



NEIGHBORHOOD SERVICES

Honest Food & Drink in the American Tradition

SIGNATURE COCKTAILS

SEASONAL MULE	15
choose house vodka, tequila or whiskey lime / ginger beer	
NHS BLOODY MARY	16
hot pepper vodka / bloody mary mix house pickled green bean & olive garnish	
EASTSIDE	15
vodka / lime / cucumber / mint	
BLACKBERRY SPRITZ	15
gin / prosecco / blackberry / lime	
BLOOD ORANGE MARGARITA	18
blanco tequila / cointreau blood orange / lime / tajín	
AGAVE OLD FASHIONED	16
reposado tequila / demerara angostura bitters / grapefruit twist	

SINGLE BARREL COCKTAILS

OLD FASHIONED	23
angel's envy omni private barrel bourbon cane sugar / angostura / orange twist	
MANHATTAN	15
castle & key omni private barrel rye whiskey / sweet vermouth / bitters lemon twist	
BOULEVARDIER	95
weller full proof omni private barrel bourbon / campari sweet vermouth / orange twist	

DRAFT BEERS

MICHELOB ULTRA	9
pilsner, MO	
FALLS CITY BREWING	12
classic pilsner, KY	
GRAVELY	12
doc's hefe, hefeweizen, KY	
TEN20	12
schnitzelburger, vienna lager, KY	
GRAVELY	12
la bamba, mexican lager, KY	
RHINEGEIST	12
truth, ipa, OH	
WEST SIXTH	14
amber ale, KY	
TEN20	12
storyteller, ne ipa, KY	
GOODWOOD	12
bourbon barrel, stout, KY	
AGAINST THE GRAIN	15
citra ass down, double ipa, KY	
ROTATING HANDLE	12
ask your server about today's offering	

please drink
responsibly

STARTS & SMALLS

SOUP DU JOUR	9	TRIPLE CROWN	13
		pimento cheese / hummus / b��n��dictine grilled pita / crudit��s	
TORTILLA SOUP TRIBUTE	11	SWEET CHILE CAULIFLOWER	13
chicken / cheddar / avocado cilantro / lime		red fresno / aleppo / sesame seeds	
BBQ CHICKEN NACHOS	15	HOT BROWN TOTS	16
pico / red fresno / radish / crema		turkey / applewood-smoked bacon blistered tomato / pecorino / mornay sauce	
CRISPY ASPARAGUS	13	THE MEATBALLS	16
tempura-style / lemon & dill sauce pecorino		ground chuck & brisket original voodoo sauce	
FRIED SHRIMP	17		
sweet chile cocktail / alabama white			

SALADS

+ chicken 8 + shrimp 9 + salmon 9 + steak 13

QUINOA & KALE	12	CAESAR	18
shishito / tomato / red onion / cucumber radish / chickpeas / pecorino white balsamic vinaigrette		romaine / white anchovy / gremolata / pecorino	
WEDGE	15	COBB	19
applewood-smoked bacon / tomato bbq-spiced pecans / creamy point reyes blue		baby romaine / iceberg / cherry tomato avocado / cucumber / egg / red onion applewood-smoked bacon / pepper jack burnt honey vinaigrette	

SANDWICHES

sea-salted russet fries or kale & quinoa salad

CRISPY CHICKEN	18	CHEESEBURGER*	18
iceberg / tomato / chow chow honey dijonnaise / brioche bun		8 oz angus chuck & brisket / cheddar lettuce / tomato / minced pickle & onion secret sauce	
MEMBERS ONLY	16	THE BEEFY	17
roasted turkey / chopped applewood-smoked bacon / avocado lettuce / tomato / b��n��dictine / sourdough		shaved prime rib / swiss / dijon mayo caramelized onions / rosemary au jus toasted pretzel roll / terra chips	
TERIYAKI CHICKEN	17		
grilled chicken breast / jack cheese shishito chiles / brioche			

ALL-DAY PLATES

CHILEAN SEA BASS	39	SOUP & SALAD OR WRAP COMBO	19
cauliflower cacio e pepe roasted asparagus		choose any combination of two below: soup du jour or tortilla soup wrap: grilled chicken / maple bacon chopped romaine / caesar dressing honey-wheat wrap house salad: mixed greens fresh blueberries / shredded carrot tricolor peppers / balsamic vinaigrette	
FISH & CHIPS	29	RATATOUILLE TART	23
atlantic haddock / coleslaw sea-salted russet fries / classic tartar		roasted zucchini / shallots / mushrooms tuscan herb oil / romesco sauce	
BBQ-SPICED GULF SHRIMP	27	DELMONICO*	47
manchego & cheddar grits original voodoo sauce		16 oz ribeye / creamed spinach roasted garlic marble potatoes voodoo sauce	
BISTRO 1/2 CHICKEN	30		
pan-roasted / creamed russets dressed arugula / sauce piccata			
STEAK FRITES*	37		
10 oz flank steak / sea-salted russet fries original voodoo sauce			

