

How to Use Your Urban Bourbon Trail Passport

- This is your guide to the world's most celebrated Bourbon bars and restaurants along Louisville's Urban Bourbon Trail
- Ask your bartender or server to stamp your passport at each stop (a purchase is required - it doesn't necessarily have to be Bourbon - in order to receive a stamp)
- Collect stamps from six stops and you'll be awarded a special Urban Bourbon Trail gift
- To claim your prize, bring your passport to the Louisville Visitors Center (301 S. Fourth St.), where you will be asked to fill out a short survey. Upon completion, you will receive a limited-edition Urban Bourbon Trail t-shirt.
- If you can't make it to the Louisville Visitors Center before leaving town, you can mail your passport to the following address:

Bourbon Country
301 S. Fourth St.
Louisville, KY 40202

Please also include your email address with your passport. You will be emailed a link to fill out a short survey. After receiving your completed survey, your passport will be mailed back to you, along with your prize.

- Save your passport as a keepsake and proof of your love for Bourbon!



Cheers to Louisville's Official Cocktail

Be sure and order up an Old Fashioned at any of the UBT stops. The legendary Bourbon drink is Louisville's Official Cocktail. The Pendennis Club in downtown Louisville has long claimed the invention of the Old Fashioned since the 1880s.


Louisville is only the second city known to have proclaimed an official libation since the Louisiana House of Representatives named the Sazerac New Orleans' drink of choice in 2008.


Raise your glass to the Founding Members - six of the stops along the Urban Bourbon Trail are especially significant places. They are the Founding Members from when it all began in 2008. Each was already famous for their cocktails celebrating America's Native Spirit and their Bourbon-inspired cuisine. They helped set the standard for other local bars and restaurants wanting to join the Urban Bourbon Trail. Cheers to the Founding Members: **The Bar at BLU, Bourbons Bistro, Brown Hotel Lobby Bar, the Old Seelbach Bar, Proof on Main and Jockey Silks Bourbon Bar.**





Passport Icon Key

 **Economy**
Entrees up to \$10 per person

 **Moderate**
Entrees \$10 to \$15 per person

 **Upscale Casual**
Entrees \$15 to \$20 per person

 **Upscale**
Entrees \$20 to \$25 per person

 **Fine Dining**
Entrees over \$25 per person

 **Outdoor Dining**

 **Live Music**

 **Located in a Hotel**

 **Free WiFi**

LOUISVILLE ORIGINALS

Globally Flavored, Locally Savored

Louisville Originals Restaurant
Members of the organization are dedicated to promoting and preserving Louisville's vibrant independent restaurant scene

ubt
FOUNDING
MEMBER

A participating restaurant since the program's inception in 2008

Map pages 4-5



Photo courtesy of James Tinnell



Hours of Operation

Mon – Thurs • 4 pm – midnight

Fri – Sat • 4 pm – 2 am

Sun • 4 pm – 11 pm



8UP Elevated Drinkery & Kitchen

Located on the 8th floor of the Hilton Garden Inn Downtown
350 W. Chestnut St.

502.631.4180

www.8uplouisville.com

 @8UPLouisville

8UP's atmosphere overlooks unparalleled views of the city skyline. Chef Jacob Coronado serves small to large plates courtesy of two wood-fired ovens. A Bourbon-centric cocktail program, progressive wine list and an artisanal beer program provides classically-focused offerings with a refined air of sophistication, much like Louisville itself.

Whether lounging al fresco or enjoying a meal, 8UP offers something for locals and visitors alike.

What to Drink: Bourbon & Coke – Showcasing 8UP's drive for elevation, this cocktail takes the humble “Bourbon & Coke” and transforms it into an Old Fashioned classic-style cocktail.



Hours of Operation

Restaurant:

Mon - Thurs • 4 pm - midnight

Fri - Sat • 4 pm - 2 am

Sun • 4 pm - 11 pm

Late night bites at the bar and lounge:

Fri and Sat • 11 pm - 2 am

Asiatique - Highlands

1767 Bardstown Rd.

502.451.2749

www.asiatiquerestaurant.com

Nestled on the city's original Restaurant Row along eclectic Bardstown Road, Asiatique offers a Bourbon experience with a unique Eastern flair and a twist on tastings, with the opportunity to sample a wide selection of Japanese whiskeys. Backlit Bourbon bottles greet you upon entry - part of the contemporary minimalist Zen design that emphasizes both comfort and privacy throughout multi-level dining rooms.

Asiatique offers an upscale/casual Pacific Rim-style twist on the state's signature drink and specializes in seafood with an Asian flair and French presentation. Bourbon-braised short ribs and Bourbon rice pudding are frequently on the menu.

What to Drink: The Bourbon Cocktail is made with Old Forester, Domain de Canton and Triple sec. It's shaken and strained in a martini glass with a lemon wedge.

STAMP HERE
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Hours of Operation

Sun • 4 pm - 10 pm

Mon - Sat • 4 pm - midnight

Live local entertainment
throughout the week

Bourbon & Bluegrass:

Thursday • 9 pm - midnight

STAMP HERE
MUST BE 21

The Bar at BLU - Downtown

280 W. Jefferson St.

502.671.4285

www.blugrille.com

 @BLUgrille

Conveniently located in the Louisville Marriott Downtown, the Bar at BLU is a Founding Member of the Urban Bourbon Trail and is home to more than 60 Bourbons.

