Lovelorn

LOUNGE

127 ROSA L PARKS BLVD.
NASHVILLE, TN - 37203

F O O D

SHAREABLE

MARY'S WALNUT FOCACCIA 12
house sourdough bread with toasted walnuts and cultured butter and smoked rose blossom salt

CRISPY PAVÉ POTATOES 14
layers of sliced potato covered in butter and creamy cheese sauce then fried golden

SAVORY RUGELACH 14
white furu and walnut filled pastry served with pear mostarda

CITRUS FENNEL OLIVES 7
chilled mixed olives marinated with preserved lemon, fennel, and yuzu koshō *

BLACK GARLIC BEEF TARTARE 22
locally sourced steak with aged garlic, shallots, capers, finished with cured yolk *

An automatic gratuity of 20% is applied for tables of 6 or larger.
Olives may contain pits.

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

F O O D

STARTERS

WILD MUSHROOM POLENTA 16
local mushroom blend over creamy polenta with
miso jus and walnut gremolata

ROASTED SQUASH & TZATZIKI 15
roasted winter squash with pear chili crisp and fried shallots

KALE & PRESERVED STRAWBERRY SALAD 15
local kale mix, pickled summer strawberries, toasted walnuts,
tennessee blue cheese, and rosé vinaigrette

CHICORY CAESAR 13
raddichio and little gem with caesar,
cured egg yolk, shaved walnut and grilled lemon

SAKE & VERMOUTH MUSSELS 21
steamed mussels with garlic herb butter served with focaccia

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.

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F O O D

ENTRÉES

MARY LOUISE BURGER 28
local beef with tomme cheese, caramelized onions, aged garlic aioli, house pickles, with beef fat fries*

STEAK FRITES 47
seared hanger steak with green peppercorn jus, garlic herb butter, and beef fat fries*

BROWN BUTTER DASHI SALMON 41
skin off salmon filet, with brown butter dashi sauce, roasted turnips, kale salad and smoked trout roe*

TAGLIATELLE BOLOGNESE 26
house-made pasta with slow-cooked veal and pork bolognese*

WINTER SQUASH AGNOLOTTI 23
roasted squash and chestnut agnolotti in miso brown butter finished with toasted hazelnuts and sage

HOMESTYLE CHARRED CABBAGE STEW 22
grilled cabbage and smoked local tomatoes over white bean and tomatillo stew

TOMAHAWK FOR THE TABLE 94
36 oz. bone-in, dry-aged steak, whipped garlic herb potatoes, hot-honey carrots, served with smoked rosemary

F O O D

DESSERTS

APPLE OF MY EYE 19
delicate white chocolate shell hiding layers of spiced apple, maple cream and caramel, finished with vanilla bean ice cream and warm caramel poured tableside

PISTACHIO LAYER CAKE 16
pistachio chiffon, layered with orange blossom mascarpone, and pistachio praline

LOVELORN DARK CHOCOLATE MOUSSE 14
dark chocolate custard with furu caramel

BLACK SESAME CREAM PUFFS 14
filled with fermented banana custard and miso caramel

One Last Pour

VANILLA BEAN ICE CREAM & TABLESIDE NIGHTCAP

choose your pour 16
montenegro
frangelico
grand marnier
averna

D R I N K S

SIGNATURE COCKTAILS

DESSERT STUDY NO.5 22
mezcal, hibiscus, amaro, blood orange, saline

THE FLORENTINE MUSE 22
gin, italicus, fino, bergamot, basil

PRIVATE VIEWING 22
bourbon, amaro, fig, walnut, orange

GOLD RECORD 22
aged rum, amontillado, banana, pineapple, coffee

MARY AFTER MIDNIGHT 22
rye, vermouth, plum, black tea, cacao

THE FINAL VERSE 19
bourbon, averna, espresso, hazelnut, orange

We apply a 20% gratuity to tabs left open after close.
An automatic gratuity of 20% is applied for tables of 6 or larger.

Drink prices inclusive of 15% TN liquor-by-the-drink tax where applicable.

D R I N K S

Our spirited cocktails contain alcohol; our free-spirited do not. The experience is the same; the choice is yours.

