill butter, chef's selection of seasonal sides	
<b>AHI TUNA BOWL</b> <span style="color: green;">GF</span>	<b>25</b>
seared ahi tuna, white rice, red pepper, cucumber, edamame, shaved carrots, pickled red onion, garlic soy glaze, green onion, ginger sesame seeds, cilantro	
<b>PARMESAN ENCRUSTED CHICKEN</b>	<b>26</b>
pan-seared chicken, rigatoni, vodka cream sauce, pancetta, shallots, garlic, oil	
<b>CHICKEN FLORENTINE</b>	<b>27</b>
seared chicken breast, creamy goat cheese, wilted spinach, crispy prosciutto, parmesan risotto, seasonal vegetables	
<b>BLACKENED MAHI MAHI</b> <span style="color: green;">GF</span>	<b>30</b>
8oz blackened mahi mahi, coconut lime white rice, topped with grilled pineapple salsa	
<b>SEARED SCALLOPS</b>	<b>36</b>
pan-seared scallops, tomatoes, onions, peppers, mushrooms, calamata olives, capers, parmesan risotto, herbs	
<b>FISH &amp; CHIPS</b>	<b>20</b>
wolf's ridge "614" lager beer-battered cod, tartar, dill, fries	

**VEGAN**

<b>VEGAN CURRY</b> <span style="color: green;">VG</span> <span style="color: green;">GF</span>	<b>18</b>
white rice, red curry, coconut milk, green onion <b>WITH SEARED TOFU +4</b> <b>WITH BAKED VEGAN CHICKEN +8</b>	
<b>VEGAN CHICKEN CACCIATORE</b> <span style="color: green;">VG</span> <span style="color: green;">GF</span>	<b>26</b>
baked vegan chicken, white rice, tomatoes, onions, peppers, mushrooms, kalamata olives, capers, herbs	
<b>VEGAN JERK CHICKEN</b> <span style="color: green;">VG</span>	<b>16</b>
vegan chicken breast, cilantro-lime slaw, caribbean jerk sauce, pineapple salsa, served on a vegan bun. accompanied by sweet potato fries.	

**DRAFTS**

	<b>16oz</b>	<b>20oz</b>
<b>BUD LIGHT</b>	<b>7</b>	<b>9</b>
AMERICAN LAGER		
<b>KONA BIG WAVE</b>	<b>9</b>	<b>11</b>
BLONDE ALE, HAWAII		
<b>MANGO CART</b>	<b>9</b>	<b>11</b>
WHEAT ALE, CALIFORNIA		
<b>OLENTANGY BREWING "SUSIE"</b>	<b>9</b>	<b>11</b>
NEW ENGLAND IPA, COLUMBUS		
<b>THIRD EYE BREWING</b>	<b>MKT</b>	
SEASONAL, CINCINNATI		
<b>WOLF'S RIDGE "614"</b>	<b>9</b>	<b>11</b>
LAGER, COLUMBUS		