Blu Italian Grille also features house-made pastas and an extensive wine list. All Bourbons, including the library collection of hard-to-find gems, are available in tasting pours, which allows you to craft your own unique Bourbon flight.

What to Drink: The Bar at BLU offers a year-round twist on the classic Mint Julep, the official cocktail of the Kentucky Derby. Featuring a touch of chocolate and cream, it's the perfect nightcap for Bourbon lovers.



Bistro 301 - Downtown

301 W. Market St.

502.584.8337

www.bistro301.com

 @bistro301

Located in a historic building in the heart of downtown, Bistro 301 features fresh, local and regional foods served in a friendly and relaxed environment. For lunch, you will find delicious salads, sandwiches, pastas and local favorites, including a Hot Brown and Shrimp & Grits. Highlights of the restaurant's dinner menu include premium steaks and chops, pastas and fresh seafood, sourced within the guidelines of the Monterey Bay Aquarium Standards, as well as Chef James Lucas' daily specials.

The bar at Bistro 301 was spotlighted in the beginning of Bill Murray's hit 1981 movie "Stripes." And just one block away from Bistro 301 stood the American Restaurant, which was the owner's great-great uncle's eatery that operated from 1890 until The Great Depression. During its time it was considered one of Louisville's finest restaurants.

Locally-owned and operated by Matt and Molly Mershon since 2003, Bistro 301 is also a proud member of the Louisville Originals.

What to Drink: In honor of Louisville native Muhammad Ali, the Louisville Lip features Old Forester, fresh-squeezed orange, bitters, basil and soda.



Hours of Operation

Lunch:

Tues - Sat • 11 am - 2:30 pm

Dinner:

Tues - Sat • 5 pm - 9:30 pm

STAMP HERE
MUST BE 21



Hours of Operation

Sun - Thurs • 11 am - 11 pm

Fri - Sat • 11 am - 1 am



Bourbon Raw - Downtown

446 S. Fourth St.

502.568.9009

www.bourbonraw.com

 @bourbonraw

Bourbon Raw offers the ultimate dining experience with a modern twist on Southern cuisine. In addition to Southern favorites, there's an extensive raw bar featuring oysters, shrimp, crab legs and lobster tail.

Interested in Bourbon? Bourbon Raw houses more than 85. Can't choose just one? The restaurant offers Bourbon flights for sampling. The restaurant is also known for its 10 craft cocktails made with hand-squeezed juices and daily house-made syrups. You'll also find a variety of wine and champagne options, too.

What to Drink: L.I.T. - Louisville Iced Tea - Knob Creek Rye, Peach Schnapps, lemon juice, chartreuse, honey simple syrup, peach bitters and tea.



Hours of Operation

Mon – Thurs • 4:30 pm – 10 pm

Fri – Sat • 4:30 pm – 11 pm

Sun • 4:30 pm – 9 pm

Bar open later



Bourbons Bistro – The Avenue

2255 Frankfort Ave.

502.894.8838

www.bourbonsbistro.com

 @BourbonsBistro

Located on Frankfort Avenue's Restaurant Row in the historic Clifton neighborhood, Bourbons Bistro offers more than 130 Bourbons, as well as a selection of antique expression whiskeys that you won't find anywhere else.

Marty Rosen from the *Courier-Journal* says "Even in the land of Bourbon, where massive catalogs of whiskey are the pride of many bars, Bourbons Bistro stands out as one of the key destinations on Louisville's Urban Bourbon Trail. The brick-and-wood ambience of the 19th-century building is elegant but casual. Servers are quick, efficient and quite knowledgeable. Chef Jeff Bridges, formerly of Jack Fry's and Hillbilly Tea, has built a classic bistro bill of fare."

Check out the historical Bourbon industry photos that decorate the walls. After dinner, enjoy a cigar with your Bourbon next to the patio fireplace.

What to Drink: The Old Fashioned – Muddled orange, cherry, bitters with simple syrup, Bourbon and a splash of soda.



Hours of Operation

Mon – Wed • 11 am – 9 pm

Thurs – Sat • 11 am – 10 pm

Sun brunch • 10:30 am – 2 pm

Sun dinner • 2 pm – 9 pm

STAMP HERE
MUST BE 21

Bristol Bar & Grille - Downtown

614 West Main St.

502.582.1995

www.bristolbarandgrille.com



In addition to listing Bourbons by distillery, the extensive Bourbon list selected by the Bristol's Executive Bourbon Stewards show known mash bills, age statements and proofs. This, paired with the passion and knowledge of the staff, makes for the perfect Kentucky Bourbon experience.

Winner of more “Best of Louisville” awards than any other local restaurant, the Bristol features an assortment of dishes highlighting local farmers, including aged choice steaks, the gourmet Bristol burger, pasta, fresh seafood, salads, sandwiches and appetizers, including the signature Green Chili Won Tons served with guacamole. The Bristol also features an award-winning wine list and extensive beer selection showcasing local breweries.