SIDES & SUCH

CREAMED SPINACH	10	ROASTED BRUSSELS	10
ROASTED ASPARAGUS	9	MAC & CHEESE	10
CREAMED RUSSETS	9	CAULIFLOWER CACIO E PEPE	10
L'L KALE & QUINOA	9		

DESSERTS 11

CHOCOLATE BROWNIE	
bourbon salted caramel / �� la mode	
COPPER POT PIE	
spiced apple, pastry, cheddar crisp, vanilla bean ice cream, brown butter caramel	
COCONUT CREAM CAKE	
bourbon salted caramel sauce	

gluten-friendly bread available upon request

gluten-friendly vegetarian vegan dairy-free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. 18% gratuity will be added for parties of 6 or more.

BY THE DRAM

Choose your Omni Private Single Barrel Dram.
Poured to your liking and charged by the 1/2 ounce.

RD1, KY BOURBON	9
PINHOOK, STRAIGHT BOURBON	13
CASTLE & KEY RESTORATION, RYE WHISKEY	8
NEW RIFF, BOURBON	7
EAGLE RARE, 10 YEAR BOURBON	43
RABBIT HOLE	13
WELLER, FULL PROOF BOURBON	77
RARE CHARACTER, BOURBON	28
DOOR KNOCKER, BOURBON	24

BOURBON

Angel’s Envy	23
Basil Hayden	16
Bird Dog	12
Blade & Bow	17
Blanton’s	55
Booker’s	30
Buffalo Trace	25
Bulleit	12
E.H. Taylor	45
Eagle Rare	106
Elijah Craig Small Batch	12
Evan Williams Single Barrel	12
Few	15
Four Roses	12
Four Roses Single Barrel	21
Four Roses Small Batch	23
James E. Pepper	12
Jefferson’s Ocean	15
Jefferson’s Reserve	21
Jeptha Creed Red, White & Blue	25
Knob Creek	15
Larceny	12
Maker’s Mark	18
Michter’s Shenk’s Homestead	30
Michter’s Small Batch	16
Noah’s Mill	20
Old Bardstown Bottled in Bond	12
Old Bardstown Estate	12
Old Forester 1870	14
Old Forester 1897	20
Old Forester 1920	17
Old Forester Statesman	17
Peerless Double Oak	27
Peerless Small Batch	21
Peerless Single Barrel	25
Rabbit Hole Cavehill	16
Rabbit Hole Dareringer	23
Rabbit Hole Heigold	23
Rowan’s Creek	12
Stonestreet	15
Wild Turkey	12
Willett Pot Still Reserve	22
Woodford Reserve Double Oaked	20
Woodford Reserve	14

RYE

Angel’s Envy	18
Bulleit	12
Few	20
James E. Pepper	16
Michter’s	16
Peerless	25
Rabbit Hole	12
Rabbit Hole Boxergrail	25
Sagamore Double Oak	18
Sazarac	15
Woodford Reserve	14

WINE

6oz 9oz Bottle

SPARKLING

Lunetta Prosecco, Veneto, ITA	12		45
Chandon Brut Sparkling Rosé, CA 187mL			22
Moët & Chandon Brut Imperial Champagne, FRA 187mL			37

SAUVIGNON BLANC

Decoy by Duckhorn, CA	13	19	48
Mohua, Marlborough, NZL	14	20	52

OTHER WHITES/ROSÉ

Chateau Ste. Michelle Riesling, WA	12	17	45
Conundrum White Blend, CA	12	17	45
Zenato Pinot Grigio, delle Venezie, ITA	13	19	50
Rose Gold Rosé, Côtes de Provence, FRA	17	22	63
Pine Ridge Chenin Blanc/Viognier, CA	13	19	48

CHARDONNAY

Wente Vineyards Estate Grown, Livermore Valley	13	19	48
Kendall-Jackson Vintner’s Reserve CA	13	19	50

PINOT NOIR

Meiomi, CA	15	20	48
Elouan, OR	13	19	50

OTHER REDS

Banfi Chianti Classico, Tuscany, ITA			52
Benziger Family Winery Merlot, CA	13	19	50
J. Lohr Pure Paso Proprietary Red Blend, Paso Robles, CA			68
Joel Gott Blend, Columbia Valley, WA	13	19	50
Bodega y Vinedos Catena Malbec, ARG	13	19	48

CABERNET SAUVIGNON

Tribute, CA	13	19	48
Liberty School, Paso Robles, CA	13	19	48
Franciscan Estate Cornerstone, CA	15	21	51
DAOU, Paso Robles, CA			58

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