**CANS & BOTTLES**

<b>ANGRY ORCHARD</b>	<b>6</b>	<b>MILLER LITE</b>	<b>6</b>
CIDER 12oz		16oz	
<b>BELL'S TWO HEARTED</b>	<b>8</b>	<b>MICHELOB ULTRA</b>	<b>6</b>
AMERICAN IPA 16oz		16oz	
<b>BLUE MOON</b>	<b>7</b>	<b>MODELO</b>	<b>8</b>
WHEAT ALE 16oz		MEXICAN LAGER 16oz	
<b>BREWDOG "ELVIS JUICE"</b>	<b>12</b>	<b>RHINEGEIST CINCY LIGHT</b>	<b>7</b>
GRAPEFRUIT IPA 19.2oz		LAGER 16oz	
<b>BREWDOG "THE"</b>	<b>8</b>	<b>RHINEGEIST TRUTH</b>	<b>8</b>
FOUNDATION, LAGER 16oz COLUMBUS		AMERICAN IPA 16oz	
<b>BUDWEISER</b>	<b>6</b>	<b>SEVENTH SON</b>	<b>7</b>
16oz		BLONDE ALE 12oz	
<b>COLUMBUS BREWING</b>	<b>8</b>	<b>STELLA ARTOIS</b>	<b>6</b>
IPA 16oz		12oz	
<b>COORS LIGHT</b>	<b>6</b>	<b>SUN CRUISER</b>	<b>12</b>
16oz		ICED TEA or LEMONADE 19.2oz	
<b>GARAGE BEER</b>	<b>7</b>	<b>THIRD EYE BREWING</b>	<b>8</b>
LAGER 16oz		THIRD EYE P.A. (WEST COAST IPA) 12oz	
<b>GUINNESS</b>	<b>8</b>	<b>WHITE CLAW</b>	<b>8</b>
DRAUGHT STOUT 15.4oz		HARD SELTZER, BLACK CHERRY 16oz	
<b>HIGH NOON</b>	<b>10</b>	<b>WOLF'S RIDGE</b>	<b>7</b>
WATERMELON or PINEAPPLE 16oz		HEFEWEIZEN 12oz	
<b>LAGUNITAS</b>	<b>12</b>	<b>ATHLETIC LITE</b>	<b>7</b>
WEST COAST IPA 19.2oz		AF, 12oz, non-alcoholic	

\* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

V = vegetarian VG = vegan GF = gluten free

## COCKTAILS

<b>THE 21ST AMENDMENT</b> High Bank Whiskey War, house-made basil lemonade	<b>14</b>	<b>SHINJUKU NIGHTS</b> Código Blanco, midori, yuzu syrup, lemon	<b>16</b>
<b>NEW FASHIONED</b> Maker's Mark 46, amaro, classic simple, orange, angostura, orange bitters	<b>14</b>	<b>HEATWAVE 409</b> Montelobos Mezcal, dry curacao, mango & red chili pepper syrup, honey, lime	<b>18</b>
<b>THE TWO-ONE SPRITZ</b> Wheatley Vodka, st. germain, classic simple, lemon, orange bitters, soda	<b>14</b>	<b>SECRET GARDEN</b> Gray Whale Gin, lillet blanc, chartreuse, papaya syrup, mint, lemon	<b>16</b>
<b>HIDDEN OASIS</b> Wilderness Trail Private Bourbon Barrel, disaronno, roasted pineapple syrup, chili lime bitters, midsommers night absinthe	<b>18</b>	<b>THE GLASSHOUSE</b> Ketel One, l'aperitivo nonino, lemongrass & ginger syrup, apple shrub	<b>14</b>
<b>THE CASTAWAY</b> Statehouse Gin, pineapple-infused campari, toasted coconut vermouth	<b>16</b>	<b>ALCOHOL-FREE SPIRITS</b>	
<b>THE LOST LAGOON</b> Diplimatico Planas, Diplimatico Reserva, dry curaçao, ube & coconut syrup, lime	<b>14</b>	<b>CABANA DAZE</b> Ritual Zero-Proof Tequila, ube & coconut syrup, lime, soda alcohol-free	<b>12</b>
		<b>THE BRIGHT SIDE</b> Ritual Zero-Proof Gin, yuzu syrup, lemongrass & ginger syrup, lemon alcohol-free	<b>12</b>