What to Drink: You don't have to be “Babyface” Nelson or Ma Barker to enjoy Grand Larceny at the Bristol. This cocktail is equal parts Larceny Kentucky Bourbon and Domaine de Canton French Ginger Liqueur on the rocks over muddled lemon.



Hours of Operation

Mon – Thurs • 11 am – midnight

Fri – Sat • 11 am – 2 am

Sun • 10 am – midnight

STAMP HERE
MUST BE 21

Bristol Bar & Grille - Highlands

1321 Bardstown Rd.

502.456.1702

www.bristolbarandgrille.com

 @loubristol

This original Bristol Bar & Grille opened on Bardstown Road in the heart of the Highlands in September 1977, and it quickly became a favorite local dining destination and a favorite place to drink fine Bourbon.

With more than 35 years of serving Bourbon, the Bristol Bar & Grille is a winner of more “Best of Louisville” awards than any other local restaurant. The Bristol lists more than 50 Bourbons with clear age and proof statements to help you select Kentucky’s native spirit.

It features an assortment of dishes highlighting local farmers, including aged choice steaks, the gourmet Bristol burger, pasta, fresh seafood, salads, sandwiches and appetizers, including its famous, local favorite - Green Chili Wontons served with guacamole.

What to Drink: Winner of the Bardstown Road Aglow Bourbon Battle, the Four Roses Remedy is made with Four Roses Small Batch Bourbon, Benedictine and bitters - making this a deliciously simple cocktail.



ubt
FOUNDERIAL
MEMBER

Hours of Operation

Daily • 3 pm - 2 am

Lobby Piano Hours:

Mon - Fri • 5:30 pm - 8:30 pm

STAMP HERE
MUST BE 21

Brown Hotel Lobby Bar - Downtown

335 W. Broadway

502.583.1234

www.brownhotel.com

 @TheBrownHotel

It's easy to let your imagination take you back to another era as you sip an Old Fashioned in the lavish lobby bar of The Brown Hotel, which *Southern Living* magazine described as "straight from a 1930s movie set." This treasured landmark features breathtaking turn-of-the-century architecture, an opulent hand-painted two-story ceiling, and the hotel's signature dish, the world famous Hot Brown - an open-faced turkey sandwich with bacon and creamy, rich Mornay sauce.

Order a Bourbon, and your bartender will personalize your passport with what you drank and who served you. Talk about Southern hospitality at its finest.

What to Drink: Ali Smash, a refreshing Bourbon drink made with PAMA liqueur and Agave nectar. And, the Old Fashioned made with Old Forester Signature Bourbon.



Hours of Operation

Lunch:

Mon - Fri • 11 am - 3 pm

Dinner:

Mon - Thurs • 5 pm - 10 pm

Fri - Sat • 5 pm - 11 pm

STAMP HERE
MUST BE 21

Buck's - Old Louisville

425 W. Ormsby

502.637.5284

www.buckslou.com

Since 1992, Buck's Restaurant has offered a welcome return to old-time charm at its elegant location in the historic Mayflower building in Old Louisville. The space is filled with "Moon Gardens" of all-white flowers and offers more than 75 Bourbons and live serenades from pianist Rick Bartlett. With exceptional service, playfully-mismatched china and an air of class, the restaurant transports you to another time.

What to Drink: Kiss of Kentucky features Woodford Reserve, Rivulet Pecan Artisan Liqueur, Six Grapes Ruby Port rimmed with Maraschino reduction and toasted pecans, served with a sidecar.



Hours of Operation

Restaurant:

Sun - Thurs • 6 am - 10 pm

Fri - Sat • 6 am - 11 pm

Charr'd Lounge:

Sun - Thurs • 2 pm - midnight

Fri - Sat • 2 pm - 1 am

Happy Hour:

2 pm - 6 pm

LOL "Love Our Locals":

10 percent off for showing
a Kentucky ID

Charr'd Bourbon Kitchen and Lounge - East End

1903 Embassy Square Blvd.

 @CharrdBKLounge

502.491.1184

www.marriott.com/hotels/hotel-information/restaurant/sdfls-louisville-marriott-east

Love Bourbon? So do we! From the food to the décor, Charr'd is truly Bourbon inspired.

The restaurant features local and regional ingredients harvested in Bourbon Country, and serves it in a classy dining room that's inspired by Bourbon barrels and limestone.

The Charr'd menu even makes reference to Prohibition, including "Prohibition" (salads) and "After 1933" (entrees), as well as a "Bootlegger Burger Bar," complete with Bourbon mayonnaise and Bourbon barbecue sauce.

Charr'd offers a spacious, open Bourbon lounge featuring more than 200 Bourbons and signature cocktails such as the Blackberry Manhattan. Open seven days a week for breakfast, lunch and dinner.

What to Drink: The Dirty Peach features Four Roses Yellow Label, Peach Schnapps and a splash of orange juice... Just the way to start or end your day.

STAMP HERE
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Hours of Operation

Mon – Sat • 11 am – 3 pm
(mid March – October)

Mon – Fri • 11 am – 3 pm
(November – mid March)

*Closed Tuesday – Sunday of
Derby Week*

STAMP HERE
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Derby Café: at the Kentucky - Old Louisville Derby Museum

704 Central Ave.

502.634.0858

www.derbycafe.com

The Derby Café (operated by the Silver Spoon II) offers a wide variety of contemporary and traditional Kentucky fare. It's the only place in the world you can watch the Derby and drink its famous drink – the Mint Julep – every day!

