WELCOME TO THE REGAL ROOM

Here, every detail is meant to be enjoyed - from carefully balanced cocktails to thoughtfully chosen wines and seasonally inspired flavorful plates.

Each cocktail is prepared in-house using fresh ingredients and house-made elements, reflecting a commitment to quality and intention.

The Regal Room offers a small escape from the everyday. A place where conversation flows, glasses are raised, and the evening unfolds at its own pace.

STAY AWHILE.

SIP. SAVOR. INDULGE.

Please inform your server of any allergies. Some cocktails may contain dairy, nuts, or egg.

Consumption of raw or undercooked foods increases risk of foodborne illness
Cocktail prices are inclusive of Tennessee's 15% liquor-by-the-drink tax

KITCHEN

HAPPY HOUR BITES *4-6PM • MON-FRI*

SPINACH ARTICHOKE DIP – **10**
CHILLED SHRIMP COCKTAIL – **14**

CHARCUTERIE BOARD – 25
Nolo Prime bacon wrapped pork tenderloin with a rotating selection of cured meats, artisan cheeses and seasonal accompaniments

SPINACH ARTICHOKE DIP – 13 *New GF, V*
Creamy spinach and artichoke dip, topped with mozzarella

TRUFFLE FRIES – 9 *New GF*
Truffle oil, Parmesan, chives, garlic lemon aioli

BLISTERED SHISHITO PEPPERS – 12 *New GF, V*
Blistered shishito peppers, salt, lemon, garlic lemon aioli

CHILLED SHRIMP COCKTAIL – 17 *GF*
Five shrimp, house cocktail sauce, lemon

CHICKEN PESTO FLATBREAD – 16
Grilled chicken, mozzarella, provolone, sun-dried tomato, basil pesto, and oregano on toasted flatbread

BLUE CHEESE & GRAPE FLATBREAD – 16
Owner Favorite V
Blue cheese, roasted red grapes, caramelized onion, red chili flakes, on toasted flatbread, with a honey drizzle

DILL POPCORN – 5

CHOCOLATE GANACHE CAKE – 11
Rich chocolate cake, chocolate ganache

KEY LIME PIE – 11
Key lime custard, graham cracker crust

FALL FEATURED COCKTAILS

THREE BROOMSTICKS – 16
Merlot, Lillet rouge, Dom Benedictine, cinnamon, lemon
Rich, fruit-forward, autumnal, fall sangria-esque

BASIC WITCH – 16
Vodka, Mr. Black, vanilla, pumpkin, orgeat, coffee, cream
Creamy, coffee, touch of pumpkin

FALL FASHION – 15.5
Bourbon, rye, Laird's apple brandy, spiced maple, vanilla, black walnut
Spirit-forward, apple, maple, toasted

CHAI SOCIETY – 15
Reposado tequila, Licor 43, coffee, chai
Bold, roasted, velvety; carajillo riff

GRAVEYARD SHIFT – 19
Doctor Bird rum, Plantation pineapple rum, Cynar, grapefruit, lime, cinnamon, peated whisky
Funky, tropical, subtly smoky

SIGNATURE COCKTAILS

HAPPY HOUR 4-6 PM

MON, TUE, THU, FRI

$2 off Signature Cocktails, Beer, & Bubbles
*excluding Champagne

WEDNESDAY

30% off Wine Wall pours & select bottles

WHAT KIND OF SNAKE IS THIS – 14.5
Vodka, Aperol, pineapple, lime, passionfruit
Bright, tropical, playful

STUDY ABROAD – 15.5
Vodka, limoncello, Lillet Blanc, raspberry, Combier, elderflower.
Lush, lemon-kissed, floral

THE POM – 16
Empress gin, spiced pear, pomegranate, lemon, egg white*
Silky, fruit-forward, delicately spiced

THE ALCHEMIST – 15.5
Reposado tequila, Nixta, Dom Benedictine, coconut, lime, olive oil
Rich, silky, unexpected

GANGSTER OF LOVE – 15.5
Doctor Bird rum, dark spiced rum, strawberry infused Campari, gentian amaro, lime, coconut
Funky, tropical, complex *Milk clarified for a silky texture

DAD BOD – 15
Old Forester bourbon, Irish imperial stout infused syrup, black walnut, tobacco, orange.

