



SPIRITS & LIBATIONS

TASTING FLIGHTS

THE FAB FOUR \$20

Enjoy a tasting of
our core four
Copper & Kings spirits

EXPERIMENTAL \$20-\$28

Brandies, Gins, and Absinthe!
Build your own or ask our experts to
guide your selections.

CLASSICS & RIFFS - \$13 -

OLD FASHIONED

Butchertown Brandy,
Demerara,
Angostura Bitters

VIEUX CARRÉ

American Grape Brandy,
High West Dbl Rye,
Carpano, Bénédictine, Bitters

BRANDY SOUR

American Grape Brandy,
Lemon, Sugar,
Egg White

SAZERAC

Butchertown Brandy,
Demerara, Peychauds,
Absinthe Rinse

GRAND SIDECAR

Butchertown Brandy,
Grand Marnier, Triplesec,
Lemon, Sugar

KING'S MANHATTAN

C&K Bourbon, Carpano Antica,
Amaro Averno,
Angostura Bitters

FRENCH 75

Brandy or Gin,
Lemon, Sugar, Ruffino Prosecco

ROOFTOP ORIGINALS - \$14 -

OLDER FASHIONED*

C&K Bourbon, Demerara,
Black Walnut Bitters

BRANDY O'DANDY*

American Apple Brandy,
Orgeat, Lemon, Lime, OJ

RUSSIAN QUEEN

American Apple Brandy,
History of Lovers Gin, Rotating Shrub,
Lime, Ginger Beer, Mint

ABSINTHE MINDED*

Floodwall Brandy,
Orgeat, Sugar,
Absinthe Ice

MOCKTAILS - \$10 -

JALAPEÑO BUSINESS

Pineapple, Lime,
Cinnamon Simple Syrup,
Jalapeño

APIARY

Lemon, Soda,
Lavender Honey

TAKE A HIKE*

Lemon, Pumpkin Purée,
Orgeat, Tonic,
Rosemary

ROTATING HOUSEMADE SHRUB

Ask your server what we're slinging today.
Add a shot of brandy or gin!

*contains nuts



SPIRITS & LIBATIONS

AFTER DINNER - \$13 -

ESPRESS YOURSELF

American Apple, Destillaré Café,
Demerara, Cold Brew, Cream or Oat Milk

BRANDY ALEXANDER

American Apple Brandy,
Destillaré Chocolat, Cream, Demerara

MISTELLE - \$5/\$8 -

C&K Fortified Zinfandel Luxury Dessert Wine

WINE

glass bottle

WHITE

Robert Mondavi Chardonnay \$11 \$40

Kim Crawford Sauvignon Blanc \$11 \$40

RED

Meiomi Cabernet Sauvignon \$11 \$40

Meiomi Pinot Noir \$11 \$40

SPARKLING

Ruffino Prosecco \$9 \$30

Ruffino Sparkling Rosé \$9 \$30

BEER

MODELO \$5

ATRIUM NEUER KÖLN \$6

ATRIUM STEEP HILL IPA \$7

VANDER MILL CIDER \$7

TOTALLY ROASTED \$7

AMERICAN GRAPE BRANDY

.5 oz 1.5 oz

AMERICAN CRAFT BRANDY

90 Proof \$5 \$8

BUTCHERTOWN BRANDY

124 Proof \$8 \$12

IMMATURE BRANDY

90 Proof \$5 \$8

AMERICAN APPLE BRANDY

AMERICAN CRAFT APPLE

92 Proof \$5 \$8

FLOODWALL APPLE BRANDY

100 Proof \$5 \$8

UNAGED APPLE BRANDY

90 Proof \$5 \$8

BOURBON

FINISHED IN APPLE BRANDY BARRELS

111 Proof \$8 \$12

GIN

HISTORY OF LOVERS ROSE GIN

90 Proof \$5 \$8

SYMPHONY OF THE NINTH ORANGE GIN

90 Proof \$5 \$8

MOONS OF JUNIPER GIN

96 Proof \$5 \$8

ABSINTHE

ABSINTHE BLANCHE

130 Proof \$8 \$12

BARREL-AGED ABSINTHE

130 Proof \$8 \$12

SINGLE BARREL SELECTS

SINGLE BARREL

Varied Proof \$9 \$13

Single-barrel brandies, gins, and absinthe.

Ask your server what's in stock!

Please sip responsibly. © 2023 Copper & Kings American Brandy Co., Louisville, KY



FROM THE KITCHEN

AVAILABLE THURSDAY-SATURDAY, 5PM-9PM

FOR THE TABLE

PIMENTO CHEESE
Tillamook cheddar,
black garlic, potato chips (gf/v)

\$10

STEAK TARTARE
shallot, caper, dijon, cornichon,
radish, cured egg yolk, crostini (df)

\$18

COUNTRY HAM BOARD
KY ham, assorted pickles, preserves,
toasted Blue Dog sourdough (df)

\$18

STARTERS

KALE CAESAR SALAD
kale, bread crumb,
charred lemon, parmesan,
apple brandy Caesar dressing (v)

\$13

**VEGAN BLACK
BEAN TOSTADA**
fresno, heirloom bean, avocado,
salsa verde, cilantro,
blue masa tostada (gf/v)

\$20

SMOKED & FRIED POTATOES
Bourbon Barrel soy vinaigrette,
charred scallion aioli, lemon (v/df)

\$13

MUSSELS
Szechuan peppercorn, shallot,
fermented black bean, garlic,
toasted sourdough (df)

\$20

WINTER SALAD*
frisée, apple, radicchio, carrot,
candied walnut, fromage blanc,
balsamic vinaigrette (gf/v)

\$15

**FRIED
CHICKEN THIGHS***
pickle-brined chicken, fresno,
smoked grape, salsa macha,
charred scallion aioli (gf)

\$20

(gf) Gluten Free (v) Vegetarian (df) Dairy Free *contains nuts

EACH DISH IS MADE TO ORDER. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS. EATING RAW OR
UNDER COOKED MEATS, SEAFOOD, OR EGGS, AS WELL AS UNPASTEURIZED DAIRY,
MAY BE HAZARDOUS TO YOUR WELL-BEING.



FROM THE KITCHEN

AVAILABLE THURSDAY-SATURDAY, 5PM-9PM

ENTRÉES

POTATO GNOCCHI*
Jake's sausage, bok choy,
radicchio, beech mushroom,
chili crisp, Kentucky XO sauce

\$24

PAN ROASTED DUCK BREAST
Pommes Anna, frisée,
roasted squash baba ganoush,
brandy-poached pear (gf)

\$36

VERLASSO SALMON
roasted parisienne potato,
peperonata,
romesco (gf)

\$35

3D VALLEY FARM NY STRIP
smoked potato,
seasonal vegetable,
roasted salsa verde

MKT

DOUBLE SMASH BURGER
3D Valley Farm beef,
black garlic pimento cheese,
grilled onion, frisée, dill pickle,
Blue Dog bun, smoked & fried potatoes

\$20

WELCOME TO THE ROOFTOP!

At Copper & Kings, we like to tell a story that starts in the sonic maturation cellar,
travels through the distillery into the Art Gallery, and ends on the Rooftop.
That's why Chef Joshua Lehman consistently utilizes our brandies, gins, and absinthes
in his carefully curated menu, and why our bar team tends with products created here
on site. From barrel to bottle, from bottle to bar and kitchen, from us to you:

we hope you have an exceptional experience
and add your story to ours

Thanks for listening.