



# MAGNUM MOON HAYLOFT BAR AND GRILL

## SOUP & SALADS

Add: Chicken \$5 | Steak \$10 | Salmon \$10

### Southern Chop Salad | \$12

Mixed greens, roasted corn, tomato, red onion, bacon, feta, cornbread croutons, and pecans with Chile-peach vinaigrette

### Bacon and Brussels Caesar | \$12

Chopped romaine, shaved parmesan, and garlic croutons with crispy bacon and Brussels sprouts

### Soup of the Day | \$9

Served with a loaf of French bread

## SMALL BITES

### Artisan Flatbread | \$14

Mozzarella, pepperoni, mushroom, pesto, and parsley

### Margherita Flatbread | \$12 🌱

Mozzarella, tomato, and pesto

### Ploughman Charcuterie Board | \$15

Assortment of cheeses, meats, dried fruits, fresh berries, and crackers

### Roast Chicken Drumettes | \$14

Habanero-peach with ranch dipping sauce

### Loaded Fries | \$12

Cheese, chopped bacon, jalapeños, green onions, and ranch

### Sea Salt Pretzel Sticks | \$11 🌱

Caramelized onion and IPA cheddar fondue, and whole grain mustard

## SIDES

French Fries \$5

Mashed Potatoes \$5

Onion Rings \$5

Grilled Vegetables \$5

House Salad \$6

Fruit Salad \$6

## HANDHELDS

Served with your choice of side: french fries, mashed potatoes, onion rings, caesar salad, grilled vegetables, or fruit salad

*Substitute a plant-based Beyond Burger +\$2*

### American Angus Burger | \$16

American cheese, lettuce, tomato, pickle, onion, and thousand island dressing on a brioche bun

### Bacon, Mushroom, + Swiss Burger | \$16

Swiss cheese, grilled onion, sautéed mushrooms, and lemon garlic mayo on a brioche bun

### Louisville Slugger Angus Burger | \$18

Chipotle-honey BBQ pork, dill pickles, and crunchy fried onions on a brioche bun

### Reuben | \$14

Corned beef, Swiss cheese, sauerkraut, and special sauce on rye bread

### BLT | \$15

Irish bacon, lettuce, tomato, and pimento spread on croissant bread

### Turkey Avocado Sandwich | \$12

Turkey, bacon, avocado, tomato, red onion, romaine, and black pepper mayo on toasted 9-grain bread

### Veggie Wrap | \$12 🌱

Grilled vegetables, house made hummus, and avocado in a Spanish wrap

## ENTRÉES

### Crispy Fish + Chips | \$18

French fries, creamy coleslaw, tartar sauce, and lemon

### Lemon Seared Atlantic Salmon | \$20 GF

Garlic mashed potatoes and grilled vegetables

### Penne Pasta with Chicken + Alfredo Sauce | \$17

Tomato, parmesan, and pesto

### Seared Flat Iron Steak + Frites | \$21

Sautéed spinach and mushrooms, bordelaise sauce, pesto, and french fries

### Louisville's Hot Brown | \$14

White bread, roasted ham, grilled tomatoes, house-made cheese sauce, bacon, and parsley

## SWEETS

### Monster "Cast Iron" Cookie | \$12

Chocolate chip cookie with vanilla ice cream, bourbon caramel, and mint

### Chocolate Pecan Pie | \$12

With vanilla ice cream

### Cheesecake & Berry Puree | \$10

## COCKTAILS

### Magnum Moon's Old Fashioned | \$14

Old Forester 100 Proof, house-made stout syrup, Angostura bitters, Luxardo cherries, and orange peel garnish; poured over Kentucky Straight Ice

### Blackberry Old Fashioned | \$14

Old Forester 100 Proof, blackberry syrup, Angostura bitters poured over Kentucky Straight Ice



### Horsefeather | \$12

Jameson, Angostura, lemon juice, ginger beer, and garnished with lemon ribbon

### Rye Not? | \$14

Angels Envy Rye, honey syrup, lemon juice, iced tea, and garnished with mint sprig

### Tropical Bonfire | \$15

Milagro Blanco Tequila, Vida Mezcal, passion fruit syrup, pineapple juice, lime juice, agave, and lime garnish

### CAMBRiA Margarita | \$12

Camarena Silver, lime juice, agave nectar, and lime garnish

### Elder Roku's Garden | \$14

Gin Roku, St. Germain, La Marca Champagne, lemon juice, sage syrup, and basil leaf garnish

## BEERS

### Craft Beer | \$8

Ask your server for our current selection of local craft beers

Beer Flight (choice of 3 drafts) | \$15

### Domestic Beer | \$5

Bud Light, Coors Light, Michelob Ultra, Miller Lite, Heineken 0.0

### Imported Beer | \$6

Blue Moon, Dos Equis Lager, Stella Artois

### Seltzers | \$5

Happy Dad:  
Lemon, Lime, Pineapple

Mom Water:  
Nancy, Sandy, Susan, Linda

Onda Tequila Seltzers:  
Strawberry, Mango

## WINES glass | bottle

### RED

**Unrated Cabernet** \$12 | \$40  
Central Valley, Chile

**Bloodroot Red Blend** \$14 | \$56  
California

**Diora La Petite Grace Pinot Noir** \$14 | \$56  
Monterey, California

**CAMBRiA Winery Pinot Noir** \$15 | \$60  
California

**Black Stallion Cabernet Sauvignon** \$20 | \$80  
Napa Valley, California

### WHITE

**Relax Riesling** \$11 | \$34  
Mosel, Germany

**J Vineyards Pinot Gris** \$12 | \$40  
California

**Whitehaven Sauvignon Blanc** \$12 | \$36  
Marlborough, New Zealand

**CAMBRiA Winery Chardonnay** \$14 | \$56  
California

**Dino La Splendeur du Soleil Chardonnay** \$14 | \$56  
Monterey, California

### ROSÉ / SPARKLING

**Mulderbosch Rosé** \$12 | \$36  
Coastal Region, South Africa

**La Marca Prosecco Split** \$12 | NA  
Veneto, Italy



MAGNUM  
MOON HAYLOFT  
BAR AND GRILL

## FLIGHTS

### TEQUILA

1oz each | \$18

Silver  
Reposado  
Añejo  
*\*Applies to select brands of tequila only*

### ANGEL'S ENVY

1oz each | \$20

Angel's Port Finish  
Angel's Rye

### PEERLESS

1oz each | \$20

Peerless Small Batch Bourbon  
Peerless Small Batch Rye

### OLD FORESTER

0.75oz each | \$20

1870 Original Batch  
1910 Very Fine Whiskey  
1920 Prohibition Style

### WOODFORD

0.75oz each | \$20

Woodford Reserve  
Woodford Malt  
Woodford Oak

### MITCHTER'S

0.75oz each | \$25

Mitchter's Sour Mash  
Mitchter's Barrel Strange  
Mitchter's Small Batch

### RABBIT HOLE

0.5oz each | \$25

Boxergrail Rye  
Cavehill  
Dareringer  
Heigold

### WHISKEY ROW

0.5oz each | \$30

Angel's Envy Bourbon  
Mitchter's Small Batch Bourbon  
Old Forester 86  
Peerless Small Batch Bourbon  
Rabbit Hole Cavehill