



SNACKS

SPICY CHICKEN DIP <i>pulled chicken, spicy cheese sauce, smoked gouda & bleu cheese.....</i>	10.75
SHEET TRAY NACHOS <i>pulled chicken, queso, black-eyed peas, tomatoes, corn, pickled peppers, scallions, lettuce, bbq sauce, lemon thyme ranch</i>	16.50
BBQ PORK BURNT ENDS <i>crispy pork, smoky bbq sauce, white bread, house pickles, lemon thyme ranch.....</i>	10.75
HUSH PUPPIES <i>corn, jalapeño, cheddar, comeback sauce.....</i>	8.50
BLACKENED SHRIMP <i>blackened shrimp skewer, remoulade sauce, lemon.....</i>	13.50

SALADS

1/2 OR WHOLE
herb grilled chicken or three chicken tenders \$8.25
blackened shrimp skewer \$12

SIMPLE GREEN SALAD <i>mixed greens, tomato, cucumber, radish, champagne vinaigrette.....</i>	6.25	11.75
WEDGE <i>iceberg lettuce, cherry tomatoes, bacon, bleu cheese, garlic breadcrumb, chive, green goddess dressing.....</i>	12.75	
CITY SALAD <i>romaine, kale, cabbage, carrots, red quinoa, sunflower seeds, bourbon soaked golden raisins, almonds, CityBird vinaigrette.....</i>	7.50	12.75
KALE <i>tuscan kale, apple, bourbon soaked golden raisins, cornbread croutons, sharp cheddar, cider vinaigrette.....</i>	7.50	12.75
SOUTHERN CHOPPED <i>bacon, corn, green beans, tomatoes, black-eyed peas, bleu cheese, toasted pecans, mixed greens, lemon thyme ranch.....</i>	8.50	13.50

FRIED CHICKEN

**ALL NATURAL, FREE RANGE,
BRINED IN HOUSE**

WHOLE CHICKEN.....	29.75
1/2 CHICKEN.....	15.50
5 DRUMSTICKS.....	13.50
3–PIECE DARK.....	11.75
1/4 WHITE.....	10.75

Served with hot honey

TENDERS

Featuring CityBird Chicken Tenders

5 TENDERS.....	12.75
<i>served with two sauces</i>	
7 TENDERS.....	15.50
<i>served with two sauces</i>	
9 TENDERS.....	18.50
<i>served with three sauces</i>	

SAUCES

<i>comeback sauce</i>	<i>lemon thyme ranch</i>	<i>honey dijon</i>
<i>hot honey</i>	<i>bbq</i>	

MAINS

MEAT & THREE

choose one:
*1/4 white, 3–piece dark, 3 drumsticks, 3 chicken tenders
or bbq pork burnt ends*

choose two small sides:
*fries, coleslaw, cucumbers, mashed potatoes,
mac & cheese, collards or white cheddar grits served
with a homemade biscuit and house pickles* 19.00

SHRIMP & GRITS <i>blackened shrimp skewer, white cheddar grits, pickled peppers, andouille sausage, garlic breadcrumbs, New Orleans gravy.....</i>	19.00
BURNT ENDS MAC & CHEESE BOWL <i>five cheeses, bbq pork burnt ends, crispy onions, lemon thyme ranch, BBQ sauce, served with Crystal hot sauce.....</i>	17.00

SANDWICHES

FRIED CHICKEN BLT <i>fried chicken breast, bacon, mixed greens, tomato, avocado relish, jalapeño honey mayo, rustic Italian bread.....</i>	14.50
FRIED CHICKEN <i>fried chicken breast, coleslaw, spicy mayo, house pickles.....</i>	13.50
GRILLED CHEESE <i>three cheeses, apricot preserves, granny smith apples, rustic bread.....</i>	10.75
HERB GRILLED CHICKEN <i>grilled chicken breast, romaine, lemon thyme ranch, pickle, havarti cheese, brioche bun.....</i>	12.75
SMASH BURGER <i>double smash burger, american cheese, pickles, shrettuce, remoulade.....</i>	13.00

