

EXCHANGE CRAFTED

THE EXCHANGE OLD FASHIONED...10

OUR SIGNATURE COCKTAIL - THE OLD FASHIONED, ELEVATED!
old forester, demerara, angostura, black walnut

EN FUEGO...10

el jimador blanco, jalapeño, elderflower, mango, lime, basil

THE GROCERY...9

wheatley vodka, cucumber, lemon, simple syrup, blackberry

THE COCKTAIL WITH NO NAME...12

old forester signature, solerno, demerara,
allspice, orange, spiced cherry

SALT OF THE EARTH...10

bison grass vodka, elderflower, pineapple,
orange, vanilla simple, red wine, basil

SEASONAL STAPLES

FROSTBITE...9

tanqueray gin, creme de coconut, clove syrup, lemon juice

AYURVEDA...10

wheatley vodka, kahlúa, cream, chai syrup

DARK MATTER...10

sailor jerry spiced rum, allspice, orange juice,
demerara, apple cider

GINGER HARVEST...9

el jimador tequila, allspice, apple cider, lemon juice,
ginger, angostura

WITCHY WOMAN...10

wheatley vodka, pumpkin, ginger, clove, lemon juice

GROW A PEAR...6

pear, lemon juice, clove syrup, bubbles

BUBBLES

KORBEL BRUT...8/28

Sonoma County, CA

LOS MONTEROS CAVA...32

Utiel-Requena, Spain

SANTA MARGHERITA ROSE FOR 2...18

Treviso, Italy

VILLA VIVA ROSE...32

Cotes de Thau, France

FUEILLATTE BLUE LBL CHAMPAGNE...60

Champagne, France

RED WINES

CLINE FARMHOUSE RED BLEND...10/36

Sonoma County, CA

LES VOLETS PINOT NOIR...11/40

Pays d'Oc, France

CAMP CABERNET SAUVIGNON...12/44

Sonoma County, CA

JOEL GOTT MERLOT...12/44

Napa, Monterey, and Lodi, CA

BOURNE OF FIRE CABERNET SAUVIGNON...15/50

Columbia Valley, WA

HEY MALBEC...12/44

Uco Valley, Argentina

ERUPTION RED BLEND...43

Lake County, CA

PENFOLDS SHIRAZ...48

Adelaide, Australia

8 YEARS IN THE DESERT RED BLEND...75

Orin Swift, St. Helena, CA

WHITE WINES

ELY CHARDONNAY...11/40

Paso Robles, CA

A BY ACACIA STAINLESS CHARDONNAY...9/32

Central Coast, CA

RISATA MOSCATO D'ASTI...9/32

Piedmont, Italy

HIGH-DEF RIESLING...10/36


Kobern, Germany

MATUA SAUVIGNON BLANC...9/32

Marlborough, New Zealand

DUE TORRI PINOT GRIGIO...11/40

Venezie, Italy



Life is too
short to drink
bad wine!

BOURBON

1792	11
Angel's Envy	14
Baker's	16
Basil Hayden	14
Blanton's*	18
Bulleit	11
Bulleit 10 Year	16
Elijah Craig Small Batch	10
Evan Williams Black Label	6.5
Evan Williams 1783	7
Evan Williams Single Barrel	10
Four Roses Yellow Label	8
Four Roses Small Batch*	10
Four Roses Single Barrel*	13
Jefferson's Reserve	16
Jim Beam	7
Johnny Drum	9.5
Knob Creek Small Batch	12
Knob Creek Single Barrel	16
Larceny	10
Maker's Mark	10
Maker's Mark 46	12
Michter's*	10
New Riff	9
New Riff Single Barrel	11
Noah's Mill	14
Old Bardstown Estate	13
Old Charter	6.5
Old Forester 86	7
Old Forester Signature	7.5
Old Forester 1870	13
Old Forester 1897	14
Old Forester 1910*	15
Old Forester 1920*	16
Old Forester Statesman	14
Old Granddad BIB	8
Pure Kentucky	10
Rabbit Hole Heigold	12
Rabbit Hole Cavehill	12
Rowan's Creek	11
Russel's Reserve	12.5
Wild Turkey 101	9
Wild Turkey Rare Breed	14
Willet Pot Still	12
Woodford Reserve	9
Woodford Double Oaked	18
Yellowstone	10