(\* ) egg product (\*\* ) Contains Nuts

All juices are fresh squeezed for our cocktails

Ritual Zero Proof available upon request  
**Rum, Gin, Tequila & Whiskey**

## WINE LIST

	6oz	9oz	BTL		6oz	9oz	BTL
<b>PINOT GRIGIO</b>				<b>PINOT NOIR</b>			
<b>BANFI</b> <i>PINOT GRIGIO, ITALY</i>	<b>12</b>	<b>16</b>	<b>48</b>	<b>BISTRO</b> <i>PINOT NOIR, FRANCE</i>	<b>12</b>	<b>16</b>	<b>48</b>
<b>PIGHIN FRIULI GRAVE</b> <i>PINOT GRIGIO, ITALY</i>	<b>14</b>	<b>18</b>	<b>56</b>	<b>MEIOMI</b> <i>PINOT NOIR, CALIFORNIA</i>	<b>14</b>	<b>18</b>	<b>56</b>
<b>SAUVIGNON BLANC</b>				<b>INSCRIPTION</b> <i>PINOT NOIR, OREGON</i> <i>WILLAMETTE VALLEY</i>	<b>16</b>	<b>20</b>	<b>64</b>
<b>KIM CRAWFORD</b> <i>SAUVIGNON BLANC, NEW ZEALAND</i>	<b>12</b>	<b>16</b>	<b>48</b>	<b>CABERNET</b>			
<b>ANDIS</b> <i>SAUVIGNON BLANC, CALIFORNIA</i>	<b>14</b>	<b>18</b>	<b>56</b>	<b>JOSH 'CRAFTSMAN'</b> <i>CABERNET, CALIFORNIA</i>	<b>12</b>	<b>16</b>	<b>48</b>
<b>WHITEHAVEN</b> <i>SAUVIGNON BLANC, NEW ZEALAND</i>	<b>16</b>	<b>20</b>	<b>64</b>	<b>RAVEL &amp; STITCH</b> <i>CABERNET, CALIFORNIA</i>	<b>14</b>	<b>18</b>	<b>56</b>
<b>CHARDONNAY</b>				<b>SMITH &amp; HOOK</b> <i>CABERNET, CALIFORNIA</i>	<b>16</b>	<b>20</b>	<b>64</b>
<b>LOUIS JADOT BMV</b> <i>CHARDONNAY, FRANCE</i>	<b>12</b>	<b>16</b>	<b>48</b>	<b>JUSTIN</b> <i>CABERNET, CALIFORNIA</i>	<b>18</b>	<b>24</b>	<b>72</b>
<b>KENDALL JACKSON</b> <i>CHARDONNAY, CALIFORNIA</i>	<b>14</b>	<b>18</b>	<b>56</b>	<b>BLOODLINES</b> ORIN SWIFT <i>CABERNET, CALIFORNIA</i>	<b>20</b>	<b>26</b>	<b>80</b>
<b>JUSTIN CENTRAL COAST</b> <i>CHARDONNAY, CALIFORNIA</i>	<b>16</b>	<b>20</b>	<b>64</b>	<b>OTHER REDS</b>			
<b>ROMBAUER</b> <i>CHARDONNAY, CALIFORNIA</i>			<b>120</b>	<b>PESSIMIST</b> <i>RED BLEND, CALIFORNIA</i>	<b>14</b>	<b>18</b>	<b>56</b>
<b>OTHER WHITES &amp; ROSE</b>				<b>SPARKLING</b>			
<b>EROICA</b> <i>RIESLING, WASHINGTON</i>	<b>12</b>	<b>16</b>	<b>48</b>	<b>LA MARCA</b> <i>PROSECCO, ITALY</i>	<b>14</b>	<b>52</b>	
<b>SEVEN DAUGHTERS</b> <i>MOSCATO, ITALY</i>	<b>12</b>	<b>16</b>	<b>48</b>	<b>CHARDON BRUT</b> CALIFORNIA		<b>64</b>	
<b>VIDAL-FLEURY</b> WHITE BLEND, FRANCE	<b>16</b>	<b>20</b>	<b>64</b>	<b>VEUVE</b> <i>CLICQUOT YELLOW LABEL, FRANCE</i>		<b>140</b>	
<b>THE PALE</b> <i>ROSE, FRANCE</i>	<b>12</b>	<b>16</b>	<b>48</b>	<b>PERRIER JOUET</b> <i>FRANCE</i>		<b>160</b>	
<b>LA MOULINIERE</b> ROSE, FRANCE	<b>14</b>	<b>18</b>	<b>56</b>				
<b>LA MARCA</b> ROSE, ITALY			<b>56</b>				

