



@LOUNANASHVILLE

HAPPY HOUR

Monday - Thursday 5-7 pm

CANVAS WINE BTG 6

DRAFT BEER 6

WELL SPIRITS 6

SNACK MIX 6 *vg, gf*

CRISPY BRUSSELS 6 *gf*

FRIES 6 *vg*

CRISPY PORK BELLY 6 *gf*

SOUTHERN CHARCUTERIE 14

v /vegan vg /vegetarian gf /gluten free

BEER

CRAFT /*On Tap*

MAYDAY <i>Boro Blonde Ale</i>8
BLACK ABBEY <i>The Rose Blonde Ale</i>8
NASHVILLE BREWING COMPANY <i>Lager</i>8
WISEACRE <i>Tiny Bomb Pilsner</i>8
TAILGATE <i>Orange Wheat</i>8
BEARDED IRIS <i>Homestyle IPA</i>9
TENNESSEE BREW WORKS <i>Hippies & Cowboys IPA</i>9
YAZOO <i>Gerst Amber Ale</i>8
JACKALOPE <i>Bearwalker Brown Ale</i>9

DOMESTIC /*Bottle & Can*

BUD LIGHT <i>Lager</i>	6.5
COORS LIGHT <i>Lager</i>	6.5
MICHELOB ULTRA <i>Lager</i>	6.5
MILLER LITE <i>Pilsner</i>	6.5
YUENGLING <i>Lager</i>	6.5

IMPORT /*Bottle & Can*

HEINEKEN <i>Lager</i>	7.5
CORONA <i>Lager</i>	7.5
STELLA ARTOIS <i>Lager</i>	7.5

SPECIALTY /*Bottle & Can*

YAZOO <i>Hefeweizen</i>	8
MUSIC CITY <i>Light</i>	8
AUSTIN EAST <i>Blood Orange Cider</i>	8
YEE-HAW <i>IPA</i>	9
HIGH NOON	7.5
<i>Black Cherry, Pineapple</i>	
HEINEKEN 0.0 <i>Non Alcoholic</i>	7.5

SPECIAL RESERVE SELECTION

AMERICAN WHISKEY

1oz / 2 oz

Angel's Envy Cask Strength	50 / 100
Cascade Moon Edition No. 1	35 / 70
E. H. Taylor Barrel Proof	45 / 90
Elmer T. Lee Single Barrel Bourbon	35 / 70
Hancock President's Reserve Single Barrel	35 / 70
Old Charter French Oak	30 / 60

THE BUFFALO TRACE ANTIQUE COLLECTION

Each Year, Buffalo Trace releases five hard-to-find bourbon and rye whiskeys. Each five is different; whether by mash, maturation length, or proof.

1oz / 2 oz

George T. Stagg	100 / 200
Eagle Rare 17 Year	100 / 200
Thomas Handy Sazerac Rye	70 / 140
William Larue Weller	100 / 200

WELLER LIMITED RELEASE

1oz / 2 oz

Weller CYPB	45 / 90
Weller Full Proof	50 / 100
Weller Single Barrel	60 / 120

OLD RIP VAN WINKLE DISTILLERY

1oz / 2 oz

Van Winkle 10 Year	60 / 120
Van Winkle 12 Year	70 / 140
Pappy Van Winkle 15 Year	150 / 300

COGNAC

1oz / 2 oz

Hennessy Paradis Cognac	150 / 300
Remy Martin Louis XIII	400 / 800

The following dishes are thoughtfully created, so as to be shared with friends and family. Eat, drink, relax, and enjoy the incredible skyline views of downtown Nashville - *and all that it has to offer* - from the top of Grand Hyatt Nashville.

SOUTHERN CHARCUTERIE 27

SWEETWATER VALLEY BUTTERMILK CHEDDAR,
 SEQUATCHIE COVE SHAKERAG BLUE,
 SPOTTED TROTTER SORGHUM SAUSAGE
 BENTON'S AGED COUNTRY HAM
 BOURBON - PEACH MUSTARD
 CANDIED PECANS
 CRACKERS

RED WINE / 7oz Glass, Bottle

RED/Light

Canvas By Michael Mondavi, *Pinot Noir, CA* 12.5 / 42
 Arrogant Frog, *Pinot Noir, Pezenas, France* 13 / 47
 Joesph Wagner's Boen, *Pinot Noir, Russian River Valley, CA* . . . 18 / 65
 Red Electric, *Pinot Noir, Ribbon Ridge, Oregon* 54
 Belle Glos, "Clark and Telephone", *Pinot Noir, Santa Maria, CA* . . . 85

RED /Medium

Kaiken, *Malbec, Mendoza, Argentina* 13.5 / 42
 Wente Vineyard *Sandstone, Merlot, Livermore Valley, CA* 14 / 50
 Duckhorn, *Decoy, Red Blend, Sonoma, CA* 48
 Les Cadrans De Lassegue, *Grand Cru, Bordeaux, France* 85

