



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 -

ESPRESSO 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

WHITE

	glass	bottle
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

.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

90 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



BRANDY BRUNCH!

AVAILABLE SUNDAYS 11AM - 3PM

DAY DRINKING

MIMOSA

Ruffino prosecco, orange juice

\$9

BLOODY MARY

C&K immature grape brandy,
Tres Agaves bloody mary mix,
bloody mary spices, lime, olive

\$10

APEROL SPRITZ

Aperol, prosecco, sparkling water

\$10

CORPSE REVIVER #2

Symphony in 9th Gin,
Cocchi Americano
Dry Curaçao, lemon, absinthe rinse

\$12

COFFEE

SUNERGOS BLEND B

Drip Coffee

\$4

Oatmilk, Cream, and Sugar available upon request.

SUNERGOS GUATEMALA

Cold Brew

\$5

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.



BRANDY BRUNCH!

AVAILABLE SUNDAYS 11AM-3PM

FROM THE KITCHEN

PIMENTO CHEESE

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

\$10

KALE CAESAR SALAD

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

\$13

WINTER SALAD*

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

\$15

COUNTRY

HAM SANDWICH

Kentucky ham, Gruyere,
fried egg, caramelized onion,
Dijon aioli, patatas bravas

\$16

PASTRAMI

STEAM BUN

3D Valley brisket pastrami,
Gruyere, sauerkraut,
Dijon aioli, patatas bravas

\$15

MUSHROOM GRAIN BOWL

fromage blanc, quinoa,
collard greens, avocado,
soft cooked egg, lentil,
assorted pickle (gf/v)

\$14

LOX SANDWICH

Lemon gin-cured salmon,
red onion, cucumber,
fromage blanc,
patatas bravas

\$14

DOUBLE SMASH BURGER

3D Valley Farm beef,
grilled onion, frisée,
black garlic pimento cheese,
dill pickle, patatas bravas

\$20

BREAKFAST PLATE

Two fried eggs,
patatas bravas, bacon,
sausage, toast

\$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.