SPIRITED

RYE OF THE TIGER — 22
sazerac rye whiskey, maple syrup, lion's mane tincture, orange bitters

REPOSADO ROYALE — 22
patron reposado, chamomile syrup, mango, orange marmalade, orange bitters

SAGE AGAINST THE MACHINE — 22
roku gin, lemon juice, nogave syrup, aquafaba, celery bitters

GET FIGGY WITH IT — 22
tito's vodka, caramelized fig syrup, fever tree ginger beer, lemon balm tincture

PEAR NECESSITIES — 22
maker's mark bourbon, velvet falernum, pear juice, aromatic bitters, lime

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D R I N K S

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FREE- SPIRITED

RYE OF THE TIGER 12
lyre's american malt, maple syrup, lion's mane tincture, orange bitters

REPOSADO ROYALE 12
fluère smoked agave, chamomile syrup, mango, orange marmalade, orange bitters

SAGE AGAINST THE MACHINE 12
fluère botanical, lemon juice, nogave syrup, aquafaba, celery bitters

GET FIGGY WITH IT 12
lyre's white cane, caramelized fig syrup, fever tree ginger beer, lemon balm tincture

PEAR NECESSITIES 12
lyre's american malt, falernum syrup, pear juice, aromatic bitters, lime

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D R I N K S

SPARKLING

MARQUES DE CACERES	14	65
FIDORA PROSECCO	15	70
TREVERI ROSÉ	16	75
MARQUES CAVA	15	70
VEUVE CLIQUOT YELLOW LABEL		130

WHITE

CRAGGY RANGE SAUVIGNON BLANC	18	85
GREYWACKE SAUVIGNON BLANC	18	85
PALADIN PINOT GRIGIO	13	60
SEELBACH RIESLING	12	55
TREFETHEN CHARDONNAY	16	75

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D R I N K S

ROSÉ

WHISPERING ANGEL THE BEACH	16	75

RED

FORIS PINOT NOIR	16	75
HESS SHIRTAIL CABERNET	16	75
ANGELS & COWBOYS	16	75
UN AMOUR DE SYRAH	16	75
ADMIRE PINOT NOIR	18	85
ROUTESTOCK CABERNET		76

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D R I N K S

DRAFT

PERONI	8.50
MANGO CART	8.50
BEARDED IRIS	8.50
NASHVILLE LAGER	8.50
CHICKEN SCRATCH PILS	8.50
BLACK ABBEY BLONDE	8.50
JACKALOPE HAZY IPA	9.50
HIPPIES & COWBOYS IPA	9.50
MUSIC CITY AMBER	8.50

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D R I N K S

BEER

BUD LIGHT	8
COORS LIGHT	8
MICHELOB ULTRA	8
STELLA ARTOIS	8
GUINNESS	8
CORONA	8
YAZOO HEFEWEIZEN	8
HIPPIES & COWBOYS IPA	8
TAILGATE BREWING	8
MODELO	8
MODELO ORO	8

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D R I N K S

SELTZERS

BRAVAZZI	9
NUTRL	9
LONG DRINK	9
CARBLISS	9
DOUBLE OLD FASHIONED	10
BARKER ESPRESSO MARTINI	10

ZERO PROOF

ATHLETIC BREWING	8
PATHFINDER NEGRONI	9
PATHFINDER ESPRESSO TONIC	9
PATHFINDER SPRITZ	9

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D R I N K S

COCKTAILS

COLOMA 17
blanco tequlia, kalani coconut, grapefruit, lime, agave syrup top w/ soda water

SUNSHINE SKY 18
condensa prickly pear gin, giffards passionfruit liquor, lime, simple syrup, prosecco

OAXACAN OASIS 19
derrumbes durango mezcal, green chartreuse, orange oleo, pineapple, lime

ROSE REEF 17
rocktown watermelon vodka, lychee liquor, lemon, brut rose

THE SAVAGE GARDEN 60
rocktown watermelon vodka, rocktown basil vodka, lemon, cranberry, agave, tonic water
serves 4

ICE ICE BABY'S
FROZEN DRINKS

FROZEN MARGARITA 18

FROZEN PINA COLADA 18

Lovelorn
LOUNGE
& POOL BAR

Tempo by Hilton. Designed for the rhythm of life.

F O O D

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

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D R I N K S

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 CARCERES	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

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