

MAGNUM
MOON HAYLOFT
BAR AND GRILL

SHAREABLES

BLT Tots \$10

Golden tater tots topped with bacon, shredded iceberg lettuce, diced tomatoes, and drizzled with ranch dressing

Chips + Queso \$10 GF

Creamy cheddar queso paired with salsa, served with house-made tortilla chips kissed with a hint of fresh lime

Add Ground Beef, Grilled Chicken, or Bacon +\$5

Chicken Drumettes⁺ \$15

8 drumettes, tossed in choice of BBQ sauce, lemon pepper, or buffalo; served with ranch dipping sauce or bleu cheese

Mozzarella Sticks \$12

Six crispy, breaded mozzarella sticks served with a side of marinara sauce for dipping

Onion Rings \$12

Thick cut, breaded onion rings paired with our bourbon barbecue sauce

Dip Trio \$14

A trio of flavorful dips including hummus with chili crisp, our Dublin dip with tender corned beef with a savory cream dip, and our classic pimento cheese; served with housemade potato chips

Margherita Flatbread \$15

Golden flatbread topped with fresh mozzarella, red sauce, tomatoes, and fresh basil

Chicken Pesto Flatbread⁺ \$15

Golden flatbread topped with fresh mozzarella, chicken, tomatoes, pesto, and a drizzle of balsamic

ENTRÉES

American Angus Burger* \$18

American cheese, lettuce, tomato, pickles, and onion on a brioche bun; served with choice of side
Substitute a plant-based Beyond Burger +\$2

Classic Reuben \$15

Our homemade corned beef on marble rye with sauerkraut, Swiss cheese, and thousand island; served with choice of side

Classic Club \$15

The classic turkey, ham, swiss, lettuce and tomato on your choice of bread but pepped up with our pesto aioli; served with choice of side

Seared Atlantic Salmon⁺ \$22 GF

Garlic mashed potatoes and grilled vegetables

Crispy Fish + Chips⁺ \$22

Three beer battered cod loins served with French fries, coleslaw, tartar sauce, and lemon

SALADS

Add Chicken (Grilled or Crispy) +\$8 / Salmon* +\$8

House Salad \$12

Crisp romaine lettuce topped with tomatoes, onions, bacon, garlic croutons, and choice of dressing: ranch, bleu cheese, thousand island, or balsamic vinaigrette

Caesar Salad \$12

Crisp romaine lettuce topped with parmesan, garlic croutons, and Caesar dressing

Greek Salad \$13

Crisp romaine lettuce topped with fresh mix of chickpea, cucumber, roasted red pepper, kalamata olives, and balsamic vinaigrette

SIDES

French Fries \$5

Sweet Potato Fries \$6

Housemade Chips \$5

Onion Rings \$5

Daily Vegetables \$5

Cole Slaw \$4

Fruit Salad \$6

House Salad \$6

Caesar Salad \$6

SWEETS

Monster Cast Iron Cookie \$13

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

Bourbon Pecan Pie \$11

Served a la mode and with caramel drizzle

Bowl of Ice Cream \$4

Vanilla or chocolate

Seasonal Dessert \$11

Ask your server for details

KIDS MENU

ENTRÉES

All entrees come with choice of a side (fresh fruit, carrot sticks, or french fries) and a drink

Flatbread Pizza \$9

Golden flatbread topped with marinara sauce, choice of cheese or pepperoni

Cheeseburger \$9

Beef burger, American cheese, and pickles on a bun

Chicken Fingers \$9

Choice of ranch or honey mustard

Grilled Cheese \$9

Classic American cheese on toasted white bread

SWEET

Ice Cream \$4

Vanilla or chocolate



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

⁺Use of nuts and products derived from nuts. If you are allergic to nuts or any other foods, please let us know.