RED/Full

Canvas By Michael Mondavi, *Cabernet Sauvignon, CA* 12.5 / 42
 Wente Vineyrd Southern Hills, *Cabernet Sauvignon, CA* . . . 14 / 50
 Love and Exile "Anonymous", *Tempranillo, Nashville, TN* . . . 15 / 54
 Daou, *Cabernet Sauvignon, Paso Robles, CA* 17 / 61
 Gilgal "Galilee", *Cabernet Sauvignon, Galilee, Israel* 50
 Austin Hope *Cabernet Sauvignon, Paso Robles, CA* 80
 Frank Family, *Cabernet Sauvignon, Napa, CA* 95
 Shafer, *Syrah Blend "Relentless" Napa, CA* 165
 Caymus, *Cabernet Sauvignon, Napa, CA* 260
 Silver Oak, *Cabernet Sauvignon, Napa, CA* 300
 Opus One, *Cabernet Sauvignon, Napa, CA* 450

SNACKS

LOU/NA FRIES 9 *vg*
smokey house seasoning, sweet chili ketchup

SPICED BAR NUTS 10 *gf, vg*
mixed nuts, chex, sweet & spicy seasoning

CRISPY BRUSSEL SPROUTS 11 *gf, vg* *black garlic*
molasses, hazelnut-chili crunch

CRISPY PORK BELLY 12 *gf*
bourbon-sorghum salted caramel, benne seeds, peanuts, black peppercorns

SWEETS

COCKTAIL POPSICLES 6 *per popsicle*
strawberry champagne

grapefruit paloma

chocolate & peanut-butter whiskey

COCKTAILS

PAKALI' 17
Rives Mediterranean Gin, Cocchi Rosa, Sparkling White Wine

FRENCH MAID 16
Ford's Gin, Chartreuse, Mint, Cucumber, Lime

IT'S THE PITS 16
Ketel One Peach and Orange Blossom, Rosemary, Peach, Lemon

SUN RISES IN THE EAST 16
Hatozaki Japanese Whiskey, Yuzu, Lemon, Ginger Beer

STRAWBERRY SUNBURN 16
Casamigos Blanco, Ancho Chile, Lime, Agave, Strawberry

WHITE & ROSE WINE / 7oz Glass, Bottle

SPARKLING/Sweet

Ruffino, *Moscato d'Asti, Veneteo, Italy* 12.5 / 42
Castello Del Poggio, *Moscato, Provincia di Pavia, Italy* 45

SPARKLING AND CHAMPAGNE/Dry

Canvas By Michael Mondavi, *Sparkling Brut, Italy* 12.5 / 42
Pasqua Romeo and Juliet, *Prosecco, Veneto, Italy* 13 / 47
Le Grand Courtaige *Brut Rosé, France* 14 / 50
Chandon, *Brut Rosé, CA* 16.5 / 59
Moët & Chandon, *Brut "Impérial" NV, Champagne France* 20 / 85
Perrier Jouet, *Grand Brut Rosé, Champagne France* 140
Dom Pérignon, *Brut, Champagne France* 380

WHITE/Sweet

Wente Vineyards Riverbank, *Riesling, Central Coast, CA* 12.5 / 42

WHITE/Light

Canvas By Michael Mondavi, *Pinot Grigio, Italy* 12.5 / 42
Emmolo By Caymus, *Sauvignon Blanc, Napa, CA* 14 / 48
Nobilo Icon, *Sauvignon Blanc, Marlborough, NZ* 15 / 50
Arrington Vineyards Stag's White, *White Blend, TN* 82

WHITE/Full

Canvas By Michael Mondavi, *Chardonnay, CA* 12.5 / 42
Hess Collection, *Chardonnay, Napa, CA* 16 / 55
Tolosa, *Unoaked Chardonnay, Central Coast, CA* 45
Cakebread Cellars, *Chardonnay, Napa, CA* 96
Louis Jardot, *Montrachet, Grand Cru, Côte De Beaune, France* 155

ROSÉ

Les Daupines *Côtes du Rhône Reserve, Rosé, Rhone, France* 12.5 / 42
Rose Gold *Rosé, Côte de Provence, France* 13 / 47
Whispering Angel, *Côte de Provence, France* 18 / 58
Gerald Bertrand *Côte des Roses, Rosé, France* 54

SHARE PLATES

Available after 5pm everyday

CHILI-MAPLE WINGS 14

buttermilk ranch

BLACK GARLIC CAESAR 16 *vg*

little gem romaine, black garlic parmesan dressing, breadcrumbs, cured egg yolk

+CHICKEN 9 +JUMBO SHRIMP 14

*LOUNGE SLIDERS 18

ground angus, white cheddar, smoked tomato aioli, candied bacon, crispy shallots, pickles, brioche

GRILLED PEAR & PROSCIUTTO FLATBREAD 18

goat cheese, fig balsamic, arugula

TRUFFLED MUSHROOM FLATBREAD 18 *vg*

truffle cream, wild local mushrooms, parmesan, broccolini pesto

*YELLOWFIN TUNA CRUDO 19 *gf*

fennel-pistachio crust, blood orange coulis, pickled mustard seed, radish, mint

SMOKED SALMON DIP 20

caviar, creme fraiche, citrus, dill powder, bagel chips

SEARED SCALLOPS 27 *gf*

spring peas, asparagus, pickled fennel, chorizo dust, garlic-chili oil

SHRIMP & GRITS 29 *gf*

saffron-cheddar grits, heirloom tomato gravy, pickled corn relish

v /vegan vg /vegetarian gf /gluten free

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, please inform your server of any food allergies .