

SNACKS

DEVEILED EGGS Five Southern Style w/ Bacon & Paprika	\$8.00
HOUSE CHEESE & PRETZELS Pretzel Bites w/ Cheese Sauce or Pimento Cheese	\$8.00
B.A. CHIPS & CHEESE Tortilla Chips w/ Cheese Sauce	\$7.00
FRIED PICKLES Hand-Breaded Sweet & Spicy Pickles w/ B.A. Sauce	\$8.50
JALAPENO CHEDDAR CORN PUPS Five Hush Puppies w/ Jalapenos, Cheddar, Corn, w/ B.A. Sauce	\$7.00
MOZZARELLA CHEESE STICKS Eight Sticks w/ House-made Marinara Sauce	\$8.00
TATER TOTS Tots w/ Cheese Sauce LOADED W/ CHEESE SAUCE, BACON, & JALAPENOS	\$7.00 +\$3.00
BUFFALO CAULIFLOWER Lightly Fried w/Tempura Batter & Shaken in Choice of Buffalo, Sweet Chili Teriyaki, or Dry Rub	\$9.00
SHEET PAN NACHOS Tortilla Chips, Cheese Sauce, BBQ Sauce, Pickled Red Onions, Jalapenos, Sour Cream, & Lime CHICKEN +\$3.00 / GROUND BEEF +\$5.00	\$9.00

WINGS – 6, 9, 12, 18 PC

ORIGINAL BONE-IN WINGS Brined, Lightly Breaded, Baked, & Fried Crispy	\$1.50/pc
BONELESS NUGS Hand-Cut, Brined, Lightly Breaded, & Fried Crispy	\$1.50/pc
SERVED IN YOUR CHOICE OF OUR HOUSE-MADE SAUCES Buffalo, Honey BBQ, Hot, Sweet Chili Teriyaki, Dry Rub Ranch or Blue Cheese \$0.75 / Extra Sauce \$0.75	
ADD CELERY FOR \$0.50	

SALADS

COBB SALAD Greens, Four Chicken Nugs w/ Egg, Roma Tomato, Pickled Red Onion, Cucumber, Cheddar, & Bacon. Add Your Choice of Our House-Made Sauces for an Extra Kick! SUB GRILLED CHICKEN	\$14.00
BERRY SPRING SALAD Greens, Strawberries, Dried Cranberries, Pecans, Feta, & Berry Vinaigrette	\$10.00
CAESAR SALAD Romaine Lettuce, Parmesan Cheese, Croutons, & House-Made Caesar Dressing	\$7.00
HOUSE SALAD Greens, Roma Tomato, Egg, Cucumber, Cheddar, & Croutons	\$7.00
ADD A PROTEIN GRILLED CHICKEN +\$3.50 / MAHI +\$6.50 / SHRIMP +\$3.50	
MAKE ANY OF OUR SALADS A WRAP!	

SPUDS

LOADED SPUD Butter, Cheddar, Bacon, Green Onions, & Sour Cream	\$8.00
BUFFALO CHICKEN SPUD Butter, Cheddar, Buffalo Chicken (or Cauliflower), Bacon, Green Onions, w/ Ranch or Blue Cheese Dressing	\$11.00
BROCCOLI & CHEDDAR SPUD Butter, Broccoli, & our B.A. Cheese Sauce	\$9.50

SEAFOOD

SEARED CAJUN MAHI Cajun Seasoned w/ Two Sides	\$19.00
SHRIMP & GRITS Cheddar Grits, Andouille Sausage, Trinity Veggies, Cajun Cream Sauce, & Garlic Bread	\$16.00
FISH & CHIPS Battered Cod, Fries, Hush Pups, Tartar, B.A. Sauce & Toast	\$13.00
FISH SANDWICH Battered Cod, Tartar, Lettuce, on a Toasted Bun w/ Side	\$12.50
FISH TACOS Two flour Tortillas w/ Battered Cod, Pickled Onions, Slaw, Paprika, w/ Side MAHI +\$6.50 / SHRIMP +\$3.50	\$12.50

SOUPS – CUP \$4 / BOWL \$8

TOMATO SEASONAL SOUP OF THE MONTH
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SMASHBURGERS

THE B.A. BURGER Our Original w/ Cheese, Lettuce, Pickle, & B.A. Sauce TUESDAY SPECIAL PRICING \$9.00	\$11.50
THE JACK w/ Pepper Jack, Bacon, Jalapenos, & Spicy Mayo	\$13.00
BLACK & BLUE Blackened Patty, Sauteed Mushrooms & Onion, & Blue Cheese	\$12.00
SOUTHERN MELT w/ Pimento Cheese, Sauteed Onion, & B.A. Sauce on Toast	\$12.00
BACON-CHEDDAR BURGER House-Made Cheese Sauce, Bacon, w/ Diced Red Onions	\$13.00
MUSHROOM SWISS BURGER Sauteed Mushroom & Caramelized Onions, w/ Swiss Cheese	\$12.00
3 B.A. SLIDERS Three of Our Original w/ Cheese, Lettuce, Pickle, & B.A. Sauce	\$13.00
ALL SANDWICHES AND BURGERS SERVED WITH YOUR CHOICE OF A SIDE.	
NEED MORE MEAT? ADD A PATTY (OR TWO OR THREE) EACH FOR \$4.00.	
SUB ANY BURGER WITH A BLACK BEAN BURGER!	

