



BLU Bar Specialty Martini's

\$10.00 each

BLU Martini – vodka, hypnotiq, blue curacao, white cranberry juice

Lemontini – citrus vodka, triple sec, fresh squeezed lemon juice

Bellinitini – peach vodka, peach nectar, peach schnapps

Italian Margaritini – gold tequila, amaretto disarrono, fresh squeezed lime juice

Pamatini – original pama liqueur, vanilla vodka, white cranberry juice

Chocolate Cherrytini – black cherry vodka, white crème de cocoa

Caribbean Fruitini – vanilla vodka, pineapple juice & your choice of coconut or pineapple rum



Draft Beer Selection

Sam Adams Boston Lager
Newcastle
Guinness
Blue Moon
Miller Lite
Kentucky Bourbon Barrel Ale

Bottled Beer Selection

Amstel Light
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Samuel Adams
Heineken
Michelob Ultra
Miller Lite
Miller Genuine Draft
O'Douls



Wines by the Glass

White

#412 New Harbor Sauvignon Blanc
Marlborough 2009 New Zealand
\$7

#416 Hanna Sauvignon Blanc 2007 California
\$12

#302 Livio Felluga Esperto Pinot Grigio 2007
Italy
\$10

#486 Hawk Crest Chardonnay by Stags Leap
Wine Cellars 2007 Monterey
\$9

#452 Newton Red Label Chardonnay 2008
California
\$11

#524 Hogue Riesling 2008 Columbia Valley
\$9

#464 Sonoma Cutrer 2007 Russian River
Valley
\$12

#526 Beringer White Zinfandel 2008 California
\$8

All wines and vintages subject to availability ~
for wines by the bottle please ask your server
for a complete Wine List.