## WHISKEY & SCOTCH

	1oz	2oz	4oz
<b>BALVENIE 12Y</b>	<b>9</b>	<b>18</b>	<b>36</b>
<b>BALVENIE 14Y CASK</b>	<b>11</b>	<b>22</b>	<b>44</b>
<b>DALWHINNIE</b>	<b>10</b>	<b>20</b>	<b>40</b>
<b>DEWARS</b>	<b>4</b>	<b>8</b>	<b>16</b>
<b>GLENLIVET 12Y</b>	<b>7</b>	<b>14</b>	<b>28</b>
<b>GLENLIVET 15Y</b>	<b>10</b>	<b>20</b>	<b>40</b>
<b>GLENLIVET 18Y</b>	<b>16</b>	<b>32</b>	<b>64</b>
<b>GLENMORANGIE QUINTA RUBAN</b>	<b>9</b>	<b>18</b>	<b>36</b>
<b>GLENMORANGIE 12Y</b>	<b>6</b>	<b>12</b>	<b>24</b>
<b>JOHNNIE WALKER BLACK</b>	<b>6</b>	<b>12</b>	<b>24</b>
<b>JOHNNIE WALKER BLUE</b>	<b>30</b>	<b>60</b>	<b>120</b>
<b>HIGH PARK MAGNUS</b>	<b>6</b>	<b>12</b>	<b>24</b>
<b>LAGAVULIN 16Y</b>	<b>15</b>	<b>30</b>	<b>60</b>
<b>LAPHROAIG 10Y</b>	<b>5</b>	<b>10</b>	<b>20</b>
<b>MONKEY SHOULDER</b>	<b>5</b>	<b>10</b>	<b>20</b>
<b>MACALLAN 12Y</b>	<b>10</b>	<b>20</b>	<b>40</b>
<b>OBAN MALT</b>	<b>11</b>	<b>22</b>	<b>44</b>
<b>SUNTORY TOKI</b>	<b>6</b>	<b>12</b>	<b>24</b>

