

Dining at 21c

PROOF ON MAIN

Named one of *Esquire* magazine's "Best New Restaurants," Proof on Main offers an award-winning combination of inventive food and beverage paired with warm, professional service and exciting art-driven design. Locals flock to Proof for Chef Michael Paley's flavor-focused cooking that is inspired by the culinary traditions of Italy and the American South. Proof is committed to supporting the region's sustainable farmers and producers. This commitment carries over to the bar where over 50 of Kentucky's finest bourbons are stocked and seasonal, ingredient-driven cocktails are featured.

PROOF ACCOLADES

Esquire magazine: "Best New Restaurants"

Food & Wine magazine: "America's 50 Most Amazing Wine Experiences"

GQ magazine: One of three American "New Whiskey Temples"

Santé magazine: "2008 Grand Award Spirits Hospitality Restaurant of the Year"

Wine Spectator 2007, 2008, 2009: "Award of Excellence"

Louisville's *Courier Journal*: "Outstanding" Four-star review

PROOF RESTAURANT HOURS

Breakfast	Lunch	Dinner
Weekdays 7am - 10am	Weekdays 11am - 2pm	Sunday – Thursday 5:30 - 10pm
Weekends 7am - 12noon	Weekdays 2pm - 3pm (in bar)	Friday – Saturday 5:30pm - 11pm

For reservations, dial "6360" from your in-room phone or 502.217.6360 from a mobile line.

PROOF BAR HOURS

The Proof Bar is open daily for food & drinks. Weekday service begins at 11am; Weekend at 12noon (alcohol service begins at 1pm on Sunday.)

Last Call

Monday – Thursday 12:30am	Friday – Saturday 1:30am	Sunday 11:30pm
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IN-ROOM DINING HOURS

Sunday – Thursday 6am – 12midnight	Friday – Saturday 6am – 1am
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EVENTS

Hosting an event or meeting? Let us wow your guests. With over 5,000 square feet of event space and a dedicated Event Team, we can accommodate parties that range from intimate gatherings of 10 to lavish receptions for 450 guests. Contact the Event Team at extension "6312" to learn more.

>> Breakfast

Available 6am – 10am Monday – Friday | 6am – 12noon Saturday and Sunday

Breakfast Pastries 8

Fresh baked scones, muffins, crostata;
Served with butter and preserves

Pink Grapefruit 4

Ginger sugar brulee, fresh mint, sea salt

8oz Mixed Fruit Smoothie 4

Yogurt, cider, berries, banana
Add whey protein powder 3

Steel Cut Oatmeal 8

Brown sugar, maple syrup, milk
Add fresh berries 3

Vanilla Honey Yogurt 7

Housemade granola and dried fruit

Whipped Ricotta 10

Fresh berries, toasted almonds, local honey

Two Eggs as You Like 6

With white, wheat or rye toast

Proof Benedict 12

KY grit cakes, poached eggs, country ham,
fonduta, arugula

Biscuits & Sausage Gravy 8

Scrambled eggs, chives, cheddar

Bison Pastrami Hash 12

Gold potatoes, poached eggs, truffle oil

Egg White Omelet 10

Sauteed spinach, feta cheese, tomato

Hazelnut French Toast 12

Fresh citrus, powdered sugar

Buttermilk Pancakes 11

Maple syrup, whipped butter

The 21c Breakfast 13

Two eggs any style. Choice of grits or
potatoes, Berkshire bacon or sausage,
white, wheat or rye toast