 = Vegetarian **GF** = Gluten Free

WINES

RED	glass / bottle
Bonanza By Caymus Cabernet California	\$12 \$48
Unshackled Red Blend California	\$14 \$56
Meiomi Pinot Noir California	\$14 \$56
CAMBRIA® Winery Pinot Noir California	\$15 \$60
Ruffino Riserva Ducale, Chianti Classico Tuscany, Italy	\$14 \$56

WHITE	glass / bottle
Chateau Ste. Michelle Ind Wells Riesling Yakima Valley	\$12 \$36
Chloe Pinot Grigio Sonoma County	\$12 \$36
J. Vineyards Pinot Gris California	\$12 \$40
Whitehaven Sauvignon Blanc New Zealand	\$12 \$36
Kim Crawford 2023 Sauvignon Blanc New Zealand	\$14 \$42
CAMBRIA® Winery Chardonnay California	\$14 \$56

ROSÉ / SPARKLING	split bottle
Mionetto Sparkling Valdobbiadene, Italy	\$11
Mionetto Rose Processo Valdobbiadene, Italy	\$11
La Marca Processo Rose Veneto, Italy	\$12
La Marca Processo Veneto, Italy	\$12

BEERS

- Craft Beers** \$8
Ask your server for our current selection of local craft beers
- Beer Flights** \$15
Choice of 3 draft beers
- Domestic Beers** \$5
Bud Light, Bush Light, Coors Light, Michelob Ultra, Miller Lite, Heineken 0.0
- Imported Beers** \$6
Blue Moon, Corona Extra, Dos Equis Lager, Stella Artois
- Seltzers** \$5
Ask your server for our current selection of seltzers

COCKTAILS

- Zero Proof available on all cocktails except the Blackberry Old Fashioned and Magnum Moon Old Fashioned
- Bloody Bluegrass** \$14
Redemption High Bourbon, lime juice, ginger beer, blood orange syrup, and garnished with a dried orange slice
- The Jockey** \$12
Don Q Rum, pineapple juice, lime juice, simple syrup, soda water, and garnished with mint and pink peppercorn
- CAMBRIA® Margarita*** \$12
Tequila, Triple sec liquor, lime juice, agave nectar, simple syrup, and garnished with a lime
- CAMBRIA® Bourbon Distillery Select Old Fashioned** \$15
Cambria Distillery Barrel Pick Bourbon, house-made stout syrup, Angostura bitters, orange bitters, Luxardo cherries, garnished with an orange peel, and poured over KY Straight Ice
- Nulu's Garden** \$13
Prairie Gin, cucumber, syrup, basil, lime juice, and garnished with a cucumber
- Southern Peach Limonata** \$12
Prairie Vodka, peach liquor, lemon juice, house-made rosemary and peach syrup, ginger beer, and garnished with rosemary
- Kentucky Buck** \$13
Old Forester 100 Proof, lemon juice, strawberry puree, Angostura Bitters, and garnished with dried strawberries
- Blackberry Old Fashioned** \$14
Old Forester 100 Proof, blackberry syrup, Angostura bitters, blackberry grape, garnished with an orange peel, and poured over KY Straight Ice



FLIGHTS

- WOODFORD**
0.75oz each | \$20
Woodford Reserve
Woodford Malt
Woodford Double Oaked
- OLD FORESTER**
0.75oz each | \$20
1870 Original Batch
1910 Fine Whiskey
1920 Prohibition Style
- RABBIT HOLE**
0.5oz each | \$25
Boxergrail Rye
Cavehill
Dareringer
Heigold
- FLIGHT OF THE WEEK** \$20
Ask your server for our weekly selection
- MICHTER'S**
0.75oz each | \$25
Michter's Sour Mash
Michter's KY Straight Rye
Michter's Small Batch
- WHISKEY ROW**
0.5oz each | \$36
Angel's Envy Bourbon
Michter's Small Batch Bourbon
Old Forester 86
Peerless Small Batch Bourbon
Rabbit Hole Cavehill



ROTATING
WINES &
SPIRITS

Scan for our current selection



MAGNUM
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CAMBRIA®
Louisville Downtown-Whiskey Row