SPECIALTIES

COUNTRY FRIED STEAK Hand-Breaded and Fried Steak, w/ Mashed Potatoes, Gravy, & a Side	\$13.00
SIRLOIN STEAK Marinated Steak w/ Garlic Herb Butter, w/ Two Sides, & Garlic Bread 6OZ \$14.00, 12OZ \$21.00, 18OZ 32.00	
GRILLED CHICKEN PLATE Seasoned Chicken Breast, w/Two Sides, & Garlic Bread 3OZ \$9.00, 6OZ \$12.00, 9OZ \$15.00	
CAJUN PASTA Chicken or Shrimp, Cajun Cream Sauce, Trinity Veggies, Mushrooms, Broccoli, Parmesan, & Garlic Bread NO PROTEIN \$11.00, CHICKEN \$14.50, SHRIMP \$16.00	

SANDWICHES

B.A. CHICKEN SANDWICH Grilled or Fried, w/ Lettuce, Pickle, & Spicy Mayo on Potato Roll AVAILABLE BUFFALO OR HOT	\$12.00
PHILLY CHEESESTEAK House-Sliced Marinated Steak, Provolone or Cheese Sauce, Onion, Pepper, & Mushroom on a Toasted Baguette	\$12.00
THE BIG CHEESE American, Provolone, & Swiss on Toasted Parmesan Garlic Sourdough BACON \$2.50 / TOMATO \$0.50 / JALAPENOS \$0.50	\$10.00
CHICKEN SALAD Blend of Chicken, Celery, Dried Cranberries, Pecans, Red Onions, & Honey Dijon Mayo - Served on Toast w/ Greens	\$11.50
3 BUFFALO CHICKEN SLIDERS Three Hand-Cut & Brined, Lightly Breaded, & Fried Crispy Tenders, Tossed in Buffalo Sauce, w/ Lettuce & Tomato on Toasted Buns	\$13.00
BLT Crispy Bacon, Lettuce, Tomato, & Mayo on Texas Toast ADD CHEESE \$1.00	\$11.00
B.A. CUBANO Ham, Bacon, Swiss, Sweet & Spicy Pickles, w/Mustard on a Sweet Toasted Baguette	\$12.50

SIDES – \$3.50

FRIES
GREEN BEANS
MAC & CHEESE
B.A. SLAW
FRESH FRUIT
MASHED POTATOES
CHEDDAR GRITS
BROCCOLI SALAD
VEGETABLE MEDLEY
TOTS
SIDE SALAD

SUB SIDES -

CUP OF SOUP +\$0.50
LOADED POTATO +\$4.50

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illnesses, especially if you have a medical condition.

A 20% gratuity will be added to parties of 10 or more.

KIDS – \$5.50

CHICKEN NUGS
CHEESEBURGER
CHICKEN SANDWICH
GRILLED CHEESE
SPAGHETTI MARINARA

Includes Side & Drink for Our Guests 11 & Under

DRINKS – \$2.75

SODAS
TEA
COFFEE

SIGNATURE COCKTAILS

L&N OLD FASHIONED Old Forester 100, Bourbon Barrel Beer Syrup, Angostura Bitters, Orange, & a Filthy Cherry	\$8.00
MINNIE’S MARGARITA Tequila, Triple Sec, House-Made Sour Mix	\$8.00
SENNING’S MANHATTAN Rittenhouse Rye, Sweet Vermouth, Angostura Bitters	\$10.00
SUNNYHILL PAVILION Bacardi Spiced Rum, Bacardi Coconut Rum, Mango Puree, Strawberry Puree, Orange & Pineapple Juice, Orange Slice, Cherry	\$11.00
THE OVERLOOK Vodka, Gin, Rum, Tequila, Triple Sec, Melon Liqueur, Sour Mix, & Lemon-Lime Soda	\$11.00
THE FLEUR DE LIS Bacardi Spiced Rum, Blueberry Puree, Lemon Juice, Lemon-Lime Soda	\$7.50
GRAND BOULEVARD Vanilla Vodka, Strawberry Puree, & Creme de Cacao	\$8.00
SUPERCHARGER Deep Eddy Vodka, Blue Curacao, House-Made Sour Mix, & Lemon-Lime Soda	\$7.50
PEACHTREE TEA Deep Eddy Sweet Tea Vodka, Peach Puree, Lemon Juice, Unsweet Tea	\$7.50
COLONIAL GARDENS MULE Mi Campo Reposado Tequila, Spicy Agave Nectar, Lime, & Hibiscus Ginger Beer	\$9.50
B.A. WATSON’S BLOODY MARY Jeptha Creed Hot Pepper Vodka, Bloody Mary Mix, Olives, Lemon, & Lime MAKE IT A HAIL MARY for +\$8.50! Add a Burger Slider, 2 Shrimp, & a Piece of Bacon	\$9.00