Wines by the Glass

Red

#930 Francis Coppola Diamond Series Pinot
Noir 2008 Monterey
\$12

#1030 Fourteen Hands Merlot 2007 Columbia
Valley
\$9

#1246 Ramsay Cabernet Sauvignon 2006
Oakville
\$11

#1070 Seven Deadly Zins 2007 Lodi
\$12

#904 "A" by Acacia Pinot Noir 2008 California
\$11

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Wines by the Glass

Red

#1124 Terrazas Reserva Malbec 2007
Argentina
\$ 12

1126 Gascon Malbec 2009 Argentina
\$9

#962 Rosenblum Vintner's Cuvee Syrah 2007
California
\$8

#964 Penfolds 128 Shiraz 2006 Australia
\$11

#754 Stellina di Notte Chianti 2007 Italy
\$10

#1204 Uppercut Cabernet Sauvignon 2007
California
\$ 11

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Sparkling Wines

224 Mumm Napa Cuvee "M" NV 187 ml
\$18

204 Stellina Prosecco 2008 Italy
\$9

Port & Fortified Wines

Sandeman Ruby Porto
\$12

Sandeman Twenty Year Tawny Porto
\$18

Sandeman Thirty Year Limited Edition Porto
\$36

Sandeman Forty Year Limited Edition
\$48

Celebration Wine List

818 Chateau L'Eglise Clinet 1997 Pomerol
285.00

822 Chateau Cheval Blanc 2001 St. Emilion
400.00

824 Chateau Clerc Milon 2000 Pauillac (1)
125.00

826 Louis Jadot Charmes Chambertin
Grand Cru 1996 Burgundy
530.00

828 Chateau Montelena Cabernet 2004
Calistoga Napa
Valley
396.00

830 Col Solare Cabernet 2004 Columbia Valley
178.00

834 Bodegas Muga Rioja Reserva 2003 Spain
80.00

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Bourbon List

1792

Medium-full bodied; honey grain, mocha & brown
spice

American Honey

Honey infused with Wild Turkey

Ancient Age

Dry, with toffee and vanilla

Bakers

Silky texture with vanilla, fruit and toasted nuts

Basil Hayden

High Rye content yields pepper, spice & honey

Benchmark

Robust with tobacco, leather, oak & dried cherries

Blanton's

Intense nose; a dry heavy caramel with pepper &
honey

Bookers

Long finish with Intense fruit, tannin and tobacco
flavor

Buffalo Trace

Sweet with brown sugar & spice, followed by
leather & oak

Bulleit

Perfume, lavender, spice, wood, & a hint of orange
peel

Corner Creek

Lightly filtered; dry with coconut, oak & wood spice

Eagle Rare 10 year

Tropical fruit, condensed milk, orange, vanilla &
coconut

Eagle Rare 17 year

Tannic; marmalade, sweet fruit dampened by oak

Early Times

Light, smooth & well balanced; almond, custard & wood spice



Bourbon List

Elijah Craig 12 year

Rounded – sweet start, spicy finish; licorice and apple

Elijah Craig 18 year

Sharp; corn, citrus & wood

Elmer T. Lee

Sweet; raisin & vanilla

Evan Williams

Oak, char, nuts, pears, & leather

Evan Williams Single Barrel

Deep Bouquet of milk chocolate, hay, almond butter, and resin

Ezra Brooks

Light bodied; vanilla spice & corn

Ezra Brooks Single Barrel

Dry tannins, sweet caramel & allspice

Four Roses

Light Bodied; vanilla & honey spice

Four Roses Single Barrel

Full bodied; ripe plum, cherry, fruit & spice

Four Roses Small Batch

Balanced; sweet oak, caramel, hint of mellow spice

George T. Stagg

Lemon, raisin, leather, & rose with a hint of nutmeg & cinnamon

Hancock's Reserve

Lemon curd, rye, tobacco & vanilla

Heaven Hill Black Label

Warm with sugar-caramel & wood spice

JW Dant

Warming; pepper spice, oak & hint of caramel

Jefferson's

Soft & smooth with berry & citrus notes



Bourbon List

Jefferson's Reserve

Full bodied; Sweet with caramel, dates, blackberry
& orange

Jim Beam

Light bodied; vanilla, caramel & wood char

Jim Beam Black Label

Semi-sweet with oak & toasted grains

Johnny Drum

Lemon, Caramel & slightly grassy

Kentucky Vintage

Clove, citrus, smoke, dried herbs & butter

Knob Creek

Biting; Cocoa, vanilla, & spice

Maker's Mark

Sweet nuttiness; toffee, licorice,

Maker's 46

Butterscotch, baked apple bran, long finish

Noah's Mill

Complex; grain, corn & oak

Old Bardstown

Cedar & corn with a hint of butterscotch

Old Charter

Dry with pepper, vanilla spice, & toffee

Old Crow

One of the original bourbons, fruity caramel notes

Old Forester

Mild sweetness with rye, oak, caramel & sweetness

Old Forester Birthday

Cedar Wood, cinnamon, orange marmalade finish

Old Pogue Master's Select