SIDES

FRIES <i>tossed in herbs with a side of garlic aioli.....</i>	6.50
COLLARDS <i>stewed with ham hocks & bacon.....</i>	5.50
COLESLAW <i>creamy & a little tart.....</i>	6.50
MARINATED CUCUMBER SALAD <i>green apple, sesame, spicy champagne vinaigrette.....</i>	6.50
MASHED POTATOES <i>with herbed chicken gravy.....</i>	6.50
HOMEMADE BISCUITS <i>with blackberry jam & maple butter</i>	6.50
SPOONBREAD <i>iron skillet corn bread with maple butter.....</i>	7.50
ROASTED CARROTS <i>honey whipped feta.....</i>	6.50
MAC & CHEESE <i>five cheeses & garlic breadcrumbs</i>	9.00
WHITE CHEDDAR GRITS <i>with house made pickled peppers.....</i>	5.50

THE SPREAD

FOR PARTIES OF 6 OR MORE:
*Includes hush puppies, spicy chicken dip,
kale salad, fried chicken, collard greens,
spoonbread and mac & cheese*

\$26.75 per person



DRAFT BEER

MILLER HIGH LIFE, "The Champagne of Beers" <i>MOLSON COORS, Milwaukee, WI</i>	5.00
PACIFICO, Mexican Lager <i>GRUPO MODELO, Mazatlán, MX</i>	7.00
RHINEGEIST, Rotating Seasonal <i>RHINEGEIST BREWERY, Cincinnati, OH</i>	7.00
BELL’S, Rotating Seasonal <i>BELL'S BREWERY, Kalamazoo, MI</i>	7.00
SAM ADAMS, Rotating Seasonal <i>SAM ADAMS, Boston, MA</i>	7.00
AMERICAN APPLE, Hard Cider <i>BLAKE'S HARD CIDER CO., Armada, MI</i>	8.00
YOU BETCHA!, New England, India Pale Ale <i>SONDER BREWING, Mason, OH</i>	7.00
NARRAGANSETT, Lager <i>NARRAGANSETT BREWING CO., Providence, RI</i>	6.00
GUINNESS, Irish Dry Stout <i>ST. JAMES GATE BREWERY, Dublin, IE</i>	7.00



THUNDERDOME

hand-selected barrels

BOURBON

EAGLE RARE, 10 YEAR <i>Selected 07.20.19</i>	30.00
FOUR ROSES, BARREL SELECT <i>Selected 04.20.23</i>	22.00
NEW RIFF, SINGLE BARREL <i>Selected 03.20.26</i>	18.00
RUSSELL’S RESERVE, PRIVATE BARREL SELECTION <i>Selected 11.17.21</i>	18.00
WELLER, ANTIQUE 107, BARREL SELECT <i>Selected 04.04.25</i>	22.00

TEQUILA

CORAZÓN REPOSADO <i>Eagle Rare “Boomerang Barrel”</i>	12.00
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BOURBON & WHISKEY

ANGEL’S ENVY <i>Bardstown, KY</i>	12.00
BUFFALO TRACE <i>Franklin County, KY</i>	10.00
BASIL HAYDEN <i>Clermont, KY</i>	11.00
BASIL HAYDEN TOAST <i>Clermont, KY</i>	12.00
BULLEIT FRONTIER <i>Louisville, KY</i>	8.00
BULLEIT RYE <i>Louisville, KY</i>	8.00
CROWN ROYAL <i>Manitoba, Canada</i>	10.00
FOUR ROSES SMALL BATCH <i>Lawrenceburg, KY</i>	11.00
GENTLEMAN JACK <i>Lynchburg, Tennessee</i>	9.00
JACK DANIEL’S <i>Lynchburg, Tennessee</i>	8.00
JAMESON <i>Dublin, Ireland</i>	9.00
JIM BEAM <i>Clermont, KY</i>	8.00
KNOB CREEK <i>Clermont, KY</i>	11.00
KNOB CREEK RYE <i>Clermont, KY</i>	10.00
MAKER’S MARK <i>Loretto, KY</i>	8.00
NEW RIFF BOURBON <i>Newport, KY</i>	11.00
NEW RIFF RYE <i>Newport, KY</i>	12.00
RUSSELL’S RESERVE 10 YR <i>Lawrenceburg, KY</i>	10.00
UNCLE NEAREST 1856 <i>Shelbyville, TN</i>	10.00
WILD TURKEY <i>Lawrenceburg, KY</i>	10.00
WOODFORD OAKED <i>Versailles, KY</i>	15.00
WOODFORD RESERVE <i>Versailles, KY</i>	9.00
WOODFORD RYE <i>Versailles, KY</i>	10.00

