

THE REGAL ROOM

SIP ~ SAVOR ~ INDULGE



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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.

KITCHEN

HAPPY HOUR BITES · 4-6 PM · MONDAY – FRIDAY

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

DESSERT

CHOCOLATE GANACHE CAKE — 11 *NEW*

Rich chocolate cake, chocolate ganache

KEY LIME PIE — 10 *NEW*

Key lime custard, graham cracker crust

SIGNATURE COCKTAILS

HAPPY HOUR - 4-6 PM

Mon, Tue, Thu & Fri

\$2 off Signature Cocktails, Beers & Bubbles*

*(excluding Champagne)

Wednesday

30% off Wine Wall pours & select bottles

Monday – Friday Bites

Spinach Artichoke Dip — 10

Chilled Shrimp Cocktail — 14

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, Combiér, elderflower

Lush, lemon-kissed, floral

THE POM — 16

Empress gin, spiced pear, pomegranate, lemon, egg white*

Silky, fruit-forward, delicately spiced

WHITE LOTUS — 15

Ford's gin, green chile vodka, lime, lemongrass, banana, absinthe spritz

Exotic, herbal, intriguing

THE ALCHEMIST — 15.5

Reposado tequila, Nixta, Dom Benedictine, coconut, lime, olive oil

Rich, silky, unexpected

MEMBERS ONLY — 15

Ford's Gin, rhubarb, pineapple, lemon, rose syrup, egg white*

Silky, pillowy, lemon-bright

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

SMOKING GUN — 16

Lunazul reposado tequila, 400 conejos mezcal, Amaro Nonino, orange

Spirit-forward, smoky, bitter

WENDY PEFFERCORN — 16

Woodford bourbon, black cherry, peppercorn

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

SUMMER FEATURED COCKTAILS

PASSPORT TO RIO — 15

Cachaça, lime, demarara, Cynar, Green Chartreuse
Bright, herbal, refreshing

DARK ROMANCE — 15.5

Lunazul blanco tequila, 400 Conejos mezcal, Italicus, blackberry, lime, honey
Brambly, floral, hint of smoke

BUBBLE BATH — 15

Vodka, bubblegum, Aperol, Giffard orgeat, green tea, egg white*

FLOATING MARKET — 15.5

Havana Club white rum, Nigori sake, mango, coconut, toasted rice
*Lush, tropical, umami (Milk clarified for a silky texture)**

HOME SWEET HOME — 16

Browned butter washed Rittenhouse rye, peach, Disaronno, vanilla
Rich, toasted, comforting

TERRACE VIEWS — 15

Cocchi Americano, Giffard elderflower, club soda, grapefruit
Floral, crisp, effervescent

CLASSICS

COSMOPOLITAN — 14

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

ESPRESSO MARTINI — 15 GUEST FAVORITE

Vodka, Mr. Black coffee liqueur, crème de cacao
Bold, velvety

MARTINI — 14

Ford's 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, citrusy, whiskey-driven

* Our classic list highlights select classics.

For others, simply request and we'll be pleased to prepare.

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 (NA spirit), orgeat, lemon, pineapple, lavender

ATHLETIC LITE NA BEER — 5

WINE

Explore our rotating wines from our self-serve Wine Gallery in 1.5 oz, 3 oz, or 6 oz 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 and 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.

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

McManis Merlot — *Lodi, CA*

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 — *Loire Valley*

Bottle 97

Lonely Cow Sauvignon Blanc — *Marlborough, New Zealand*

Bottle 51 | Glass 13.5

Sonoma-Cutrer Chardonnay — *Russian River Valley*

Bottle 70

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 Sparkling — *Spain*
Bottle 35 | Glass 9

ROSÉ

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

Stolpman Love you Bunches Rosé — *California*
Bottle 64

WHISKEY & BEER (Pricing shown as 1 oz / 2 oz)

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

Highland Park 10 Yr — 10 / 20

High West A Midwinter Night's Dram* — 23 / 46

Jack Daniels Black — 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 12 Yr* — 18 / 36

Weller Antique 107* — 13 / 26

Weller CYPB* — 30 / 60

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

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 — Wheat Ale — 5% ABV — 6 NEW

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

Clean

*Allocated selection. Availability may vary.

Listed pricing includes 15% liquor tax. Sales tax additional.



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.
