

# PHOENIX ROOM LUNCH MENU

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## STARTERS

**DAILY SOUP** \$7

**KEENELAND BURGEOO** \$7  
Serrano Corn Fritters

**SAVORY SPINACH SALAD** \$7  
Teardrop Tomatoes, Frisee, Farm Egg,  
Mushrooms, Hot Bacon Vinaigrette

**WHITE CHEDDAR PIMENTO CHEESE FONDUE** \$7  
Garden Crudit , Sea Salt Pita Chips

## SANDWICHES

*Includes House Kettle Chips or Market Fruit*

**CRAFT BURGER** \$14  
Chuck, Brisket, Short Rib Blend, House Bacon  
Jam, Local White Cheddar, Banana Chili Relish,  
Pub Sauce, Brioche Roll

**FALAFEL WRAP** \$14  
Hummus, Tomatoes, Arugula, Pickled Red Onions,  
Marinated Feta, Cucumber Mint Raita, Herb  
Grilled Pita

**HOT CORNED BEEF SANDWICH** \$14  
Caramelized Onions, Moo Shine Beer Cheese,  
Sorghum Grain Mustard, Dill Pickle, Sea Salt  
Pretzel Bun

**CHARLESTON CRAB CAKE SANDWICH** \$16  
Local Tomatoes, Limestone Bibb Lettuce, Low  
Country Remoulade, Toasted Brioche Roll

*The following specials are rotated daily and  
available on the dates below.*

**MAINE LOBSTER ROLL** \$22  
House Bacon Jam, Citrus Chive Aioli, Buttered  
Brioche Roll  
*Available Nov. 14, 17*

**HOUSE SLOW SMOKED BEEF BRISKET** \$16  
Market Vegetables, Yukon Potato Hash, Molasses  
Barbeque Sauce  
*Available Nov. 13, 16*

**KENTUCKY HOT BROWN** \$16  
Bourbon Brined Roasted Turkey, House Cured  
Pork Belly, Brioche, Tomatoes, Scallions, Sauce  
Mornay  
*Available Nov. 12, 15, 18*

## SALADS

**BLACKENED VERLASSO SALMON SALAD** \$16  
Artisan Greens, Chicory, Local Tomatoes, Pickled  
Red Onions, Fried Okra Croutons, House Bacon  
Jam; Buttermilk Herb Dressing

**KEENELAND COBB** \$14  
Signature Smoked Brisket, Local Cheddar,  
Avocado, Heirloom Tomatoes, Cucumbers;  
Garden Herb Ranch Dressing

*The following specials are rotated daily and  
available on the dates below.*

**FALL KALE SALAD** \$14  
Heirloom Carrots, Gala Apples, Napa Cabbage,  
Dried Cranberries, Pork Belly Lardon, Toasted  
Pecans, Cornbread Croutons; Maple Mustard  
Vinaigrette  
*Available Nov. 14, 17*

**CHIMICHURRI GRILLED PRAWN SALAD** \$16  
Artisan Greens, Napa Cabbage, Avocado,  
Cucumbers, Clementine, Pickled Red Onions,  
Tomatoes; Coriander Lime Dressing  
*Available Nov. 13, 16*

**MEMPHIS SMOKED CHICKEN GRAIN BOWL** \$14  
Savoy Spinach, Toasted Farro, Heirloom Carrots,  
Dried Cherries, Spiced Chickpea, Pickled Onions;  
Maple Mustard Vinaigrette  
*Available Nov. 12, 15, 18*

## DESSERTS

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

**SWEET POTATO PIE** \$8  
Toasted Marshmallow

**CARAMEL APPLE CHEESE CAKE** \$8  
Spiced Blueberry Compote

# PHOENIX ROOM BAR MENU

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## SPECIALTY COCKTAILS

**KEENELAND BREEZE** | \$8  
Maker's Mark, Orange Liqueur,  
Ginger Ale

**BLUEGRASS  
BLOODY MARY** | \$9  
Grey Goose, Bloody Mary Mix

**BUFFALO BOW TIE** | \$8  
Buffalo Trace, Peach Syrup,  
Ginger Ale

**MIMOSA** | \$8  
Champagne, Orange Juice

**BELLINI** | \$8  
Champagne, Bellini Mix

**KEENELAND SUNRISE** \$8  
Tito's Vodka, Strawberry,  
Orange, Champagne

## BEERS

*Domestic Can*

Budweiser | \$4

Bud Light | \$4

Miller Lite | \$4

Coors Light | \$4

Michelob Ultra | \$4

O'Doul's | \$3

*Premium Can/Bottle*

Corona | \$5

Heineken | \$5

Stella Artois | \$5

Keeneland Fall Ale | \$5

Country Boy Cougar Bait | \$5

West Sixth IPA | \$5

## SPIRITS

### BOURBON

Maker's Mark | \$7

Maker's 46 | \$8

Keeneland Maker's Mark  
Private Select | \$9

Buffalo Trace | \$7

Woodford Reserve | \$8

### VODKA

Grey Goose | \$8

Tito's | \$7

### SCOTCH

Glenfiddich 12yr. | \$8

### OTHER BRANDS

Crown Royal | \$8

Jack Daniel's | \$7

Bacardi Light Rum | \$7

Tanqueray Gin | \$7

Castle & Key Gin | \$8

El Jimador Silver Tequila | \$7

Baileys Irish Cream | \$7

Kahlua | \$7

Disaronno | \$7

## WHITE WINES

*8 oz. Glass*

Santa Margherita  
Pinot Grigio | \$23

Louis Jadot  
Pouilly-Fuissé | \$20.50

Simi Chardonnay | \$14

Kendall Jackson  
Chardonnay | \$14

## RED WINES

*8 oz. Glass*

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 | \$7

## NON ALCOHOLIC BEVERAGES

Perrier Sparkling Water | \$3.50

Dasani Water | \$2.50

Soft Drinks | \$1.50