

UPTOWN

CAFE

Signature Drinks

Ruby Red Basil Collins

Finlandia Grapefruit Vodka, basil simple syrup, lime juice
and grapefruit juice served over ice 10.00

Blood Orange Kentucky Mule

Old Forester, ginger beer and blood orange
sweet and sour over ice 10.00

Spring Flower

Tanqueray, St. Germain Elderflower Liqueur
and grapefruit juice with Prosecco over ice 10.00

Uptown Lemonade

Tito's Vodka, Peachtree Schnapps and lemonade
with a splash of cranberry served up 12.00

Jalapeno Pamarita

Jalapeno syrup, El Jimador tequila, sweet and sour topped
with Pama, salted rim over ice 10.00

Sazerac

Copper and Kings Absinthe rinse, Rittenhouse Rye and
Peychauds bitters stirred and served neat with a lemon twist 11.00

Kentucky Gimlet

Evan Williams Single Barrel Bourbon, basil simple syrup
and lime juice served up 12.00

Kentucky Martini

Makers Mark and Amaretto served up 12.00

Amarula Martini

Amarula cream liqueur, white crème de cacao, Stoli Vanilla Vodka
with a splash of Amaretto served up 12.00

Wines

Whites	Glass	Bottle
Sparkling, Prosecco, De Luca, Sicily, Italy	Split	8.00
Rose of Cabernet, Mulderbosch, South Africa	7.50	30.00
White Blend, Zoe, Skouras, Peloponnese, Greece (Roditis, Mosco Philero)	8.50	34.00
Albarino, Martin Codax, Rias Baixas, D.O., Spain	7.50	30.00
Sauvignon Blanc, Cape Mentelle, Margaret River, Australia	8.50	34.00
Sauvignon Blanc, Slingshot, Napa Valley, California	9.00	36.00
Sauvignon Blanc, Matua, Marlborough, New Zealand	8.00	32.00
White Blend, Chateau La Freynelle, Bordeaux, France (Sauvignon Blanc, Semillon, Muscadelle)	7.50	30.00
Pinot Grigio, Danzante, Le Venezie, Italy	7.50	30.00
Pinot Gris, King Estate, Oregon	10.00	40.00
Chardonnay, Wente "Morning Fog", Livermore Valley	7.50	30.00
Chardonnay, (unoaked), Mer Soleil Silver, California	8.25	33.00
Chardonnay, Sonoma Cutrer, Russian River Ranch, California	11.00	44.00
Chenin Blanc, Pacific Rim, Hahn Hill Vineyard, Yakima Valley, WA	8.50	34.00
Riesling, (Almost Dry) Montinore Estate, Willamette Valley, Oregon	8.00	32.00
Moscato, Villa Rosa D'Asti, Piedmont, Italy	7.25	29.00
Reds		
Pinot Noir, Route Stock 99W, Willamette Valley Oregon 2015	10.00	40.00
Pinot Noir, Meiomi, Sonoma, Monterey, Santa Barbara, Ca 2017	9.00	36.00
Tempranillo, Marques De Vargas, Rioja Crianza, Spain 2015	9.00	36.00
Merlot, Deloach, California 2016	7.25	29.00
Red Blend, Banfi, Cantine Rosso, Tuscany, Italy 2015 (Sangiovese, Cabernet Sauvignon, Merlot)	8.00	32.00
Red Blend, Gérard Bertrand, Terroir Corbières, South France (Grenache, Syrah, Mourvèdre) 2015	9.50	38.00
Red Blend, Saved, Ca 2014 (Merlot, Malbec, Syrah, Zinfandel)	8.00	32.00
Red Blend, Farmhouse Red, Cline Cellars, Sonoma, California (Zinfandel, Syrah, Carginane, Mourvèdre, Petite Sirah) 2017	7.50	30.00
Claret, Newton Skyside, Napa, California 2016 (Merlot, Cabernet Sauvignon, Petite Verdot, Syrah, Cabernet Franc, Malbec)	9.50	38.00
Malbec, Piattelli Vineyard, Mendoza, Argentina 2016	8.50	34.00
Shiraz, Farm To Table, Fowles Wine, Victoria, Australia 2015	8.50	34.00
Old Vine Zinfandel, Brazin, Lodi, California 2016	8.00	32.00
Petite Sirah, Terra D'Oro, Amador Co., California 2014	9.00	36.00
Cabernet Sauvignon, Lapis Luna, Lodi, California 2014	8.00	32.00
Cabernet Sauvignon, Substance, Columbia Valley, WA 2016	9.00	36.00
Cabernet Sauvignon, B-Side, Napa Valley, California 2015	11.00	44.00

