

# UPTOWN

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## CAFE

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### *Signature Drinks*

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#### **Sweet Peete Manhattan**

J & B Scotch, sweet vermouth, and  
Heering Cherry Liqueur shaken over ice 10.00

#### **Blood Orange Kentucky Mule**

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

#### **Koval Ginger Spritz**

Koval Cranberry Gin and Domaine D'Canton  
ginger liqueurs with prosecco over ice 10.00

#### **Kentucky Gimlet**

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

#### **Sazerac**

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

#### **Spiced Pecan Manhattan**

Bulleit Bourbon, rivulet Pecan liqueur,  
and allspice dram liqueur, shaken served up 12.00

#### **Pear Martini**

Skyy Pear Vodka, Domaine D'Canton ginger  
liqueur, and white cranberry 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

<b>Whites</b>	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 Biaxas, 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, Wilamette Valley, Oregon	8.00	32.00
Moscato, Villa Rosa D'Asti, Piedmont, Italy	7.25	29.00
 <b>Reds</b>		
Pinot Noir, Route Stock ggW, 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

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## Beers

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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
<b>ON TAP</b> - Ask Server	5.00		

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## Bourbons

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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)	

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## Whiskeys & Ryes

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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		

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## Scotches

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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

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## Cognacs

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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		

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## Cordials and Liqueurs

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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		

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## Rums

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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

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## Tequilas

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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

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## Coffee Drinks

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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

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## Dessert Wines

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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