Rounded flavor with herbal mint & grass



Bourbon List

Old Rip Van Winkle 10 year

Fruitiness with rye & Vanilla

Old Weller

Balanced & full bodied with honey, vanilla & spice

Pappy Van Winkle 15 year

Sweet & smooth with youthful flavors of vanilla & toasted oak

Pappy Van Winkle 20 year

Medium body with wild cherry & earthy rye

Pappy Van Winkle 23 year

Smooth & complex with underlying toffee & honey

Pure Kentucky

Woody with cedar, spice, & intense caramel

Red Stag

Black Cherry infused bourbon

Rock Hill Farms

A touch of mint, tobacco & fruit

Rowan's Creek

Hand crafted flavors including

Russell's Reserve

Very smooth, sweet & silky with complex oak & vanilla,

Van Winkle Reserve 12 year

Balanced & full-bodied with cocoa, white pepper & spice

Very Old Barton

Nutty with gentle spice, tannins, & licorice

Wathen's

Rich with butter, corn sweetness, caramel & rye

Wild Turkey

Woody with malt, sweet berries & spice

Wild Turkey Kentucky Spirit

Toasted nuts, peppercorn, spice, & leather



Bourbon List

Wild Turkey Rare Breed

Hint of orange, mint, sweet tobacco

Willett

Vanilla, coconut, crème brûlée, cedar, cinnamon,
mint & fennel

Woodford Reserve

Toffee, butterscotch, vanilla, peach & aromatic
spices

Woodford Reserve Master's Collection

Maple Wood Finish

Spicy sweetness with golden raisin, maple syrup, &
leather



Bourbon Flights

Old Grey Mare - \$20

Old Weller Antique
Ancient Age
Old Rip Van Wrinkle

Triple Crown - \$30

Eagle Rare 17 yr
Pappy Van Winkle 20 yr
Elijah Craig 18 yr

Over the Hill - \$25

Heaven Hill
Elijah Craig
Evan Williams Single Barrel

Riverboat Captain - \$25

Bookers
George T. Stagg
William Larue Weller

Turkey Trot - \$20

Wild Turkey
Wild Turkey Kentucky spirit
Wild Turkey Rare breed

A Dozen Roses - \$15

Four Roses
Four Roses Single Barrel
Four Roses Small Batch

Home on the Range - \$15

Buffalo Trace
Bulleit Bourbon
Corner Creek



Bourbon Flights

Jim Beam Small Batch - \$25

Jim Beam Black
Bakers
Basil Hayden's

Pappy Van Winkle's - \$35

15 yr
20 yr
23 yr

Proud to be a Kentuckian - \$25

Kentucky Vintage
Pure Kentucky
Old Bardstown

A Day at the Races - \$30

Blanton's
Rock Hill Farms
Woodford Reserve

The Original - \$20

Maker's Mark
Woodford Reserve
Knob Creek

Reserved Seating - \$25

Jefferson's Reserve
Russell's Reserve
Hancock's Reserve



BLU BAR Menu

(Offered until 10pm)

Bruschetta/vine-ripened tomato/roasted
garlic/onion/basil/mozzarella/grilled crostini

8

Calamari Fritti/roasted red pepper aioli

12

Portobello Fries/roasted pepper goat cheese puree

7

Citrus Poached Jumbo Shrimp/bourbon cocktail
sauce

14

Ossobuco Ravioli/smoked tomato ragu/sautéed
spinach

11

Sautéed Clams/fresh lemon/pinot
grigio/garlic/butter/grilled focaccia

11

Antipasti

prosciutto/soprapretta/salami/italian
cheese/olives/marinated vegetables

16

10" Brick Oven Pizzas

roasted garlic/cremini mushrooms/smoked gouda

11

vine-ripened tomato/fresh mozzarella/basil

11

Italian sausage/pancetta/prosciutto/fresh thyme

12



Desserts

(Offered until 10pm)

Warm Lemon-Ricotta Zeppolles
powdered sugar/warm chocolate ganache

7

Gelato & Sorbet Sampler
Ask your server for today's selection

7

Tiramisu
lady fingers/ mascarpone/espresso/cocoa

7

Cannoli filled to order
pistachios/ chocolate shavings/fresh berries

7

Cheesecake
ricotta & mascarpone cheeses/fresh berry
compote/raspberry sauce

7

Six-layer Chocolate Cake
berry compote/chilled milk shooter

12



BLU BAR Menu - After 10pm

1 Dozen Chicken Wings

Bourbon BBQ sauce

10

Grilled Chicken Breast Sandwich

Cucumber-Mango Slaw/Bourbon BBQ/Frisee

Lettuce/Brioche Bun

12

"Create Your Own" Burger

100% Black Angus Burger/Brioche Bun/Green Leaf

Lettuce/Tomatoes

Choice of: Cheddar, Pepper jack, Swiss, Provolone, or
American

Sautéed Onions, Mushrooms, or Maple Pepper Bacon

12

Beer Battered Onion Rings

Bourbon BBQ/Southwest Ranch

7

Three Cheese Quesadilla

Pepper jack/Cheddar/Mozzarella Cheeses

House-made Guacamole/Salsa/Sour Cream

9

Desserts

Bourbon Barrel Stout Cheese Cake

Pretzel Crust/Bourbon Caramel Drizzle

7

Chocolate Brownie Sundae

Warm chocolate chip brownie/vanilla ice cream/whipped
cream/hot fudge/cherry

6