

FEATURED COCKTAILS

AL'S GRAND MANHATTAN 12
Grand Marnier, Four Roses Bourbon & Sweet Vermouth

THE GALT HOUSE SMOKEY SOUR 12
Verás Mezcal, Patrón Roca Tequila, Lemon & Lime Sour

OLD FASHIONED 12
Elijah Small Batch, Cherry, Orange Slice, Bitters & Sugar

MARGARITA 12
Patrón Silver Tequila, Triple Sec & Sour

MULE 12
Absolut Vodka, Ginger Beer & Lime

MARTINI 12
Bombay Gin or Grey Goose Vodka

BLOODY MARY 12
Absolut Vodka & House Bloody Mix

MIMOSA 12
Kenwood Yulupa Brut & Orange Juice

WINE BY THE GLASS

Kenwood Yulupa Brut Sparkling 187ml	14.00
Mer Soleil Reserve Chardonnay	14.00
Cupcake Chardonnay	9.00
Oyster Bay Sauvignon Blanc	11.00
Chateau Ste. Michelle Riesling	9.00
Stellina di Notte Pinot Grigio	10.00
Josh Rosé	13.00
Benziger Cabernet Sauvignon	18.00
14 Hands Cabernet Sauvignon	10.50
Charles Smith Velvet Devil Merlot	11.00
Meiomi Pinot Noir	13.00
Conundrum Red Blend	12.00
Diseño Malbec	11.00

WINE BY THE BOTTLE

Josh Rosé	42.00	Napa Cellars Merlot	36.00
Whispering Angel Rosé	48.00	Duckhorn Merlot	70.00
Kenwood Yulupa Brut Sparkling	42.00	Charles Smith Velvet Devil Merlot	36.00
G.H.Mumm Grand Cordon Champagne	104.00	Rodney Strong Cabernet Sauvignon	44.00
Ruffino Moscato d'Asti	40.00	Kenwood Jack London Cabernet Sauvignon	68.00
Stellina di Notte Pinot Grigio	40.00	Justin Cabernet Sauvignon	50.00
Joel Gott Pinot Gris	36.00	Benziger Cabernet Sauvignon	40.00
Oyster Bay Sauvignon Blanc	42.00	14 Hands Cabernet Sauvignon	40.00
Ferrari Carano Fumé Blanc	36.00	Paraduxx Red Blend	64.00
Rodney Strong Chalk Hill Chardonnay	40.00	Prisoner Red Blend	86.00
The Calling Chardonnay	64.00	Conundrum Red Blend	38.00
Flowers Chardonnay	70.00	Chateau St. Sulpice Bordeaux	36.00
Mer Soleil Reserve Chardonnay	44.00	Penfolds Shiraz	42.00
Cupcake Chardonnay	34.00	Diseño Malbec	52.00
Kim Crawford Sauvignon Blanc	46.00	Banfi Chianti Classico Riserva	46.00
Chateau Ste. Michelle Riesling	34.00	Torres Salmos Priorat	104.00
Imagery Pinot Noir	38.00	Angry Bunch Zinfandel	34.00
Gérard Bertrand Pinot Noir	36.00	Decoy Zinfandel	50.00
Erath Resplendent Pinot Noir	46.00		
Meiomi Pinot Noir	48.00		

All in-room dining is subject to a 22% Service Charge and \$2.50 delivery fee and taxes.
Please visit 3rd Floor Spirits and More for a larger selection of wine and spirits.



GALT HOUSE HOTEL

DIAL 4235

BREAKFAST

Served 6:30 AM - 11:00 AM Daily

CLASSIC TWO

two eggs any style with golden hash browns and a choice of: toast, English muffin or biscuits country ham, smoked bacon or sausage **14**

GREEN OMELETTE

three eggs with baby kale, spinach, green onions and avocado **15**

BRIOCHE FRENCH TOAST

maple bourbon syrup, bananas and toasted pecans **15**

COUNTRY FRIED PORK CHOPS

with two fried eggs, hash browns and mushroom gravy **16**

CONTINENTAL BREAKFAST

choice of breakfast breads, melon, orange juice, coffee **14**

GRANOLA & BERRY BOWL

seasonal berries, house made granola and vanilla bean yogurt **12**

COUNTRY GRITS BOWL

slow cooked grits, fried eggs, tomatoes, spicy sausage, green onions, mushrooms and Kentucky hoop cheese **14**