The Café uses an array of Kentucky Proud food items and Kentucky's finest Bourbons to complete its dishes. Items include country ham wontons with a Bourbon mustard, Bourbon barbecue brisket and an out-of-this-world Bourbon bread pudding.

Loosen your belts and come to the Derby Café for a one-of-a-kind experience.

What to Drink: Named after the 1915 Kentucky Derby winner, The Regret features Maker's Mark and Peach Schnapps finished with Iced Tea for a cool, refreshing treat.



Hours of Operation

Mon – Thurs • 8 am – 10 pm

Fri – Sat • 8 am – 11 pm

Sun • 8 am – 8 pm



Dish on Market – Downtown

434 West Market St.

502.315.0669

www.dishonmarket.com

 @dishonmarket

Open seven days a week and serving breakfast, lunch and dinner, Dish On Market is a casual, value-based neighborhood restaurant and bar.

Built in 1904 as the first motion picture theater in the city, the building eventually became a coffee saloon (that's code for bar).

Dish is known for such entrees as the Truman's Breakfast (named after the former President, who preferred a shot of Bourbon with his daily egg), and for having the No. 1 burger in the city, according to the *LEO* Readers' Choice Awards. Get a \$10 burger and Bourbon combo during Happy Hour (your choice of Bourbon). And, don't miss the brunch buffet on Saturday and Sunday.

What to Drink: If Bourbon is the king of American spirits, the Old Fashioned is the king of Bourbon cocktails. Dish on Market's Barrel-Aged Old Fashioned is made with Maker's 46 Bourbon, simple syrup and Fee Brothers bitters, aged in charred oak barrels and served chilled with a twist of lemon.



Hours of Operation

Sun - Thurs • 11 am - 10 pm
(bar open until 11 pm)

Fri - Sat • 11 am - 11 pm
(bar open until midnight)

STAMP HERE
MUST BE 21

Doc Crow's Southern Smokehouse & Raw Bar - Downtown

127 West Main St.

502.587.1626

www.doccrows.com

 @DocCrows

Doc Crow's is located in the heart of historic Whiskey Row in downtown Louisville. The restaurant offers the freshest flavors of American Southern cuisine. The traditional menu celebrates classic seafood favorites and barbecue styles.

Doc Crow's pays homage to its Whiskey Row location with a wide selection of the world's greatest whiskies and a focus on America's Native Spirit - Bourbon. Skilled bartenders showcase a unique approach to craft cocktails, highlighting each spirit.

What to Drink: Doc Crow's longtime bartender Michael Shelley created the Bitter Tatonka. Featuring Buffalo Trace Bourbon, Cynar, Luxardo Maraschino liqueur and a celery shrub.



Hours of Operation

Mon – Thurs • 11 am – 11 pm

Fri • 11 am – 1 am

Sat • 4 pm – 1 am

Happy Hour:

Mon – Fri • 4 pm – 7 pm

STAMP HERE
MUST BE 21

Down One Bourbon Bar & Restaurant - Downtown

321 W. Main St.

502.566.3259

www.downonebourbonbar.com

 @downonebar

With a selection of more than 170 Bourbons, including a proprietary barrel program, Down One Bourbon Bar & Restaurant has some of the rarest Bourbons. Try a flight or specialty Bourbon cocktail. The “Get Splashed” wall is a great place for a photo op during your trip to Bourbon Country.

Down One was featured in *National Geographic Traveler* magazine’s “Best in the World: Must-See Places in 2014,” ranked in the Top 60 Bourbon Bars in America by the *Bourbon Review*, and chosen as one of the Top 100 New Bars by *Food & Wine* in 2014.

What to Drink: “7 Across the Board” is handcrafted with toasted Bourbon barrel stave, Timothy Hay, Angel’s Envy, raspberry sage and blackberry smoke.



Hours of Operation

Lunch:

Tues - Fri • 11 am - 2:30 pm

Brunch:

Sat - Sun • 10 am - 2:30 pm

Dinner:

Tues - Thurs • 5 pm - 9:30 pm

Fri - Sat • 5 pm - 11 pm

STAMP HERE
MUST BE 21

Harvest - Downtown

624 E. Market St.

502.384.9090

www.harvestlouisville.com

 @Harvest502

Harvest's mission is to serve outstanding, regionally-inspired, seasonal, farm-to-table cuisine. Eighty percent of the restaurant's ingredients are sourced locally within a 100-mile radius, and many of the foods are baked, cured, smoked and preserved in house.

The bar is stocked with more than 100 Bourbons, local craft beers and a completely domestic wine list.

Located in NuLu, Harvest is a great spot to start your walk around the historic and eclectic neighborhood.

What to Drink: The Harvest Old Fashioned is a seasonal variation on the Official Cocktail of Louisville. Featuring local fruit, handmade bitters and Old Forester Bourbon.



Hours of Operation

Mon – Fri • 4 pm – 2 am

Sat • 2 pm – 2 am

Sun • 4 pm – 2 am

**Live music various nights
each week.**

Visit haymarketwhiskeybar.com to
view the entertainment calendar.

