

Lavelorn

LOUNGE



LEAVE YOUR WATCH AT HOME.



ONE MORE ROUND WON'T HURT.

the REDS

FORIS PINOT NOIR.....\$16/\$60
 HESS SHIRTAIL CABERNET.....\$16/\$60
 ANGELS & COWBOYS RED BLEND.....\$16/\$60

UN AMOUR DE SYRAH.....\$16/\$60
 ADMIRE PINOT NOIR.....\$76
 ROUTESTOCK CABERNET.....\$76

the WHITES

WHISPERING ANGEL BEACH ROSE..... \$16/\$60
 CRAGGY RANGE SAUVIGNON BLANC.....\$18/\$80
 TREGETHEN CHARDONNAY.....\$16/\$70
 PALADIN PINOT GRIGIO.....\$13/\$48
 SELBACH RIESLING.....\$12/\$44

the BUBBLES

MARQUÉS DE CÁCERES.....\$13/\$56
 FIDORA PROSECCO..... \$15/\$58
 TREVARI ROSE.....\$16/\$60
 VEUVE CLICQUOT YELLOW.....\$130

the IMPORT

MODELO ESPECIAL.....\$9
 MODELO ORO.....\$9
 STELLA ARTOIS.....\$9

the DRAFT

NASHVILLE LAGER.....\$8
 LITTLE HARPECH CHICKEN
 SCRATCH PILSNER.....\$8
 BLACK ABBY ROSE
 BLONDE ALE.....\$8
 JACKALOPE HAZY IPA.....\$8
 DISKEN CIDER
 MAYOR BERRY.....\$8
 BEARDED IRIS FLAMINGO
 ROAD SOUR.....\$8
 HIPPIES & COWBOYS IPA...\$8
 ROTATING DRAFT.....\$10

the SELTZER

GOOD BOY SPIKED
 ARNOLD PALMER..... \$10
 LONG DRINK CITRUS.....\$10
 BOLD ROCK DRY CIDER...\$10
 BRAVAZZI HARD
 ITALIAN SODA.....\$10
 CARBLISS SEASONAL.....\$10
 ATHLETIC BREWING
 GOLDEN ALE.....\$10
 PATHFINDER RTD.....\$10

the CRAFT

YAZOO HEFEWEIZEN
 BAVARIAN WHEAT.....\$9
 HAP & HARRY'S TENNESSEE
 LAGER.....\$9

the DOMESTIC

MICHELOB ULTRA.....\$8
 COORS LIGHT.....\$8
 MILLER LITE.....\$8

the
WINE

the
BEER





**GOOD DRINKS.
GOOD FOOD.
BETTER COMPANY.**



the COCKTAILS

SPIRITED

WHISKEY

FIG & FORTUNE



four roses bourbon, pierre fernand cognac, sweet vermouth, caramelized fig syrup, orange oil, aromatic bitters

\$17

VODKA

ENCORE IN AMALFI



tito's vodka, aperol, white cranberry, lime, orange oil

\$17

GIN

STRAWBERRY RICKY FOREVER



botanist gin, tart cherry, strawberry syrup, lime, club soda

\$17

TEQUILA

SOL Y FUEGO



*pantalone's blanco tequila, muddled strawberry, jalapeño agave, lime, egg white**

\$19

RUM

LIMES OF LATITUDE



bacardi anejo rum, pathfinder, sugarcane kola, lime, soda

\$16

MARY LOUISE CAMPFIRE OLD FASHION



four roses bourbon, house-made toasted marshmallow syrup, black walnut, angostura

\$24

MELON AL MARE



cathead raspberry vodka, watermelon syrup, lime, prosecco

\$17

YUZU SERENADE



*drumshanbo california orange gin, yuzu, orange oleo, lemon, egg white**

\$17

REPOSADO ROYALE



espolon reposado tequila, chamomile syrup, mango, orange, marmalade

\$18

REFRESHING

PEAR NECESSITIES



maker's mark bourbon, pear, velvet falernum, aromatic bitters, lime, star anise

\$18

GET FIGGY WITH IT



tito's vodka, caramelized fig syrup, ginger beer, lemon balm tincture

\$17



*vegan alternative available

the
FREE SPIRITED

WHISKEY

**PEAR
NECESSITIES**



*lyre's american malt,
pear, velvet falernum,
aromatic bitters,
lime, star anise*

\$12

VODKA

**GET FIGGY
WITH IT**



*lyre's white cane,
caramelized fig
syrup, ginger beer,
lemon balm
tincture*

\$12

GIN

**STRAWBERRY
RICKY FOREVER**



*flûère botanical,
tart cherry,
strawberry syrup,
lime, club soda*

\$12

TEQUILA

**REPOSADO
ROYALE**



*flûère smoked
agave, chamomile
syrup, mango,
orange, marmalade*

\$12

RUM

**LIMES OF
LATITUDE**



*lyre's dark cane,
pathfinder,
sugarcane kola,
lime, soda*

\$12

A 15% Liquor-by-the-Drink tax and applicable sales taxes will be added to all alcoholic beverage purchases.

COLD MARINATED OLIVES.....^{vegan gluten-free}.....\$9

castelvetroano & kalamata olives, preserved citrus, pickled peppers, garden herbs

ENCORE FRIES.....^{vegetarian}.....\$10

shoestring fries, roasted garlic aioli, sea salt

HONEYED BACKSTAGE WINGS.....\$23

crispy fried wings, calabrian chili honey, preserved lemon, parsley

GREEN ROOM GARDEN.....^{vegetarian gluten-free}.....\$16

seasonal tennessee vegetables, housemade tzatziki, soft herbs, olive oil

CRISPY CAESAR SALAD.....\$18

*romaine hearts, sicilian anchovy dressing, aged parmigiano reggiano, herb breadcrumbs
add grilled herb chicken +10*

MARY LOUISE BURGER*.....\$28

*double beef patties, white cheddar, house dill pickles, shaved onion, house smash sauce,
toasted brioche bun, served with fries or farm greens salad*

FRIED CHICKEN SANDWICH*.....\$25

*buttermilk fried chicken, herb chimichurri, seasonal vegetable slaw, toasted brioche bun,
served with fries or farm greens salad*

STEAK FRITES*.....\$42

9oz hanger steak, pommes frites, tennessee spring herbs, roasted garlic aioli

SOUNDCHECK SALMON*.....^{gluten-free}.....\$43

atlantic salmon, gigante beans, herb salad, dijon vinaigrette

BACKSTAGE BASQUE CHEESECAKE.....^{gluten-free}.....\$14

burnt basque cheesecake, caramel dust

MIDNIGHT SET CHOCOLATE TORTE.....^{gluten-free vegetarian}.....\$14

flourless dark chocolate torte, warm espresso sabayon

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

*Please inform your server of any allergies. While we make every effort to accommodate dietary restrictions,
our kitchen handles common allergens including wheat, dairy, eggs, soy, fish, shellfish, peanuts, and tree nuts.*

A 20% service charge will be applied to parties of six or more.

the
BITES

the
MAINS

the
AFTERS