NO/LOW ABV COCKTAILS

TEEN BAR NEWS NA Bourbon, Lemon, Passion Fruit, Topped w/ Lemon-Lime Soda	\$7.00
SOUTHSIDE SPRITZ Ritual Apertif, Champagne, Soda, & Orange	\$9.00
MRS. MCCREE’S SUGAH Sour Mix, Orange Juice, Soda, Orange, & Lux Cherry	\$8.00

WINE	\$8 / \$32
RED Cabernet Sauvignon Pinot Noir Red Blend	WHITE Chardonnay Pinot Grigio Sauvignon Blanc

HAPPY HOUR | TU-F 2-6, F-SA 8-CLOSE

\$1.00 OFF DRAFTS (EXCLUDES ROTATORS)
\$2.50 DOMESTIC BOTTLES
\$2.50 WELLS
\$5.00 MARGARITAS
\$5.00 B.A. BOILER House Beer & House Bourbon Shot
\$11.00 DOMESTIC PITCHER
\$11.25 DOMESTIC BUCKETS
\$2.00 OFF ALL SNACKS

WINE WEDNESDAY | ALL DAY \$5 / \$16

DRAFT BREWS 16OZ / 24OZ / PITCHER

B.A BREW	\$3.00 / \$4.50 / \$11.50
ATG CAB	\$4.00 / \$5.50 / \$14.50
BUD LIGHT	\$4.00 / \$5.50 / \$14.50
MICHELOB ULTRA	\$4.00 / \$5.50 / \$14.50
MILLER LITE	\$4.00 / \$5.50 / \$14.50
BLUE MOON	\$5.50 / \$7.00 / \$18.50
SEASONAL ROTATOR	VARIES
IPA ROTATOR	VARIES

BOTTLES

BUD LIGHT	\$4.00
BUDWEISER	\$4.00
BUDWEISER ZERO	\$4.00
MICHELOB ULTRA	\$4.00
COORS LITE	\$4.00
MILLER LITE	\$4.00
MODELO	\$4.25
CORONA	\$4.25
YUENGLING	\$5.50
ANGRY ORCHARD	\$5.00
DOMESTIC BUCKET	\$17.00

CANS

ATG CITRA ASS DOWN	\$7.50
ATG SOL MATE	\$8.00
COORS LIGHT BANQUET	\$4.00
COUNTRY BOY CLIFF JUMPER	\$5.00
COUNTRY BOY COUGAR BAIT	\$5.00
FALLS CITY PILSNER	\$4.00
GOODWOOD BOURBON BARREL ALE	\$7.00
GOODWOOD WALNUT BROWN ALE	\$5.00
PBR	\$3.00
VODKA SELTZER	\$7.00
ASK ABOUT OUR CANNED ROTATORS!	

BOURBON, TEQUILA, & VODKA...OH MY!
COME CHECK OUT OUR BAR OR ASK YOUR SERVER!

DESSERTS

SKILLET COOKIE W/ICE CREAM	\$8.00
BREAD PUDDING	\$6.00
CHOCOLATE LAVA CAKE	\$5.00
PINEAPPLE CAKE	\$5.00

LUNCH SPECIALS | TU-F 11-2 \$9.99

6 PC NUGS	EACH MEAL COMES WITH A DRINK, & A SIDE
2 CHICKEN SLIDERS	
2 BURGER SLIDERS	
CHICKEN CAESAR SALAD WRAP	

EVENTS LISTED ON THE CHALK BOARD!

BOOK YOUR NEXT EVENT WITH US!
INFO@THEBACOLONIAL.COM

The Senning’s Room
LOUNGE & PRIVATE DINING

Originally part of Senning’s Park, you’re sitting at the site of Louisville’s first zoo! In 1902, Frederick and Minnie Senning, and their son William, housed various animals right here, including ostriches for riding! In 1940, the park was sold to the new owner B.A. Watson who opened a restaurant on the property called Colonial Gardens. Our name pays homage to the second owner of our homeplace who brought southern hospitality, live music, and amazing food to the South End! We are proud to carry on his legacy at The B.A. Colonial.



818 W. KENWOOD DRIVE
LOUISVILLE, KY 40214
502-242-8686
f THEREALBACOLONIAL.COM
globe THEBACOLONIAL.COM
envelope INFO@THEBACOLONIAL.COM