STAMP HERE
MUST BE 21

Haymarket Whiskey Bar - Downtown

331 E. Market St.

502.442.0523

www.haymarketwhiskeybar.com

 @haymarketwhisky

Haymarket Whiskey Bar is the only “dive bar” on the Urban Bourbon Trail. Haymarket features more than 350 different whiskeys, 250 Bourbons, 50 craft and domestic beers and seasonal house-made cocktails.

Haymarket is the only bar on the UBT that is also a package shop. They offer more than 50 different Bourbons by the bottle every day of the week, including Sunday.

The bar is also an ideal spot for live music. You'll also find vintage pinball machines, skee-ball, arcade games and a jukebox. Every Sunday, Haymarket puts the pinballs on free play.

Haymarket has been named one of the top whiskey bars in America by *Thrillist*, the *Bourbon Review*, *Garden & Gun*, and *Travel + Leisure*, and has been featured on the TV show, “Best Bars in America.”

What to Drink: The Haymarket Whiskey Sour is made with homemade sour mix, egg whites, Bourbon or rye whiskey. Or, try an Old Fashioned featuring sugar, bitters, homemade rye infused Maraschino cherries and a full measure of Bourbon.



Hours of Operation

Tues – Sat • 4 pm – midnight

STAMP HERE
MUST BE 21

Jockey Silks Bourbon Bar – Downtown

140 N. Fourth St.

(Located on the second floor of the

502.589.5200 ext 4342

Galt House Hotel's RIVUE Tower)

www.galthouse.com/dining/jockey-silks

 @galthouse

Featuring a vast selection of Kentucky Bourbons from which to choose, Jockey Silks Bourbon Bar is one of Louisville's oldest Bourbon bars. The selection includes rare Bourbons you'll have a hard time finding elsewhere – all served with a generous pour. Ask a bartender for a flight of Bourbons or try one of the signature Bourbon cocktails.

Located on the second floor of the Galt House Hotel's RIVUE Tower, you'll also find an impressive collection of horseracing memorabilia alongside old wood and leather décor. Food favorites include the Trackside Burger, Derby Burger Bites and Paddock Burger.

What to Drink: The Jockey's Dream features Kentucky Bourbon, lime, grenadine, orange, pineapple and cranberry juice. The ingredients are blended to perfection with a splash of lemon-lime soda.



Hours of Operation

Lunch:

Tues - Sat • 11 am - 2:30 pm

Dinner:

Tues - Sat • 5 pm - 10 pm

STAMP HERE
MUST BE 21

Lilly's - Highlands

1147 Bardstown Rd.

502.451.0447

www.lillyslapeche.com

 @Lillysbistro

A casual lunch, a handcrafted cocktail, a dinner with friends, a special occasion or any occasion - make your dining destination Lilly's - a Kentucky Bistro.

Lilly's has led the effort in supporting local farmers for more than 25 years by using products grown within a short distance of the restaurant, including organic vegetables, free-range beef, Kentucky Proud beef and artisan cheeses.

Lilly's mission is to provide an unparalleled dining experience - one that reflects the original flavors of the Bluegrass state.

What to Drink: Noah's Manna features Noah's Mill, Dolin Rouge, raw sugar syrup and Peychaud's bitters with a lemon twist.



Hours of Operation

Tues – Thurs • 11 am – 11 pm
(kitchen closes at 10 pm)

Fri • 11 am – 1 am
(kitchen closes at midnight)

Sat • 4 pm – 1 am
(kitchen closes at midnight)

WCHQ Open Mic Night every Wed. Sign-ups start at 7:30 pm.
Live music starts at 9 pm Thurs – Sat

Manny & Merle – Downtown

122 W. Main St.

502.290.8888

www.mannyandmerle.com

 @MannyAndMerle

Manny & Merle is a classic honky tonk located on historic Whiskey Row. It features an award-winning menu of Southern/Soul cuisine, including fried chicken and tacos, as well as handcrafted cocktails and live music from local and national artists.

When you enter through the open-air vintage doors, you'll be transported to a different time and place. The historic interior features belt-driven fans and a bar built in the 1920s that will have you making new friends.

What to Drink: Front Porch Lemonade – Wild Turkey 101, fresh-squeezed lemons, simple syrup and a splash of soda. Tastes like summer!

STAMP HERE
MUST BE 21



Hours of Operation

Mon – Thurs • 11 am – 10 pm

Fri – Sat • 11 am – 11 pm

Live Jazz

every Fri – Sat 7 pm – 10 pm

STAMP HERE
MUST BE 21

Marketplace Restaurant – Downtown

651 S. 4th St.

502.625.3001

www.theatersquaremarketplace.com

Southern comfort food meets Italian flair with live jazz in an eclectic atmosphere. Located in downtown Louisville in the old Kentucky Theater on Fourth Street (next to the historic Brown Hotel and Louisville Palace), Marketplace Restaurant emphasizes fresh, local ingredients and the highest quality meats and seafood.

It's the ideal spot for a romantic dinner for two on the upscale patio or to host a large event. The bar features a wine cruvinet system and Happy Hour from 4 to 6 pm weekdays. Open for lunch and dinner.