*Limited Quantities, Not Always Available

WHISKEY

Crown Royal, Canada	10
Gentleman Jack, Lynchburg	11
Jack Daniel's, Lynchburg	10
Jameson, Ireland	8
Paddy's, Ireland	7
Proper 12, Ireland	7
Bushmill's Red, Ireland	8
Seagram's 7, Canada	7
Tullamore Dew, Ireland	7

RYE WHISKEY

Bulleit Rye	10
New Riff Rye	10
Old Forester Rye	8
Pikesville Rye	16
Rittenhouse Rye	8.5
Sazerac Rye	10
Templeton 4 Year Rye	10
Templeton 6 Year Rye	14
Willet Family Estate 4 Year Rye*	15
Woodford Rye	13

SCOTCH WHISKEY

Highland Park 12 Year	18
Johnny Walker Red	9
Johnny Walker Black	12
Macallan 12 Year Sherry Cask	24
Macallan 12 Year Double Cask	22

Tag Your
Cheers!

Raise a glass and tag
[#exchangeforfood](#)

DESSERT

CAMPFIRE BROWNIE...9

graham cracker crust, toasted marshmallow,
peanut butter drizzle

APPLE BUTTER MONKEY BREAD...9

cinnamon, apple butter caramel, candied pecan

BANANA FOSTER BREAD PUDDING...9

vanilla cream cheese, brown sugar, rum sauce,
gluten free cookie crumble

BLONDIE...9

white chocolate chips, vanilla ice cream, chocolate toffee crumbles

Dessert menu presented by *Matt Tellis.*

NIGHT CAPS

BOURBON MILK PUNCH...8

buffalo trace, allspice, vanilla, cream, cinnamon

SIR EDWARD...9

skrewball peanut butter whiskey, templeton rye,
carpano antica, black walnut bitters

FRENCH PRESS COFFEE...10.5

THRIVE Farmer's Organic blend

CUP O' JOE...3

THRIVE Farmer's Organic blend

ADD A SHOT:

Kahlua...6

Bailey's...6

Skrewball Peanut Butter Whiskey...8

Amaretto...6

Grand Marnier...8.5

BEERS FOR THE GUYS + GALS...3

Buy a beer for our hard working kitchen crew. They'll definitely appreciate the kind gesture!

The **EXCHANGE**

PUB+KITCHEN

Originally built in 1875 as Shraders Stable and Livery, this building offered first class buggies, rockaways, hacks, and a magnificent stock of horses. This historic location also housed Hendricks Poultry Company in the 1930's and Double 7 Tire Warehouse in the 1980's.

Having sat vacant for 15 years, the interior of the building was in need of major renovation. Resch Construction, a locally owned company, spent over 8 months rehabilitating the space. Repurposing with original and salvaged materials was the focus of the construction. Dining tables, railings and the open staircase were created from reclaimed floor joists that were torn down during demo. Salvaged doors and the original wainscoting were used throughout. Soaring 20 foot ceilings highlighted by original steel beam trusses span the length of the building to make up the support system. We hope you take the time to look around at all of the architectural elements that make this building what it is today, and appreciate the hard work and energy that we put into bringing this historic building back to life.

Here at The Exchange, our rotating, seasonal menus consists of locally sourced and harvested products and scratch ingredients. With a menu that is as diverse as it is flavorful, we're confident you'll find something for everyone. We are proud to offer lunch, midday, and dinner options year round.

Extra focus has been given to our bar program which features 12 rotating draught beer selections and 12 by the bottle options. Cocktails comprised of house made syrups, fresh local produce, bitters and premium spirits rotate seasonally as well. The wine program consists of smaller, boutique style wines, giving our guests the chance to find their next favorite bottle.

Thanks for the visit. We hope you enjoy your dining experience at The Exchange pub + kitchen!