Ask for your OF to be smoked for the "
Smoking Dad Bod" (+0.75).
Signature old fashioned; aromatic, spirit-forward, classic

UNUSUAL SUSPECT – 15
Lunazul reposado tequila, Cardamaro, Meletti, lychee
Unusual, herbal, silky

WENDY PEPPERCORN – 16
Woodford bourbon, black cherry, peppercorn

TOM & VIOLET – 15
Barrel-aged gin, crème de violette, pineapple, lemon, orgeat, sage
Floral, tropical, silky.

GERI HALLIWELL – 16
Mezcal, dry curaçao, Licor 43, lemon, ginger, honey
Smoky, citrus, ginger spice.

PEAR NECESSITIES – 15.5
Vodka, pear brandy, lemon, China-China, cinnamon.
Pear, baking spice, bright

CLASSICS

COSMOPOLITAN – 14
Ketel One Citroen, lime, Combier, cranberry
Bright, balanced, citrus-kissed

ESPRESSO MARTINI - 15 *GUEST FAVORITE*
Vodka, Mr. Black coffee liqueur, créme de cacao
Bold, velvety

MARTINI – 14
Fords gin, dry vermouth, orange bitters
Clean, crisp, perfectly dry
Prefer vodka? Dirty? Just ask – we'll craft it your way.

MANHATTAN – 14
Old Forester rye, Cocchi Torino, angostura
Dark, smooth, contemplative

OLD FASHIONED – 14
Buffalo Trace bourbon, demerara, angostura bitters
Bold, nuanced, spirit-forward

VIEUX CARRÉ – 16
Rittenhouse rye, cognac, sweet vermouth, Peychaud's, angostura *Rich, spiced, New Orleans classic*

WHISKEY SOUR – 14
Buffalo Trace bourbon, lemon, simple, egg white*
Silky, citrus, whiskey-driven

***Our Classic list highlights select classics.**
For others, simply request and we'll be pleased to prepare.

THE REGAL ROOM

NON-ALCOHOLIC

ISLAND MIRAGE – 8
Pineapple, guava, ginger, honey, egg white*

PHONY NEGRONI – 10
Notes of juniper, Italian citrus and florals

THE BREAK UP – 10
Seedlip Garden (N/A spirit), orgeat, lemon, pineapple, lavender

THE POMETTE – 10
Non-alcoholic Empress gin, pomegranate, lemon, cinnamon, egg white* -- NA version of our Signature cocktail, The Pom

ATHLETIC LITE NA BEER – 5

WINE

Explore our rotating wines from our self-serve Wine Gallery in 1.5oz, 3oz, or 6oz pours. Discover something new, create your own tasting experience, or let our team curate one for you.

Prefer traditional service? Select wines by the glass & bottle are listed below.

Most Wine Gallery selections are also available by the bottle, upon request.

TABLE FOR TWO – 67
Perfect for sharing
- One select bottle of wine
- One charcuterie board
- One dessert to share

Ask your server about available wine selections.