What to Drink: The Cider Manhattan received national recognition when awarded the “Best Manhattan” by *Esquire* Magazine and Woodford Reserve. It uses Woodford Reserve, a cider reduction, Carpano Antica Italian vermouth (made by the same company that supposedly invented vermouth), bitters, Grand Marnier and flambéed cherries.



Hours of Operation

Daily • 11 am – 10 pm

STAMP HERE
MUST BE 21

Momma's Mustard, Pickles & BBQ - St. Matthews

102 Bauer Ave.

502.938.6262

www.MommasBBQ.com

Recently named one of the Top 100 BBQ restaurants in America, Momma's Mustard, Pickles & BBQ was opened using winnings from a small ownership share of Breeders' Cup Classic Champion Mucho Macho Man. The restaurant specializes in Kansas City-style BBQ mixed with Kentucky flavors.

Momma's is famous for its smoked wings, beef ribs, house-made bread & butter pickles and house-made mustard. Other favorites include the grilled cheese pulled pork sandwich, burnt ends, cheesy corn, brisket and Bourbon bread pudding. Momma's also donates 2 percent of all sales to local charities based on votes received at MommasBBQ.com.

What to Drink: Proudly featuring Momma's Kentucky Mule with Old Forester, Gosling's Ginger Beer and fresh lime.



Hours of Operation

Mon • 8 am – 2:30 pm
Tues – Thurs • 8 am – 9 pm
Fri – Sat • 8 am – 10 pm
Sun • 8 am – 9 pm


STAMP HERE
MUST BE 21

North End Café – The Avenue

1722 Frankfort Ave.

502.896.8770

www.northendcafe.com

 @NorthEndCafe

For more than a decade, North End Café has been Louisville's fine diner. The restaurant strives to provide friendly service and wholesome food, offering both traditional menu choices and special diet selections, along with an amazing bar program that offers more than 60 Bourbons and Bourbon specialty cocktails.

What to Drink: Wager – Bulleit Bourbon with fresh muddled mint and simple syrup, pineapple juice, Aperol-Honey syrup and a splash of soda water.



Hours of Operation

Sun • 4 pm – 11 pm

Mon – Thurs • 4 pm – midnight

Fri • 4 pm – 1 am

Sat • 2 pm – 1 am



The Old Seelbach Bar - Downtown

500 S. 4th St.

502.585.3200

www.seelbachhilton.com

 @SeelbachHotel

Opened in 1905, the Seelbach Hotel has hosted gangsters, politicians and celebrities for generations. Listed on the National Register of Historic Places, the Seelbach's gilded-era luxury served as F. Scott Fitzgerald's inspiration for "The Great Gatsby." The hotel's 5 Diamond restaurant, The Oakroom, was a favorite hangout of Al Capone.

Affectionately called by the staff "the OSB," guests will experience the heart and soul of Kentucky with a visit to the Old Seelbach Bar. Newly renovated in 2015, it features an expansive Bourbon collection to satisfy any connoisseur.

What to Drink: The Seelbach Cocktail, created in 1917, was lost during Prohibition and rediscovered in 1995. Today it is nationally known from coast to coast. Features 1 1/2 ounces Bourbon, 1/2 ounce Cointreau, 7 dashes of Angostura bitters, 7 dashes Peychaud's bitters, 4 ounces chilled Brut Champagne and 1 orange twist for garnish.



Hours of Operation

Mon – Thurs • 11 am – 2 am

Fri – Sat • 11 am – 4 am

Live music every Fri night

STAMP HERE
MUST BE 21

O'Shea's Downtown

123 W. Main St.

502.708.2488

www.osheaslouisville.net

 @PatrickOsheas

O'Shea's Downtown is a 15,000 square-foot, four-story building located on historic Main Street in the Iron Quarter District of downtown Louisville, also known as Whiskey Row. The name Whiskey Row is used because of the whiskey warehouses located along this corridor in the late 1800s.

O'Shea's is located in the Old Charter Bourbon Distillery Warehouse, and the restaurant has painstakingly renovated and maintained the history and integrity of the building by exposing the brick walls, refinishing the 150-year-old floors and making tables from reclaimed-wood beams.

What to Drink: Old Fashioned with apple and pear-infused Old Forester Bourbon, brown sugar, chocolate bitters, orange and cherry.



Hours of Operation

Bar: Daily for food & drinks
Weekend service begins at 11 am
Weekends at 10 am

Last Call: Mon – Thurs 12:30 am;
Fri – Sat 1:30 am; Sun 11:30 pm

Restaurant:

Breakfast: 7 am – 10 am daily

Lunch:
Weekdays 11 am – 2 pm
Weekends 2 pm – 3 pm (in bar)

Dinner:
Sun – Thurs • 5:30 pm – 10 pm
Fri – Sat • 5:30 pm – 11 pm

Brunch:
10 am – 1 pm (restaurant)
10 am – 3 pm (lounge)
on weekends

Proof On Main – Downtown

702 W. Main St.

502.217.6360

www.proofonmain.com

 @21cLouisville

Located in downtown's 21c Museum Hotel, Proof on Main features a diverse selection of Kentucky's finest Bourbons, including a library of small batch and single barrel Bourbon, as well as proprietary Bourbon selections.