## COCKTAILS ON DRAFT

<b>MARGARITA</b> house-crafted seasonal margarita	<b>MKT</b>
<b>HOUSE-INFUSED SANGRIA</b> house infused wines with fresh seasonal fruits	<b>12</b>
<b>BOURBON &amp; RYE</b>	1oz 2oz 4oz
<b>WILDERNESS TRAIL 5Y</b> <b>PRIVATE BARREL SELECTED 2023</b> DANVILLE, KENTUCKY	<b>12 24 48</b>
<b>ANGEL'S ENVY RYE</b> <b>LIMITED</b> , LOUISVILLE, KENTUCKY	<b>12 24 48</b>
<b>BLANTON'S</b> <b>LIMITED</b> , FRANKFORT, KENTUCKY	<b>12 24 48</b>
<b>BOOKERS</b> <b>LIMITED</b> , CLERMONT, KENTUCKY	<b>13 26 52</b>
<b>BUFFALO TRACE</b> <b>LIMITED</b> , FRANKFORT, KENTUCKY	<b>6 12 24</b>
<b>EAGLE RARE</b> <b>LIMITED</b> , FRANKFORT, KENTUCKY	<b>12 24 48</b>
<b>ELIJAH CRAIG SMALL BATCH</b> <b>LIMITED</b> , BARDSTOWN, KENTUCKY	<b>7 14 28</b>
<b>FOUR ROSES</b> <b>SINGLE</b> , LAWRENCEBURG, KENTUCKY	<b>8 16 32</b>
<b>KNOB CREEK</b> <b>SINGLE</b> , CLERMONT, KENTUCKY	<b>6 12 24</b>
<b>1792</b> <b>SMALL BATCH</b> , FRANKFORT, KENTUCKY	<b>5 10 20</b>
<b>BASIL HAYDEN'S</b> <b>SMALL BATCH</b> , CLERMONT, KENTUCKY	<b>6 12 24</b>
<b>FOUR ROSE'S</b> <b>SMALL BATCH</b> , LAWRENCEBURG, KENTUCKY	<b>9 18 36</b>
<b>RUSSELL'S RESERVE 10Y</b> <b>SMALL BATCH</b> , LAWRENCEBURG, KENTUCKY	<b>7 14 28</b>
<b>WHISTLEPIG PIGGYBACK BOURBON</b> <b>SMALL BATCH</b> , SHOREHAM, VERMONT	<b>7 14 28</b>
<b>WOODFORD RESERVE</b> <b>SMALL BATCH</b> , VERSAILLES, KENTUCKY	<b>6 12 24</b>
<b>WOODFORD DOUBLE OAKED</b> <b>SMALL BATCH</b> , VERSAILLES, KENTUCKY	<b>9 18 36</b>
<b>ANGEL'S ENVY</b> <b>STRAIGHT</b> , LOUISVILLE, KENTUCKY	<b>7 14 28</b>
<b>BULLEIT</b> <b>STRAIGHT</b> , LOUISVILLE, KENTUCKY	<b>5 9 18</b>
<b>MAKER'S MARK</b> <b>STRAIGHT</b> , LORETTO, KENTUCKY	<b>4 8 16</b>
<b>MAKER'S MARK 46</b> <b>STRAIGHT</b> , LORETTO, KENTUCKY	<b>6 11 22</b>
<b>OLD FORESTER 1897</b> <b>STRAIGHT</b> , LOUISVILLE, KENTUCKY	<b>8 16 32</b>
<b>RABBIT HOLE CAVEHILL</b> <b>STRAIGHT</b> , LOUISVILLE, KENTUCKY	<b>8 16 32</b>
<b>WELLER ANTIQUE 107</b> <b>STRAIGHT</b> , FRANKFORT, KENTUCKY	<b>8 16 32</b>
<b>WELLER SPECIAL RESERVE</b> <b>STRAIGHT</b> , FRANKFORT, KENTUCKY	<b>6 12 24</b>
<b>WHISTLEPIG SNOUT TO TAIL 10Y</b> <b>STRAIGHT</b> , SHOREHAM, VERMONT	<b>13 26 52</b>
<b>WIDOW JANE 10Y</b> <b>STRAIGHT</b> , BROOKLYN, NEW YORK	<b>12 24 48</b>
<b>BASIL HAYDEN'S DARK RYE</b> <b>DARK RYE</b> , CLERMONT, KENTUCKY	<b>6 12 24</b>
<b>BULLEIT RYE</b> <b>RYE</b> , LOUISVILLE, KENTUCKY	<b>5 9 18</b>
<b>KNOB CREEK RYE</b> <b>RYE</b> , CLERMONT, KENTUCKY	<b>6 12 24</b>
<b>MICHTER'S RYE</b> <b>RYE</b> , LOUISVILLE, KENTUCKY	<b>6 12 24</b>
<b>OLD OVERHOLT RYE</b> <b>RYE</b> , VERSAILLES, KENTUCKY	<b>4 8 16</b>
<b>RABBIT HOLE HEIGOLD</b> <b>HIGH RYE</b> , LOUISVILLE, KENTUCKY	<b>6 12 24</b>
<b>RUSSELL'S RESERVE RYE</b> <b>RYE</b> , LAWRENCEBURG, KENTUCKY	<b>8 16 32</b>
<b>SAZARAC RYE</b> <b>RYE</b> , FRANKFORT, KENTUCKY	<b>4 8 16</b>
<b>TEMPTLETON RYE</b> <b>RYE</b> , CARROLL COUNTY, IOWA	<b>7 14 28</b>
<b>WHISTLEPIG PIGGYBACK RYE</b> <b>RYE</b> , SHOREHAM, VERMONT	<b>7 14 28</b>
<b>HIGH BANK WHISKEY WAR</b> <b>BARREL PROOF</b> , COLUMBUS, OHIO	<b>9 18 36</b>
<b>HIGH BANK WHISKEY WAR</b> <b>STRAIGHT</b> , COLUMBUS, OHIO	<b>7 14 28</b>
<b>HIGH BANK</b> <b>MIDNIGHT CASK</b> , COLUMBUS OHIO	<b>9 18 36</b>
<b>MIDDLE WEST</b> <b>BOURBON</b> , COLUMBUS, OHIO	<b>7 14 28</b>
<b>WATERSHED</b> <b>BOURBON</b> , COLUMBUS, OHIO	<b>7 14 28</b>

Limited bourbon offerings may not be available due to the State of Ohio allocation restrictions

All bourbon, whiskey and scotch are priced for 2 ounce pours  
Available in 1, 2, 3 and 4 ounce pours