

MENU

Appetizers

PEPPER JACK CHEESE BALLS 10

Deep fried pepper jack cheese curds.

FRIED GREEN TOMATOES 10

Hand-breaded fried green tomatoes served with Cajun remoulade.

LOADED POTATO SKINS 12

Potato skins loaded with bacon, cheddar cheese, green onions, and topped with sour cream.

FIESTA NACHOS 16

Fresh tortilla chips, black bean salsa, pickled jalopenos, cheddar cheese, sliced ancho chile marinated chicken breast.

EMBASSY WINGS 15

5 seasoned fried wings, served with celery and your choice of ranch or blue cheese. Sauce choices; Mild, BBQ, Hot Honey, & Hot.

Kids Menu

GRILLED CHEESE SANDWICH 10

Hearty white bread with American cheese grilled to crispy perfection and served with fries.

CHICKEN TENDERS 10

3 breaded and fried chicken tenders served with fries.

Main Course

BLUEGRASS 18

CHEESEBURGER

Grilled eight-ounce Blackhawk Farms burger on a toasted brioche bun, topped with lettuce, onion, tomato, and pickles. Served with fries.

ADD BACON \$2

ADD FRIED EGG \$2

CENTER CUT BONE-IN 24

PORK CHOP

A seasoned pork chop (GRILLED OR FRIED) served with a side salad and a side of your choice.

CHICKEN ALFREDO 22

PASTA

A made to order Alfredo sauce, over penne pasta with broccoli.

SUBSTITUTE

SHRIMP \$2

ADD SHRIMP \$7

BASEBALL SIRLOIN 24

STEAK

Baseball sirloin seasoned and grilled, served with a side salad and a side of your choice.

CAJUN SHRIMP BOWL 22

Blackened shrimp with andouille sausage served on a bed of white cheddar grits or rice pilaf, covered in a Cajun cream sauce.

Dessert

BLACK TIE CAKE 10

A rich chocolate brownie, layered with white chocolate mousse cake, topped with chocolate fudge icing and white chocolate curls.

DERBY PIE

Kern's famous derby pie.

CHICKEN SANDWICH 18

A seasoned chicken breast (BLACKENED, GRILLED, OR FRIED) topped with lettuce, onion, tomato, and a citrus aioli.

PORTOBELLO BURGER 18

A balsamic and garlic marinated portobello mushroom topped with lettuce, onion, tomato, and a citrus aioli.

Salad

ADD SHRIMP 7

ADD CHICKEN 5

CAESAR SALAD 14

A bed of fresh romaine topped and tossed with Parmesan, house made croutons, and Caesar dressing.

GARDEN SALAD 14

A bed of fresh mixed greens topped with cucumber, tomato, red onion, cheddar cheese, and your choice of dressing.

Sides

FRENCH FRIES 5

ONION RINGS 7

LOADED BAKED POTATO 8

VEGGIE OF THE DAY 6

RICE PILAF 5

Open Hours

5:00PM to 10:00PM
MONDAY - SATURDAY

9940 Corporate Campus Dr.

Louisville, KY 40223

(502) 426 - 9191

MENU

SIGNATURE COCKTAILS

BLOODY MARY

A savory mix of vodka, tomato juice, and spices. The Bloody Mary is garnished with a celery stalk, lemon wedge.

MARGARITA

A refreshing blend of tequila, lime juice, and orange liqueur, served on the rocks or blended with ice.

COSMOPOLITAN

A chic combination of vodka, triple sec, cranberry juice, and fresh lime.

OLD FASHIONED

A classic cocktail made with bourbon or rye whiskey, muddled sugar, and bitters, garnished with an orange twist and a cherry.

MARTINI

A refined mix of gin or vodka or dry vermouth, stirred or shaken, and served in a chilled martini glass.

RUM

MALIBU
CAPTAIN MORGAN
BACARDI

GIN

HENDRICKS
AVIATION
TANQUERAY

TEQUILA

1800
PATRON
HERMOSA

WHISKEY

JAMESON

CROWN ROYAL

BASIL RYE

SAZERAC RYE

ELIJAH RYE

PEERLESS RYE

CUTTY SHARK

GLENLIVET

J&B

JOHNNY WALKER RED LABEL

JOHNNY WALKER BLACK LABEL

JACK DANIELS

SKREWBALL

FIREBALL

BULLIET RYE

BOURBON

1792

WELLER FULL PROOF

WELLER 12 YR

JEFFERSON'S OCEAN

EAGLE RARE

PEERLESS

PEERLESS DOUBLE OAK

BOOKER'S

ROCK HILL

PAPPY 10 YR

PAPPY 12 YR

STAGG

WOODFORD RESERVE

WOODFORD RESERVE DOUBLE
OAK

WOODFORD RESERVE MASTER
CASK

MAKER'S MARK

ERZA BROOKS

WILD TURKEY 101

MICHTER'S

KNOB CREEK

JEFFERSON RESERVE

ELIJAH CRAIG

ANGEL'S ENVY

RUSSEL RESERVE

EH TAYLOR

FOUR ROSES

OLD FORESTER

JIM BEAM

BULLIET

BASIL HAYDEN

BLANTON'S

BUFFALO TRACE

VODKA

TITO'S

GREYGOOSE

ABSOLUT

SMIRNOFF

CORDIALS

BAILEYS

FRANGELICO

AMARETTO

PEACH SCHNAPPS

CHAMBORD

CAMPARI

HENNESSEY

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EVERYDAY

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