The bar and restaurant offer Bourbon and rye tasting flights and an innovative list of carefully crafted cocktails featuring house-made syrups and bitters.

Fresh, local and seasonal ingredients inspire Proof's ever-evolving menu. In addition to partnerships with regional farmers and producers, the restaurant's unique relationship with Woodland Farm allows diners to eat locally-raised heritage meats and to sample the season's best ingredients.

Proof on Main was named the No. 3 Best Hotel Bar in the United States by *USA Today Travel* and *10Best Readers' Choice*. According to the editors, "If you're going to Louisville, you'll want to stay at the hip 21c Museum Hotel. This Kentucky establishment not only has its own art galleries, but also a great bar with a nice collection of – you guessed it – Bourbons."

What to Drink: Hot to Trot Julep – The 2016 Four Roses Rose Julep Louisville Award-Winning Cocktail.



Hours of Operation

Mon – Thurs • 11 am – 1 am

Fri – Sat • 11 am – 2 am

Sun brunch • 10 am – 2:30 pm

Sun dinner • 3 pm – 11 pm

Live Entertainment Schedule:

Fri – Sat • 8 pm – midnight

STAMP HERE
MUST BE 21

Ramsi's Café on the World - Highlands

1293 Bardstown Rd.

502.451.0700

www.ramsiscafe.com

Son of the only female liquor store owner in Jerusalem, Ramsi brings his international perspective and world flavors to Bourbon Country. In the center of Louisville's quaint, yet hip Highlands neighborhood, is Ramsi's Café on the World, a local favorite for more than 20 years with an extensive bar and late night hours.

It's the only restaurant in the city to own and operate a Certified Organic Farm, and Ramsi's focuses on providing a world of options. Half of the menu is vegetarian, 30 percent is vegan, and gluten free options are also available.

Locally-raised bison burger topped with roasted tomato, goat cheese and a poached egg, Bourbon-mango barbecue pork ribs, wild-caught sea bass in green curry, and vegan or pasture-raised pork chilaquiles are among the favorites.

What to Drink: Dizzy Ginger - Housemade fresh ginger juice, Bourbon, fresh lemon, honey and club soda. Ramsi's claims its energizing cocktail is "good for life, love, intellect and digestion."



Hours of Operation

Sun - Thurs • 5 pm - 11 pm

Fri and Sat • 5 pm - midnight

STAMP HERE
MUST BE 21

Rye - Downtown

900 E. Market St.

502.749.6200

www.ryeonmarket.com

 @ryeonmarket

Fresh-squeezed juices, seasonal produce and unique liqueurs pair quite well with fine Kentucky Bourbon at Rye's hand-carved wooden bar, where you can sit nightly and enjoy some of the best local products Louisville has to offer (fresh farmed vegetables, a large selection of boutique Bourbon and, of course, rye).

While the cocktail program has drawn national acclaim, after a day on the trail, Rye won't blame you if you also choose to try a local brew or a rich Cabernet to pair with a bone-in, hand-cut ribeye.

What to Drink: Rye touts its Old Fashioned as being one of the best in the city. Or, if you want to try something boozy or bitter, try the restaurant's signature cocktail, the Schnitzelburg.



Hours of Operation

Daily • 5 pm – close
(closing hours vary)

STAMP HERE
MUST BE 21

Seviche, A Latin Restaurant - Highlands

1538 Bardstown Rd.

502.473.8560

www.sevicherestaurant.com

 @SevicheLatinRes

Seviche consistently ranks as one of Louisville's finest establishments with a laid-back, yet stylish atmosphere. Chef/owner Anthony Lamas, a three-time semifinalist in the James Beard Foundation Awards for Best Chef: Southeast, is regularly recognized as one of the city's best chefs. Additionally, Chef Lamas has been featured on the Food Network and in *Southern Living* and *Bon Appetit* magazines. He is also the author of his own cookbook, "Southern Heat."

Seviche's seasonally-changing menu is artfully crafted and showcases the freshest seafood and local ingredients. Further, the restaurant offers a unique private dining area available for events and corporate gatherings. Proudly committed to sustainability, Seviche follows the guidelines of the Monterey Bay Aquarium Seafood Watch Program.

What to Drink: Bourbon Mojito - A Latin classic with a Southern twist



Hours of Operation

Kitchen:

Mon - Wed • 11 am - 10 pm

Thurs • 11 am - 11 pm

Fri • 11 am - midnight

Sat • noon - midnight

Sun • hours vary per season
and downtown events

(visit sidebarwhiskeyrow.com
for details)

Bar is open later; hours vary

Sidebar at Whiskey Row - Downtown

129 N. Second St.

502.384.1600

www.sidebarwhiskeyrow.com

 @SidebarLou

Sidebar at Whiskey Row is located inside the beautiful Whiskey Row Lofts. This historic limestone structure was originally built in 1877 by the L&N Railroad to serve as its headquarters.

Sidebar offers the ideal atmosphere for your next lunch, dinner or end to any evening. The restaurant asks that you begin your Bourbon experience by allowing the staff to educate you on the finer points of Bourbon, America's native spirit. To truly appreciate the extent of Sidebar's passion, the restaurant encourages patrons to order an expertly crafted classic Bourbon cocktail.

