

Copper & Kings®

SPIRITS & LIBATIONS

TASTING FLIGHTS

THE FAB FOUR \$20

American Craft Brandy, American Craft Apple,
Butchertown Reserve Brandy,
C&K Bourbon in Apple

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
(sub C&K Bourbon +\$2)

FRENCH 75

Brandy or Gin, Lemon, Sugar,
Ruffino Prosecco

BRANDY SOUR

American Grape Brandy,
Lemon, Sugar,
Egg White

VIEUX CARRÉ

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

ARNOLD POMMER

C&K Bourbon in Apple,
Lemon, Sugar, Iced Tea

SAZERAC

Butchertown Brandy,
Demerara, Peychauds,
Absinthe Rinse

GRAND SIDECAR

Butchertown Brandy,
Grand Marnier, Triplesec,
Lemon, Sugar

ROOFTOP ORIGINALS - \$14 -

DEATH BY ROOTBEER*

Absinthe, Café Destillaré,
Coldbrew, Demerara, Carpano,
Black Walnut Bitters, Sea Salt, Cola

BRANDY, BEETS,

BATTLESTAR GALACTICA

Apple Brandy, Beet Shrub,
Absinthe Mist, Lemon, Ginger

GIMME GIMME

Moons of Juniper Gin,
Cucumber, Mint,
Lime, Sugar

YIPPEE CARRÉ, MF^{ER}

Immature Grape Brandy,
9th Symphony Gin, Cocci Americano,
Orange & Angostura Bitters

CAVIAR DREAMS

Mozzarella-Washed Immature Grape Brandy,
Tomato & Strawberry Reduction, Basil Sugar,
Caviar Pearls, Lemon, Cinnamon

*contains nuts

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EXORCISED - \$10 -

LA ROUX

Carrot, Ginger, Lemon, Honey, Cayenne

THE NEW FASHIONED

Black Tea Syrup, Cola, Smoked Demerara

COPPER SUNSET

OJ, Passionfruit, Grapefruit, Grenadine, Lime, Tonic

AFTER DINNER - \$13 -

ESPRESS YOURSELF*

Cold Brew, Appleton Rum, Unaged Apple Brandy,
Café Destillaré, Orgeat, Falernum

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

.5 oz 1.5 oz

AMERICAN GRAPE BRANDY

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. © 2024 Copper & Kings American Brandy Co., Louisville, KY

Copper & Kings®

FROM THE KITCHEN

AVAILABLE WEDNESDAY-SATURDAY, 5PM-9PM

FOR THE TABLE

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

\$10

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

\$13

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

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

\$15

**MUSHROOM
PIEROGI**
shiitake mushroom,
biryani spices, mint,
saffron crème fraîche (v)

\$20

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

\$20

MUSSEL TOAST
mussel escabeche, pickled fennel,
garlic toum, arugula,
grilled Blue Dog sourdough (df)

\$12

(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.

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ENTRÉES

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

\$24

DIVER SCALLOPS
ramp pesto, roasted potato,
fava bean, maitake mushroom,
meyer lemon hollandaise (gf)

\$40

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

\$36

**3D VALLEY FARM
NY STRIP**
smoked potato,
seasonal vegetable,
seasonal sauce

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.