Sides

Berkshire Bacon 4

Breakfast Sausage 4

Peasant Potatoes 3

Weisenberger Grits 3

Fruit Salad 5

Toasted Bagel & Lox 7

Toasted Bagel 3

>> Beverages

Small Pot of Coffee (serves 2) 4

Large Pot of Coffee (serves 4) 6

Proof Hot Chocolate 5

Hot Tea 5

Iced Tea 3

Soft Drink 4

Milk (skim, whole, soy) 3

Juice (orange, cranberry, grapefruit, tomato) 4

Bottled Water 5

* Bloody Mary 8

* Mimosa 9

* Screwdriver 8

TO PLACE ORDER OR FOR TRAY PICK UP PLEASE CALL EXTENSION 6369

ALL ORDERS INCLUDE A \$3 DELIVERY CHARGE AND 20% GRATUITY

*MUST BE 21 TO ORDER, NOT SERVED BEFORE 1PM ON SUNDAY

>> All Day

Available 11am – 12am Sunday – Thursday | 11am – 1am Friday and Saturday

Soup 7

Local Mixed Lettuces 8

Sliced radishes, pecorino, red wine vinaigrette

Nduja Toasts 8

Melted lardo, fried oregano, sea salt

Meat & Cheese 13

A selection of two of our favorite artisan cheeses and two of our house made cured meats

Warm Ricotta 10

Fresh grated horseradish and artisan toast

Grilled Chicken BLT 12

Vine ripe tomatoes, bibb lettuce, Berkshire bacon; Served with a pickle and fries or a small green salad

Grilled Cheese Panini 9

Aged gruyere and pear marmalade

Farm Egg Sandwich 10

Fried salami and Tillamook cheddar; Served with fries or a small green salad

Chicory & Frisee Salad 9

Snipped herbs, shaved parmigiano reggiano, toasted pine nuts, lemon anchovy dressing

Wheatberry 'Panzanella' 9

Chopped spring vegetables, capriole goat cheese, aged balsamic

Hand Rolled Penne 16

San marzano tomato, garden basil, hot pepper and ricotta salata

Proof Bison Burger 15

KY bison, Tillamook cheddar, Berkshire bacon, jezebel sauce; Served with fries or a small green salad

Grilled Steak & Fries 29

Arugula, parmigiano, grilled lemon

Simply Grilled 19

Grilled chicken, fish or beef. Fish selections change often so ask your server for today's selection; Served over a mixed lettuce or chicory & frisee or wheatberry panzanella salad

>> Dinner

Available 6pm – 10pm Seven days a week

Proof features farm-based, sustainable products and the menu changes often.
Please ask your server how the below items are being prepared this evening.

Daily Special MP	Smoked Amish Chicken 23
Vegetable Risotto MP	Roasted Berkshire Pork Chop 26
Sauteed Fish of the Day 26	Grilled Creekstone Farms Beef 29

Sides 6

Simmered Local Grits

Proof Fries

Braised Greens

Please ask your server for vegetarian, vegan and gluten free options.

>> Dessert

Available 11am – 12am Sunday – Thursday | 11am – 1am Friday and Saturday

Warm Vanilla Pudding Cake 8

Buttermilk gelato and Bourbon-soaked cherries

Whipped Ricotta 8

With fresh berries, almonds, local honey

I Need Chocolate 7

Ask about tonight's special chocolate dessert

>> Wines by the Quartino (1.5 glasses)*

Quartino selections also available by the bottle

Whites

CASA LAPOSTOLLE SAUVIGNON BLANC 12

2009 rapel valley, chile

M.CHAPOUTIER BELLERUCHE BLANC 13

2007 cotes-du-rhone, france

NEXT RIELSING 14

2008 washington state

ACROBAT PINOT GRIS 15

2008 oregon

SONOMA CUTRER 'RUSSIAN RIVER'

