

THE REGAL
ROOM



SIP ~ SAVOR ~ INDULGE



THE REGAL ROOM



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.

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SIGNATURE COCKTAILS

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

KOOKY BIRD — 14.5

Lunazul blanco tequila, mezcal, pomegranate, orgeat, pineapple, lemon
Juicy, smoky, tropical

WHITE LOTUS — 15

Gin, St. George green chile vodka, lime, lemongrass syrup, banana liqueur, absinthe spritz
Exotic, herbal, intriguing

THE ALCHEMIST — 15.5

Lunazul reposado tequila, Nixta, Dom Benedictine, coconut, lime, olive oil
Rich, silky, unexpected

CROUCHING TIGER — 16.5

Dark rum blend, Thai tea infused aperitif, pistachio orgeat, coconut
Aromatic, nutty, spirited

MEMBERS ONLY — 15

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 Grand Dad 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, mezcal, Amaro Nonino, orange
Spirit-forward, smoky, bitter

MIDNIGHT OIL — 15

Buffalo Trace bourbon, Averna, chicory, demarara, chocolate
Bold, bittersweet, refined

HAPPY HOUR

Mon, Tue, Thu & Fri —
\$2 off Signature Cocktails, Beers & Bubbles
(excluding Champagne)

Wednesdays — 30% off wine machine pours & select bottles

Consumption of raw or undercooked foods
increases risk of foodborne illness

Cocktail prices are inclusive of Tennessee's 15% liquor-by-the-drink tax

SPRING FEATURED COCKTAILS

GREEN WITH ENVY — 14.5

Vodka, Chateau, lime, arugula
Crisp, peppery, refreshing

LADY IN WAITING — 15

Pisco, grapefruit, lavender blanc, Italicus, lime,
sparkling rosé
Floral, citrus-kissed, refined

GLASS GARDEN — 15.5

Tanqueray No. 10 gin, strawberry-tomato cordial,
lime, cucumber
Fresh, bright, savory

THE SMUGGLER'S RESERVE — 18

Pineapple rum, Cocchi Americano, green
chartreuse, Suze
Spirit-forward, herbal, subtly tropical

QUIET SMOKE — 15

Mezcal, Cocchi Americano, Bitter Bianca,
Meletti, grapefruit bitters
Smoky, silken, bittersweet

CLASSICS

COSMOPOLITAN — 14

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

ESPRESSO MARTINI — 15

Titos vodka, Mr. Black coffee liqueur, crème de cacao
Bold, velvety, guest favorite

MARTINI — 14

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

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

HEINEKEN 0.0 NA BEER — 5

KITCHEN

BUTCHER'S BOARD — 19

Prosciutto, bacon wrapped pork tenderloin with hot honey butter, grain mustard, cornichons, assorted olives
Enhance with a duo of artisan cheeses +6

CRAB DIP — 17

Lump crab meat, seasoned crumb topping, butter crackers

SHRIMP COCKTAIL — 17

Five shrimp, house cocktail sauce, lemon

ROAST CHICKEN & GRUYÈRE PRESS — 14

Thinly sliced roasted chicken breast, Gournay cheese, apricot jam, Gruyere and arugula on toasted baguette served with grain mustard and cornichons

CHICKEN PESTO FLATBREAD

single — 8 | double — 16

Grilled chicken, mozzarella, provolone, sun-dried tomato, basil pesto, and oregano on toasted focaccia

STRAWBERRY, GOAT CHEESE & PROSCIUTTO FLATBREAD

single — 8 | double — 16

Fresh strawberries, honey goat cheese, prosciutto, arugula, balsamic glaze, lemon

DESSERT

CHOCOLATE RASPBERRY CAKE PARFAIT — 10

Chambord soaked chocolate cake layered with cream and vanilla bean toasted meringue

WHISKEY

(Pricing shown as 1 oz / 2 oz)

Angel's Envy Rye — 12.5 / 25

Angel's Envy Bourbon — 8.5 / 17

Angel Envy Cask Strength — 55/110

Blanton's — 11 / 22

Blood Oath #9* — 25 / 50

Buffalo Trace — 5 / 10

Eagle Rare — 7 / 14

EH Taylor Bourbon Small Batch — 7 / 14

Elmer T Lee* — 14 / 28

George T Stagg* — 45 / 90

Glenglassaugh — 11 / 22

Glen Grant — 9 / 18

Hancock's Reserve Single Barrel* — 25 / 50

Henry McKenna 10 Yr — 9 / 18

Highland Park 12 Yr — 10 / 20

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

Huling Station — 16 / 32

Jack Daniels Black — 4.5 / 9

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

Lieper's Fork BIB Whiskey — 11 / 22

Macallan Double Cask 12 Yr — 10.5 / 21

Maker's Mark — 6 / 12
Monkey Shoulder — 8 / 16
Noah's Mill — 8 / 16
Old Ezra 7 Yr — 15 / 30
Old Forester 1910 — 9 / 18
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 — 4.5 / 9
Stagg — 11 / 22
Uncle Nearest Rye — 9 / 18
Wathen's — 10 / 20
Weller 12 Yr* — 18 / 36
Weller Antique 107* — 13 / 26
Weller CYPB* — 30 / 60
Weller Full Proof* — 28 / 56
Weller Special Reserve — 8 / 16
Whistle Pig 10 Yr — 14 / 28
Whistle Pig 12 Yr — 21 / 42
Wilderness Trail Cask Strength — 10 / 20
Woodford Master Collection* — 29 / 58
Woodford Reserve Bourbon — 6 / 12

*Allocated selection. Availability may vary.
Listed pricing includes 15% liquor tax. Sales tax additional.

WINE

Explore at your own pace with our self-serve wine gallery wall – featuring a rotating selection of premium wines by the 1.5 oz, 3 oz, or 6oz pour. Love what you taste? Take it to the table – bottle selections below are available for full service. Additional wines from the gallery wall may also be purchased by the bottle upon request.

RED

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

Riporta Sangiovese — *Abruzzi, Italy*
Bottle 48 | Glass 13

La Maldita Garnacha — *Rioja, Spain*
Bottle 53

Renzo Masi Contrapasso Super Tuscan — *Tuscany*
Bottle 55 | Glass 15

Three Wine Zinfandel — *Contra Costa, CA*
Bottle 50

Bishop's Peak Pinot Noir — *San Luis Obispo Coast*
Bottle 82

Felino Malbec — *Mendoza*
Bottle 70

McManis Merlot — *Lodi, CA*
Bottle 46 | Glass 12

Caymus Cabernet Sauvignon — *Napa Valley*
Bottle 122

Daou Reserve Cabernet Sauvignon — *Paso Robles*
Bottle 115

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

Koha Sauvignon Blanc — *Marlborough*
Bottle 52 | Glass 14

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

Veuve Clicquot Brut Yellow Label — *Champagne*
Bottle 136

House Brut Sparkling — *California*
Bottle 30 | Glass 8

ROSÉ

Fleur de Prairie Rosé — *Provence, France*
Bottle 46

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

Kona Big Wave — Golden Ale — 4.4% ABV — 6
Tropical notes with a smooth lightly hopped body

Bearded Iris Homestyle — Hazy IPA — 6% ABV — 6
Juicy and soft with vibrant hop character

Black Abbey — IPA — 6% ABV — 6
Bright and citrusy with soft malt sweetness, refreshing hop finish

Heineken 0.0 — Non-Alcoholic Lager — 5
Classic Heineken flavor without the alcohol



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.