Vintages are subject to availability

Monday Evenings 1/2 price bottles of wine with purchase of entrée

Beers

Buckler NA	3.00	Stella Artois	4.50
Corona	4.50	Gosling's Ginger Beer NA	3.00
Yuengling Lager	3.00	Heineken	4.50
Michelob Ultra	3.00	Rhinegeist Truth IPA	4.50
Miller Lite	3.00	Stiegl Radler (grapefruit)	5.50
Coors Light	3.00	Southern Tier 2X IPA	4.50
Bud Light	3.00	Great Flood Toasted Brown	4.50
Budweiser	3.00	Negra Modelo	4.50
Blue Moon	4.50	Kentucky Bourbon Barrel Ale	6.00
Harp	4.50	Guinness Draught Can	5.50
ON TAP - Ask Server	5.00		

Bourbons

Well	7.00	Maker's Mark	9.00
Angels Envy	13.00	Noah's Mill	13.00
Basil Hayden	12.00	Old Bardstown	8.00
Bernheim Wheat	11.00	Old Fitzgerald	8.00
Blanton's	15.00	Old Forester	8.00
Booker's	16.00	Old Forester Birthday (2018)	25.00
Buffalo Trace	8.00	Rowan's Creek	10.00
Bulleit	8.00	Russell's Reserve 10 year	10.00
Elijah Craig	9.00	Van Winkle 10 yr	13.00
Evan Williams Single Barrel	10.00	Van Winkle 12 year	15.00
Four Roses Single Barrel	11.00	Weller Antique	9.00
Jefferson's Reserve	14.00	Weller Special Reserve	8.00
Jim Beam	8.00	Wild Turkey	8.00
Jim Beam Black	9.00	Wild Turkey Kentucky Spirit	10.00
Johnny Drum	9.00	Willet Pot Still Reserve	11.00
Knob Creek	9.50	Woodford Reserve	11.00
Larceny	8.00	Yellowstone Select	8.00
Maker's 46	11.00	(All selections are upon availability)	

Whiskeys & Ryes

Bulleit Rye	8.00	Rittenhouse Rye	9.00
Bushmills	8.00	Seagrams 7	8.00
Canadian Club	8.00	Seagrams VO	8.00
Crown Royal	9.50	Southern Comfort	8.00
Jack Daniel's	9.00	Willet Rye	12.00
Jameson	8.00		

Scotches

Dewar's	8.00	Johnny Walker Black	11.00
J & B	8.00	Glenmorangie 10 Year	12.00
Cutty Sark	8.00	Glenlivet 12 Year	12.00
Johnny Walker Red	10.00	Macallan 12 Year	14.00
Chivas Regal	11.00	Auchentoshan Three Wood	14.00

Cognacs

Courvoisier V.S.	12.00	Copper & Kings American Brandy	10.00
Hennessey V.S.	11.00	Copper & Kings Aged Apple Brandy	11.00
Martell V.S.O.P.	12.00	Copper & Kings Absinthe	12.00
Remy Martin V.S.O.P.	14.00		

Cordials and Liqueurs

Amaretto DiSaronno	9.50	Kahlua	9.50
B & B	11.00	Pama	9.50
Bailey's Irish Cream	9.50	Sambuca Romana	9.50
Chambord	9.50	Tia Maria	9.50
Cointreau	11.00	Tuaca	9.50
Drambuie	11.00	Godiva Chocolate	9.50
Frangelico	9.50	Rivulet Pecan Liqueur	9.50
Grand Marnier	11.00		

Rums

Bacardi	8.00	Captain Morgan	8.00
Bacardi 8 year	9.50	Mount Gay	8.00
Well	7.00	Myers Dark	8.00
		Santa Teresa	10.00

Tequilas

Jose Cuervo Gold	8.00	Hornitos Black Barrel	8.00
Don Julio Blanco	13.00	Casa Noble Crystal	10.00
Don Julio Reposado	14.00	Cala Noble Reposado	11.00
El Jimador Silver	8.00	Casa Noble Anejo	13.00
Lunazul Blanco	8.00	Casa Migo Anejo	14.00

Coffee Drinks

Irish Coffee with Old Bushmill's Irish Whiskey	9.00
Café Gates with Grand Marnier, Dark Crème de Cacao and Tia Maria	9.00
Kioki Coffee with Brandy and Kahlua	9.00
Jamaican Coffee with Myer's rum and Tia Maria	9.00
Kahlua and Coffee	9.00

Coffee drinks are topped with fresh whipped cream

Espresso	1.50
Cappuccino	3.00

Dessert Wines

Graham's 10 year Tawny Port	9.00
Graham's "Six Grapes" Reserve Port	8.00
Williams Humbert Dry Sack	7.00
Harvey's Bristol Cream Sherry	7.00
Fonseca Bin No. 27 Port	7.00
Dubonnet Aperitif	7.00