CHARDONNAY 16

2007 russian river, sonoma

Reds

SHOOTING STAR

ZINFANDEL 14

2007 lake county, california

FOXGLOVE CABERNET SAUVIGNON 15

2007 paso robles, california

RIVAREY TEMPRANILLO 14

2006 rioja, spain

BONTERRA MERLOT 15

2007 mendocino, california

CARMEL ROAD PINOT NOIR 16

2007 carmel, california

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>> Half Bottles

Champagne and Sparkling

MOET CHANDON 'IMPERIAL' BRUT 42
champagne, france

Whites

HONIG SAUVIGNON BLANC 24

2007 napa valley, california

SONOMA CUTRER CHARDONNAY 27

2004 russian river, sonoma

Reds

HAHN MERLOT 20

2004 monterey, california

ROW 11 PINOT NOIR 27

2007 california

J. LOHR CABERNET 32

2006 russian river, sonoma

>> Bottle Selections

For a full wine list please call extension 6369

Champagne and Sparkling

PIPER SONOMA NV BRUT 45

sonoma, california

VEUVE CLIQUOT NV BRUT 104

champagne, france

Whites

VIGNETTI DEL SOLE PINOT GRIGIO 34

2007 friuli, italy

FIELDSTONE SAUVIGNON BLANC 38

2008 alexander valley, california

LIOCO 'UNOAKED' CHARDONNAY 45

2008 sonoma county, california

POET'S LEAP RIESLING 52

2008 columbia valley, washington state

DROUHIN 'DOMAIN DE VAUDON' 54

2006 chablis, france

ST. SUPERY 'VIRTU' 66

2006 napa, california

SONOMA-CUTRER 'LES PIERRES'

CHARDONNAY 89

2005 russian river, sonoma

Reds

SLIPSTREAM SHIRAZ 38

2006 mclaren vale, australia

HANDLEY PINOT NOIR 48

2006 anderson valley, california

ST. FRANCIS 'OLD VINES'

ZINFANDEL 48

2006 sonoma, california

STRATTON LUMMIS

CABERNET SAUVIGNON 48

2005 napa, california

SILVERADO MERLOT 58

2005 napa, california

MICHAEL GAY

'CHOREY-LES-BEAUNE' 66

2005 burgundy, france

BONTERRA 'THE MCNAB'

CABERNET SAUVIGNON 72

2005 napa, california

BOLLA AMARONE 89

2005 veneto, italy

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>> Proof Cocktails

CAPRI 8

limoncello, orange, champagne

OLD FASHION ROOT BEER 10

w.l. weller bourbon, sassafras, soda

BERRY BRAMBLE 10

blood orange vodka, seasonal berries, agave nectar, ginger

SOUTHSIDE 9

choice of gin, vodka or bourbon, mint, lemon

OLEANA 10

cachaca, lime, vanilla bean, soda

WICKER PARK 10

gin, st. germain, grapefruit, house cacao bitters

STARBOARD 9

navy rum, carpano antica formula, kirsch, orange bitters

HOUSE-MADE TONIC 9

gin or vodka, lime

GOLD RUSH 10

woodford reserve bourbon, honey, lemon

>> Spirits

For a full list of spirits, please call extension 6369

Bourbon

OLD FORESTER 7

WOODFORD RESERVE 9

MAKER'S MARK 8

ELIJAH CRAIG 12-YR 8

EAGLE RARE 8

NOAH'S MILL 14

VAN WINKLE 12-YR 'PROOF SELECT' 10

Rye

OLD OVERHOLT 6

SAZERAC 10

Vodka

FINLANDIA 7

STOLICHNAYA 8

KETEL ONE 9

GREY GOOSE 9

>> Beers

BBC BOURBON BARREL STOUT 8

louisville, kentucky

BELL'S OBERON SUMMER

WHEAT ALE 7

kalamazoo, michigan

CRISPIN NATURAL HARD APPLE CIDER 7

minneapolis, minnesota

FOUNDER'S RED RYE PA 7

grand rapids, michigan

KENTUCKY ALE 7

lexington, kentucky

SIERRA NEVADA TORPEDO IPA 6

chico, california

STELLA ARTOIS 6

leuven, belgium

BUDWEISER+BUD LIGHT+MILLER LITE 4

usa

Gin

TANQUERAY 8

PLYMOUTH 9

STELLAR 9

Rum

MT.GAY 'BARBADOS' 7

CAPTAIN MORGAN'S SPICED RUM 8

APPLETON SPECIAL DARK 8

Tequila / Mezcal

HERRADURA BLANCO 10

DON EDUARDO REPOSADO 12

HERRADURA ANEJO 15

DEL MAGUEY 'SANTA DOMINGO' 12

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