

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



A grayscale photograph of a group of people at a social gathering, possibly a restaurant or bar. In the foreground, a waiter in a white shirt is visible. Several people are smiling and holding drinks, including a champagne glass being raised. The background is dark with some lights.

**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



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

\$12

TEQUILA

REPOSADO ROYALE



*fluère 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



D R I N K S

COCKTAILS

COLOMA

blanco tequila, kalani coconut, grapefruit, lime,
agave syrup top w/ soda water

17

SUNSHINE SKY

condensa prickly pear gin, giffards passionfruit
liquor, lime, simple syrup, prosecco

18

OAXACAN OASIS

derrumbes durango mezcal, green chartreuse,
orange oleo, pineapple, lime

19

ROSE REEF

rocktown watermelon vodka, lychee liquor,
lemon, brut rose

17

THE SAVAGE GARDEN

rocktown watermelon vodka, rocktown basil
vodka, lemon, cranberry, agave, tonic water
serves 4

60

ICE ICE BABY'S FROZEN DRINKS

FROZEN MARGARITA

18

FROZEN PINA COLADA

18



F O O D D R I N K S

SMALL BITES

WHIPPED RICOTTA 15
whipped ricotta, curry honey, confit seasonal vegetables,
pistachio dukkha

ENCORE FRIES 10
roasted garlic aioli

POACHED SHRIMP COCKTAIL 21
orange cocktail sauce

SWEET TREATS

THE PEACH TRUCK- FROZEN OATMEAL CREAM PIE 12
brown butter oatmeal cookie, vanilla and peach whipped
semi freddo

FROZEN LEMON MERINGUE PIE 12
toasted marshmallow meringue, lemon pie

MAINS

CAESAR CHICKEN WRAP 18
romaine, anchovy, parmesan, tortilla wrap

MARY LOUISE BURGER 28
double smash patties, white cheddar, pickles, shaved onion,
smash sauce

TURKEY CLUB 20
avocado, bacon, roasted garlic aioli, fries

ISLAND SHRIMP BOWL 28
coconut rice, mango relish, cabbage slaw, cilantro lime vinaigrette

WINE

WHISPERING ANGEL BEACH ROSE 15/56
CRAGGY RANGE SAUVIGNNON BLANC 15/56
TREFETHEN CHARDONNAY 15/56
PALADIN PINOT GRIGIO 12/44
SELBACH RIESLING 12/44

BUBBLES

MARQUES DE CARGERES 11/40
FIDORA PROSECCO 14/52
TREVARI ROSE 14/52
VEUVE CLICQUOT YELLOW 130

SELTZERS

NUTRL SEASONAL 8
GOOD BOY SPIKED ARNOLD PALMERS 8
LONG DRINK CITRUS 8
BOLD ROCK DRY CIDER 8
BRAVAZZI HARD ITALIAN SODA 8
CARBLISS SEASONAL 8
ATHLETIC BREWING GOLDEN ALE 8
PATHFINDER RTD 10

BEER & BEYOND

DRAFTS
HALF BATCH PEDRO CERVEZA 8
GOLDEN ROAD MANGO CART 8
BEARDED IRIS WAVE CRAZE IPA 8
KONA BIG WAVE 8

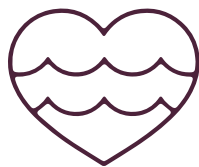
DOMESTICS
MICHELOB ULTRA 6
COORS LIGHT 6
MILLER LITE 6

IMPORT
MODELO ESPECIAL & MODELO ORO 7
STELLA ARTOIS 7

CRAFT & LOCAL
YAZOO HEFEWEIZEN BAVARIAN WHEAT 8
HAP & HARRY'S TENNESSEE LAGER 8

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

We apply a 25% gratuity to tabs left open after close.
Drink prices inclusive of 15% TN liquor-by-the-drink tax where applicable.



127 ROSA L PARKS BLVD.
NASHVILLE, TN - 37203