STEEL CUT OATMEAL BOWL

bourbon cream, apples and dried golden raisins **12**

SLOW COOKED PORK HASH BOWL

red potatoes, onions and bbq pulled pork, sweet peppers and two poached eggs with mornay sauce **14**

BISCUITS AND GRAVY

with two split buttermilk biscuits and sausage gravy **8**

BREAKFAST SIDES

Smoked Bacon 4	Bagel & Cream Cheese 4
Country Sausage Links 4	Seasonal Berries 10
Hash Browns 3	Greek-Style Fruit Yogurt 5
Sliced Tomato 4	Cut Melon 6
Assorted Cereals & Milk 4	Grits 5
Two Eggs any Style 6	
Toast or Breakfast Breads 3	

BEVERAGES

Soft Drinks, Bottled Water, Hot Chocolate, Milk 3
Juice (Orange, Cranberry, Grapefruit) 5
Coffee (Cup) 4
Coffee (Carafe) 12

DOMESTIC & IMPORT BEER

Budweiser, Bud Light, Michelob Ultra, Miller, Coors Light 5.5
Corona, Guinness, Heineken, Stella Artois 6.5

CRAFT & LOCAL BEER

Angry Orchard Hard Cider, Blue Moon, Falls City,
Goodwood Bourbon Barrel Stout, Goodwood Louisville Lager,
Goodwood Pale Ale, Goodwood Walnut Brown Ale,
Goose Island IPA, Kentucky Ale,
Kentucky Bourbon Barrel Ale, Samuel Adams 6.5

LUNCH & DINNER

Served 11:00 AM - Midnight Daily

SOUPS & SALADS

SMOKED CORN CHOWDER

hoop cheddar cheese and scallions **9**

SOUP OF THE DAY

the daily selection - Cup **6** Bowl **9**

MAGNOLIA SALAD

field greens, fried green tomatoes, country ham, pickled red onions and horseradish cheddar with creamy balsamic vinaigrette **13**

FRIED CHICKEN COBB

Kentucky blue cheese, tomatoes, olives, bacon, eggs, avocado and your choice of dressing with house greens **14**

HOUSE SALAD

greens, tomatoes, cucumbers and croutons **9**

HOME COOKING

SHRIMP AND GRITS

creamy grits, sautéed garlic shrimp, mushrooms and tomatoes **19**

BAKED MAC & CHEESE

three cheeses, orecchiette pasta and country ham with a herb bread crumb crust **16**

GRILLED SALMON

roasted cauliflower, olive oil, lemon, tomatoes and roasted garlic **21**

CHICKEN AND FLUFFY DUMPLINGS

with buttermilk dumplings and sweet cornbread **14**

COUNTRY FRIED PORK CHOPS

braised collards and smashed potatoes **16**

GRILLED STEAK & FRITS

grilled hanger steak, fries, truffle aioli and field greens **26**

SANDWICHES & WINGS

TOMATO MOZZARELLA

toasted olive bread, fresh mozzarella and basil **14**

MAGNOLIA BURGER

11 oz angus beef patty, and your choice of cheese, lettuce, tomato and onion **12** add bacon **14**

BLACKENED CHICKEN SANDWICH

pimento cheese, red onions and tomato relish **12**

SPICY BUFFALO WINGS

celery sticks, blue cheese or ranch **14**

All sandwiches come with your choice of: sweet potato fries, french fries, housemade potato chips or fresh seasonal fruit

SPECIALTY PIZZAS

THREE CHEESE PIZZA

mozzarella, gorgonzola and provolone **12**

PULLED PORK PIZZA

bbq sauce, pulled pork, pimento cheese, bacon and mozzarella **13**

THE VEGGIE

cauliflower, onions, sweet peppers, tomatoes, artichokes, spinach, mushrooms and basil pesto **13**

ALL-MEAT COMBO

pepperoni, sausage, ham, hamburger **14**

THE GREEK

artichoke, mushrooms, feta, spinach, sweet peppers and banana peppers, pesto, mozzarella **15**

BUILD-YOUR-OWN PIZZA

up to four toppings on your pizza **16**

DESSERTS

Red Velvet Cake 9
Carrot Cake 9
Seasonal Fruit Pie 8
Lemon Cheesecake 8
Derby Pie 8
Chocolate Icebox Pie 9
Ice Cream Sundae 10

All in-room dining is subject to a 22% Service Charge and \$2.50 delivery fee and taxes.

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