THE REGAL ROOM

RED

Austin Hope Cabernet Sauvignon *Paso Robles*
Bottle 108 (1L) – Glass 20

Conde Valdemar Tempranillo *Rioja, Spain*
Bottle 64 – Glass 17

Crusher Cabernet Sauvignon *California*
Bottle 48 – Glass 13

Renzo Masi Contrapasso Super Tuscan
Tuscany, Italy
Bottle 56 – Glass 15

Hahn Founder's Pinot Noir *California*
Bottle 46 – Glass 12

Felino Malbec *Mendoza, Argentina*
Bottle 70

McManic Merlot *Lodi, California*
Bottle 46 – Glass 12

Daou Reserve Cabernet Sauvignon
Paso Robles
Bottle 91

WHITE

Nik Weis Urban Riesling *Mosel Germany*
Bottle 55

Barone Fini Pinot Grigio *Alto Adige, Italy*
Bottle 41 – Glass 12

Le Garenne Sancerre Sauvignon Blanc
Loir Valley
Bottle 97

Lonely Cow Sauvignon Blanc
Marlborough, New Zealand
Bottle 51 – Glass 13.5

Sonoma-Cutrer Chardonnay *Russian River Valley*
Bottle 70

THE REGAL ROOM

BUBBLES

Cavicchioli 1928 Prosecco DOC *Treviso, Italy*
Bottle 56 – Glass 14

Chic Barcelona Brut Cava *Spain*
Bottle 39 – Glass 10

Nucos Vuelo Sparkling Rosé *Chile*
Bottle 40 – Glass 10

Cuvée Champagne Collet Brut
Champagne, France
Bottle 92 – Glass 23

Opera Prima Brut *Spain*
Bottle 35 – Glass 9

ROSÉ

Fleur de Prairie Rosé *Provence, France*
Bottle 46 – Glass 12

Stolpman Love You Bunches Rosé *California*
Bottle 64

THE REGAL ROOM

WHISKEY *Pricing shown as 1oz / 2oz*

Angel's Envy Rye	12.5 / 25
Angel's Envy Bourbon	8.5 / 17
Angel's Envy Barrel Proof*	40 / 80
Blanton's	11 / 22
Blanton's Gold*	35 / 70
Blanton's SFB*	40 / 80
Buffalo Trace	5 / 10
Eagle Rare	7 / 14
EH Taylor Bourbon Small Batch	7 / 14
EH Taylor Barrel Proof	29 / 58
Elmer T Lee*	14 / 28
George T Stagg*	45 / 90
Glen Grant	9 / 18
Hancock	25 / 50
Henry McKenna 10 yr	9 / 18
Weller Full Proof*	28 / 56
Weller Single Barrel*	50 / 100
Weller Special Reserve	8 / 16
Whistle Pig 10 yr	14 / 28
Whistle Pig 12 yr	21 / 42
Wilderness Trail	10 / 20
Woodford Master Collection*	29 / 58
Woodford Reserve Bourbon	6 / 12
Highland Park 10 yr	10 / 20

THE REGAL ROOM

High West A Midwinter Night's Dram*	23 / 46
Jack Daniel's Old No. 7	4.5 / 9
Johnnie Walker Black	6.5 / 13
King of KY*	70 / 140
Knob Creek 9 yr	5 / 10
Knob Creek 12 yr	11 / 22
Knob Creek 15 yr	17.5 / 35
Lagavulin 16 yr	13 / 26
Larceny Barrel Proof	10 / 20
Macallan Double Cask 12 yr	10.5 / 21
Maker's Mark	6 / 12
Monkey Shoulder	8 / 16
Noah's Mill	8 / 16
Old Ezra	15 / 30
Old Forester Birthday Bourbon*	55 / 110
Old Forester Bourbon 100 Proof	5 / 10
Old Forester 100 Proof Rye	5 / 10
Old Rip Van Winkle 10 yr*	40 / 80
Pappy Van Winkle 12 yr*	46 / 92
Rittenhouse Rye	5 / 10
Stagg	11 / 22
Thomas Handy	34 / 68
Wathen's	10 / 20
Weller 12yr*	18 / 36
Weller Antique 107*	13 / 26
Weller CYPB*	30/60

THE REGAL ROOM

BEER

GERST AMBER
Amber Ale - 5% ABV - 6
Smooth and malty with a classic Nashville profile

LITTLE HARPETH CHICKEN SCRATCH
American Pilsner - 5% ABV - 6
Crisp and refreshing traditional American pilsner

TAILGATE ORANGE *New*
Wheat Ale - 5% ABV - 6
Light-bodied, creamy and zesty with bright orange citrus

BEARDED IRIS HOMESTYLE
Hazy IPA - 6% ABV - 6
Juicy and soft with vibrant hop character

ATHLETIC LITE
Non-Alcoholic Lager - 5



We built The Regal Room with a simple idea in mind-
to create the kind of place we always wanted to go.

As a husband-and-wife team, we wanted to bring something different to our community: a refined, thoughtfully crafted cocktail and wine experience that still feels welcoming and familiar.

Every detail you see-from the menu to the atmosphere-has been intentionally designed to offer a small escape from the everyday.

We're so glad you're here.