

# PHOENIX ROOM LUNCH MENU

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## STARTERS

### DAILY SOUP \$7

**KEENELAND BURGOO \$7**  
Serrano Corn Fritter

**MOO SHINE BEER CHEESE \$7**  
Garden Crudite, Flatbread

**HEIRLOOM TOMATO SALAD \$7**  
Arugula, Burrata, Basil Crouton,  
Citrus Vinaigrette

## MAINS

*Sandwiches Offered With House Kettle Chips  
Or Market Fruit*

**KEENELAND COBB \$14**  
Signature Smoked Brisket, Local Cheddar,  
Avocado, Heirloom Tomato, Cucumber, Garden  
Herb Ranch Dressing

### MEMPHIS SMOKED CHICKEN

**GRAIN BOWL \$14**  
Savoy Spinach, Toasted Farro, Heirloom Carrot,  
Dried Cherry, Spiced Chickpea, Pickled Onion,  
Citrus Vinaigrette

### FRIED GULF SHRIMP PO BOY \$14

Shaved Romaine, Local Tomato, Dill Pickle,  
Tabasco Aioli, Artisan French Roll

### FALAFEL WRAP \$14

Hummus, Tomato, Arugula, Pickled Red Onion,  
Marinated Feta, Cucumber Mint Raita,  
Herb Grilled Pita

### CRAFT BURGER \$14

Chuck, Brisket, Short Rib Blend, House Bacon  
Jam, Local White Cheddar, Banana Chili Relish,  
Pub Sauce, Brioche Roll

### KENTUCKY HOT BROWN \$16

Bourbon Brined Roast Turkey, House Cured Pork  
Belly, Brioche, Tomato, Scallion, Sauce Mornay

## DAILY SPECIALS

*Sandwiches Offered With House Kettle Chips  
Or Market Fruit*

### GRILLED VERLASSO SALMON SALAD \$16

Black Kale, Savoy Cabbage, Edamame,  
Marcona Almond, Mandarin Orange,  
Local Melon, Sesame Lime Vinaigrette

## SIGNATURE STACKED

**CORN BEEF SANDWICH \$14**  
Dill Pickle, Pub Sauce, 16 Bricks Deli Rye

## DESSERTS

**KEENELAND BREAD PUDDING \$8**  
Maker's Mark Bourbon Sauce

**CHOCOLATE BUNDT CAKE \$8**  
Vanilla Bean Crème Anglaise

**CARAMEL APPLE CHEESE CAKE \$8**  
Cinnamon Streusel

# PHOENIX ROOM BAR MENU

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## SPECIALTY COCKTAILS

**KEENELAND BREEZE** \$9  
Maker's Mark, Orange Liqueur,  
Ginger Ale

**BLUEGRASS  
BLOODY MARY** \$10  
Grey Goose, Bloody Mary Mix

**BUFFALO BOW TIE** \$9  
Buffalo Trace, Peach Syrup,  
Ginger Ale

**MIMOSA/BELLINI** \$9  
Champagne, Orange Juice/  
Bellini Mix

**KEENELAND SUNRISE** \$9  
Tito's Vodka, Strawberry,  
Orange, Champagne

## BEERS

### DOMESTIC

Budweiser | \$6  
Bud Light | \$6  
Miller Lite | \$6  
Coors Light | \$6  
Michelob Ultra | \$6

### IMPORT

Stella Artois | \$7  
Heineken | \$7  
Corona | \$7.5

### LOCAL CRAFT

Keeneland Fall Ale | \$8  
Country Boy Cougar Bait | \$8  
West Sixth IPA | \$8

### NON-ALCOHOLIC BEER

O'Doul's | \$4

## SPIRITS LIST

### BOURBON

Maker's Mark | \$8  
Maker's 46 | \$10.5  
Keeneland Maker's Mark  
Private Select | \$16.50  
Buffalo Trace | \$8  
Woodford Reserve | \$11

### VODKA

Grey Goose | \$9  
Tito's | \$8

### SCOTCH

Glenfiddich 12yr | \$12

### OTHER BRANDS

Crown Royal | \$9  
Jack Daniel's | \$8  
Bacardi Light Rum | \$8  
Tanqueray Gin | \$8  
Castle & Key Gin | \$9  
El Jimador Tequila | \$9  
Baileys Irish Cream | \$8.5  
Kahlua | \$8.5  
Disaronno | \$8.5

### WHITE WINES 8OZ

Santa Margherita  
Pinot Grigio | \$23  
Louis Jadot  
Pouilly-Fuissé | \$20.5  
Simi Chardonnay | \$14  
Kendall Jackson  
Chardonnay | \$14

### RED WINES 8OZ

Francis Ford Coppola  
Director's Cut  
Cabernet Sauvignon | \$23  
BR Cohn  
Cabernet Sauvignon | \$18  
Meiomi Pinot Noir | \$15  
Rodney Strong Merlot | \$12

### CHAMPANGE & SPARKLING

Domaine Chandon Brut  
\$16 | \$58.5  
William Wycliff Brut | \$8

### NON ALCOHOLIC BEVERAGES

Perrier Sparkling Water | \$3.50  
Dasani Water | \$2.50  
Soft Drinks | \$1.50