



**MAGNUM
MOON HAYLOFT**
BAR AND GRILL

SOUP & SALADS

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

Caesar Salad | \$9

Parmesan, tomato, and croutons with caesar dressing

Southern Chop Salad | \$10

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

Cobb Salad | \$9

Turkey, ham, bacon, boiled egg, scallions, corn, and tomato with balsamic vinaigrette

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 | \$11 🌱

Mozzarella, tomato, and pesto

Roast Chicken Drumettes | \$14

Habanero-peach with ranch dipping sauce

Loaded Fries | \$11

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

Charcuterie Board | \$16

Assorted cold meats, olives, artichoke and red pepper tapenade, strawberries, grapes, and ciabatta crostini

Sea Salt Pretzel Sticks | \$11 🌱

Caramelized onion and IPA cheddar fondue, and whole grain mustard

BURGERS & CLUBS

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

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, lettuce, grilled onion, tomato, 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

Turkey Avocado Sandwich | \$12

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

ENTRÉES

Crispy Fish + Chips | \$18

French fries, creamy coleslaw, tartar sauce, and lemon

Lemon Seared Atlantic Salmon | \$20

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

SWEETS

Monster “Cast Iron” Cookie | \$10 🌱

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

Bread Pudding | \$11 🌱

Bourbon butterscotch glaze and vanilla ice cream

Cheesecake & Berries 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



Cherub's Potion | \$16

Angel's Envy, Carpano Antica Sweet Vermouth, Amaro Nonino, homemade honey and thyme syrup, Angostura bitters, Mole bitters, and thyme sprig garnish; poured over Kentucky Straight Ice

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

Ruby Elixir | \$14

Wheatley Vodka, homemade raspberry puree, lemon juice, egg white, homemade sage syrup, and sage leaf garnish

Elder Roku's Garden | \$14

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

Mimosa | \$11

La Marca Prosecco Split and choice of pineapple or orange juice

Bloody Mary | \$11

Vodka, bloody mary mix, olive juice, lime, celery, and olive garnish

BEER

Craft Beer | \$8

Proudly featuring local craft beers

Ask your server for our current selections

Beer Flight (choice of 3 draft selections) | \$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, and pineapple)

Mom Water (Nancy, Sandy, Susan, and Linda)

Onda Tequila Seltzers (strawberry and mango)

WINES

glass | bottle

RED

Unrated Cabernet

Central Valley, Chile

\$12 | \$40

Bloodroot Red Blend

California, USA

\$14 | \$56

Cambria Winery Pinot Noir

California, USA

\$15 | \$60

Evolution Sokol Blosser Pinot Noir

Willamette Valley, USA

\$16 | \$64

Black Stallion Cabernet Sauvignon

Napa Valley, USA

\$20 | \$80

WHITE

Relax Riesling

Mosel, Germany

\$11 | \$34

J Vineyards Pinot Gris

California, USA

\$12 | \$40

Whitehaven Sauvignon Blanc

Marlborough, New Zealand

\$12 | \$36

Cambria Winery Chardonnay

California, USA

\$14 | \$56

Gundlachbundsh Chardonnay

California, USA

\$20 | \$80

ROSÉ / SPARKLING

Mulderbosch Rosé

Coastal Region, South Africa

\$12 | \$36

La Marca Prosecco Split

Veneto, Italy

\$12 | NA



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