BOTTLES & CANS

COORS LIGHT, American Light Lager <i>COORS BREWING CO., Golden, CO</i>	5.00
COORS BANQUET, American Lager <i>COORS BREWING CO., Golden, CO</i>	5.00
MICHELOB ULTRA, American Light Lager <i>ANHEUSER-BUSCH, St. Louis, MO</i>	5.00
MILLER LITE, American Light Lager <i>MOLSON COORS, Milwaukee, WI</i>	5.00
BUD LIGHT, American Light Lager <i>ANHEUSER-BUSCH, St. Louis, MO</i>	5.00
BUDWEISER, American Lager <i>ANHEUSER-BUSCH, St. Louis, MO</i>	6.00
MODELO ESPECIAL, Mexican Lager <i>GRUPO MODELO, Mexico City, MX</i>	5.00
STELLA ARTOIS, Pilsner <i>ANHEUSER-BUSCH, St. Louis, MO</i>	5.00
GADGET, MIXED BERRY, Midwest Fruit Tart <i>URBAN ARTIFACT, Cincinnati, OH</i>	8.00
GARAGE BEER, Lime <i>BRAXTON BREWERY, Covington, KY</i>	6.00
ROTATING, Seasonal Ale <i>SAM ADAMS, Boston, MA</i>	6.00
TRUTH, India Pale Ale <i>RHINEGEIST BREWERY, Cincinnati, OH</i>	6.00
MYSTIC MAMA, Hazy India Pale Ale <i>JACKIE O’S BREWERY, Athens, OH</i>	6.00
TRULY, Hard Seltzer	6.00
HIGH NOON, Vodka Seltzer	8.00

ZERO ALCOHOL

HOUSE SWEET TEA	3.00
HOUSE LEMONADE	4.00
BLACKBERRY LEMONADE	5.00
ABITA ROOT BEER, DRAFT	5.00
GOSLING’S GINGER BEER	5.00
ATHLETIC BREWING COMPANY, ROTATING	6.00
BEST DAY BREWING, KÖLSCH	6.00

MOCKTAILS

ORANGE CREAM ROOT BEER <i>Abita root beer, orange juice, cream</i>	8.00
APRICOT & SODA <i>apricot jam, lemon, club soda</i>	8.00
CRAN SOUR SPRITZ <i>cranberry, white grape & citrus juices, club soda</i>	8.00

COCKTAILS

PROSECCO PUNCH <i>cranberry, white grape, prosecco.....</i>	12.00
BLACKBERRY LEMONADE <i>vodka, house-made Blackberry syrup, fresh lemonade, Elderflower Liqueur.....</i>	glass 12.00 pitcher 48.00
APRICOT MARTINI <i>vodka, gin, Lillet Blanc, apricot agave.....</i>	14.00
ESPRESSO MARTINI <i>cold brew espresso, vodka, Kahlúa, amaretto.....</i>	13.00
EAGLE ICED TEA <i>citrus vodka, tequila, rum, gin, house sour mix, Coca-Cola.....</i>	glass 13.00 pitcher 48.00
PEACH JALAPEÑO MARGARITA <i>tequila blanco, peach liqueur, peach & citrus sour, jalapeño, Pacifico.....</i>	glass 12.00 pitcher 48.00
BOURBON PUNCH <i>bourbon, ginger ale, cranberry, white grape, house sour mix.....</i>	glass 12.00 pitcher 48.00
MAPLE OLD FASHIONED <i>Four Roses bourbon, Grand Marnier, maple, pepper ginger bitters.....</i>	14.00



ask about our wine list

