

Est. 2022
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Prospect, KY



M E N U

D R I N K S

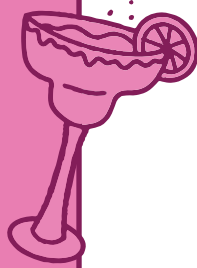
Morning Pick-Me-Up's

- Espresso Martini \$11**
Vanilla vodka, espresso mix, Kahlua, Baileys, chocolate garnish
- Boujee Bloody Mary \$11**
The ULTIMATE Bloody Mary experience!
- Mimosa \$5**
Champagne & chilled citrus juice



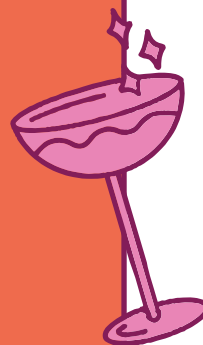
Signature Cocktails

- B&Y Old Fashioned \$12**
Knob Creek Rye, 7 syrup, Regan's Orange bitters, Fee Bros. Cardamom bitters, orange rind, Filthy black cherry
- Basil Gimlet \$11.5**
Castle & Key Gin, house basil syrup, lime juice, muddled basil, garnished with a fresh basil leaf
- Blood Orange Whiskey Sour \$12**
Maker's Mark, Salerno blood orange liqueur, lemon juice, blood orange juice, simple syrup, Angostura bitters
- Queen Bee \$11**
Tito's vodka, honey lavender elixir, fresh lemon juice, club soda
- Picante Margarita \$12**
El Jimador Blanco tequila, 2 Pepper Agave syrup, house citrus mix
- Zack's Gracious Gimlet \$12**
Empress gin, 3-herb gracious grapefruit syrup, grapefruit juice, lime juice



Seasonal Cocktails

- Falling for Bourbon \$12**
Old Forester, cider, Cynar, lemon juice, 7 syrup, aromatic bitters
- The Perfect Pear \$12**
Pearl Orange Vodka, pear liquor, lemon juice, simple syrup
- Bramble On \$12**
Tito's vodka, Cynar, blackberries, honey-lavender syrup, elderflower tonic



Slushies

- Queen Bee \$11.5**
Tito's vodka, honey lavender elixir, fresh lemon juice, club soda
- Frosé All Day \$11.5**
Effen Black Cherry Vodka, Rosé, fresh strawberries, fresh lemon juice
- Ale-8 Bourbon Slush \$11.5**
Jim Beam Black, bourbon, Ale-8, Triple Sec, lime juice



Bubbles

Prosecco, Champagne, Rosé

Beer

Miller Lite, Rhinegeist Bubbles, Rhinegeist Truth IPA, Kentucky Bourbon Barrel Porter, White Claw

White Wine

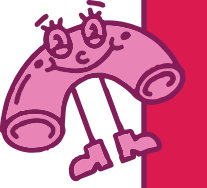
Giesen Sauvignon Blanc • \$11.5/\$38
Schmitt Sohne Riesling • \$10.5/\$36
Mia Dolce Moscato • \$11/\$37
Francis Coppola Pinot Grigio • \$11/\$38
Cakebread Chardonnay • \$18/\$70



Red Wine

Three Finger Jack Cabernet • \$12/\$46
OVZ Zinfandel • \$11/\$40
Bonterra Merlot • \$13/\$44
Cloudline Pinot Noir • \$14/\$52

All entrees come with a complimentary side of pasta salad, fruit cup, or Miss Vickie's Chips.
Premium Sides (\$2): Tomato basil soup, House side salad



Grilled Cheese & Tomato Basil Soup \$14.5

Fontina & English Cheddar grilled cheese, served with tomato basil soup, topped with basil oil

Veggie Hummus Wrap \$14

Gluten free or regular spinach wrap, red pepper hummus, carrots, tomatoes, cucumbers, bell peppers, spring mix, red onions, lemon vinaigrette

With Chicken \$15.5

Chicken Pasta Salad \$15

Rotini, house-made pesto, cherry tomatoes, red onions, cucumbers, olives, bell peppers

With Salami \$14 | No Meat \$11

Peanut Butter Açaí Bowl \$15.5

Peanut butter, bananas, açaí, seasonal fruit, coconut flakes, cocoa nibs, chia seeds, granola clusters, honey

Fall Harvest Salad \$15.5

Fig jam vinaigrette, apples, cranberries, cherry tomatoes, mandarin oranges, bell peppers, candied pecans, red quinoa, pickled red onions, bourbon bellavitano cheese

Caprese Melt \$14.5

House made pesto, balsamic reduction, tomatoes & mozzarella

Caprese Salad \$14 | With Prosciutto \$15.5

Chicken Salad Sandwich \$15

House-made chicken salad served on choice of multi-seeded bread or lettuce boat

On Lettuce Boat \$12.5

Charcuterie Sandwich \$18.5

Butchertown Bakery's Potato onion roll, hot sopressata, smoked salami, cured ham, Havarti, tomatoes, arugula, gardeniera, baby beet aioli

Boujee Grilled Cheese \$15.5

Prosciutto, arugula, aged English cheddar, fontina & fig jam served on Butchertown Bakery sourdough bread

Charcuterie Plate \$22.5

This is where it all started! Sean Flanagan's selection of the finest cured meats & cheeses from around the world

Ask Us
About Our
**KIDS
MENU**