For outstanding service, entertainment, great food and drink, and an atmosphere that makes you feel like a guest, choose Sidebar at Whiskey Row, home of Bourbon, Burgers and Beer!

What to Drink: The Kentucky Maid features Buffalo Trace Bourbon, simple syrup, fresh lime juice, fresh mint and muddled cucumber combined to make this refreshingly delicious and original, yet classic, Kentucky cocktail.

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Hours of Operation

Mon – Fri • 5 pm – 2 am
(kitchen closes at midnight)

Sat – Sun • 10 am – 2 am
(kitchen closed from 3 – 5 pm
on weekends, and closes
for the night at midnight)

STAMP HERE
MUST BE 21

The Silver Dollar – The Avenue

1761 Frankfort Ave.

502.259.9540

www.whiskeybythedrink.com

Featuring more than 130 Kentucky Bourbons and ryes and no imported whiskey (which means no Jack Daniels), and including a proprietary barrel program, the Silver Dollar has whiskey that cannot be found anywhere else in the world. Every whiskey in the house is available in a tasting pour.

Housed in a restored 1890's firehouse, The Silver Dollar is a loving tribute to Bakersfield Sound country music and the Southerners transplanted by the Dust Bowl to Southern California who created it. Just about everything is made in-house, from the bitters and syrups behind the bar, to Tyler Powell's made-from-scratch Southern-meets-Southern California food.

What to Drink: The Gold Rush is a classic cocktail made with lemon, local honey and Old Fitzgerald 100-Proof Bourbon.



Hours of Operation

Dining room:

Mon - Fri • 6:30 am - 2 pm
and 5 pm - 10 pm

Sat - Sun • 7 am - 2 pm
and 5 pm - 10 pm

Bar:

Open daily • 11 am - midnight

Sway at the Hyatt Regency Louisville - Downtown

311 S. Fourth St.

502.217.6028

www.louisville.hyatt.com

 @hyattlou

Based on the farm-to-fork concept, Sway brings Southern fare inspired by the rich heritage of the region to Fourth Street. The seasonal menu combines flavors of Southern kitchens, American favorites and Sunday dinners with the freshest ingredients from local farms, dairies and butchers. The entrance into Sway's vibrant bar has been created along Louisville's trendy Fourth Street with sliding glass walls that allow patrons to enjoy the excitement of downtown. The décor produces an inviting, down-home feel with stacked wood accents and earth tones.

What to Drink: The Ghost of Sway is a white Old Fashioned using Jacob's Ghost with orange marmalade and orange bitters. It is served in a mason jar and shaken at the table.

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Hours of Operation

- Sun • noon – midnight
- Mon – Thurs • 11 am – midnight
- Fri • 11 am – 2 am
- Sat • noon – 2 am

STAMP HERE
MUST BE 21

Troll Pub Under the Bridge - Downtown

150 W. Washington St.
502-618-4829
www.trollpub.com



The Troll Pub Under the Bridge is a unique, underground dining experience located in the historic Whiskey Row building on the corner of Second and Washington streets. The restaurant was built with reclaimed remnants of the original building materials. It also features a hickory bar with a curly myrtle wood bar top and a hidden dwelling behind a bookcase (Jack's Room).

The menu is classic Gastropub fare such as flame-grilled burgers, freshly made sandwiches and an assortment of appetizers, including the popular beer cheese, warm pretzel sticks and deep fried pickle chips. The bar is stocked with more than 70 Bourbons and 24 carefully selected cold drought beers.

If you are looking for a popular place to be in Louisville, come see Louie, the 8-foot-tall Troll, that loves a photo op. He'll point you in the right direction to begin your Troll Pub experience.

What to Drink: The Ramsey's Manhattan – The award-winning recipe was created by one of the Troll Pub's own. Featuring Woodford Reserve Bourbon, Copper & Kings Apple Brandy and a splash of sweet vermouth, garnished with a burnt cinnamon stick.



Hours of Operation

Sun - Thurs • 5 pm - 11 pm

Fri - Sat • 5 pm - midnight

Live Entertainment Schedule:

Nightly Jazz by the
Jeff Sherman Trio

STAMP HERE
MUST BE 21

Varanese - The Avenue

2106 Frankfort Ave.

502.899.9904

www.varanese.com

 @DineVaranese

Varanese is located in the heart of the historic Clifton neighborhood on Frankfort Avenue, which is host to an array of specialty shops, boutiques, art galleries and restaurants. Once home to a service station in the mid-1950s, the building has been wonderfully renovated into an elegant, upscale casual restaurant with a 25-foot slate water wall and an all-season patio enclosed with a serpentine of glass doors that can be retracted during nice weather.

The menu features New American cuisine and many of the specials focus on farm-to-table ingredients. Fresh fish, poultry and specialty meats are flown in daily.

The restaurant also features live jazz seven nights a week by the Jeff Sherman Trio.

What to Drink: Try the award-winning Country Fried Apple Mint Julep, winner of the Four Roses Mint Julep Contest. A delicious blend of muddled mint, apple infused simple syrups (with cinnamon, nutmeg and sugar), Four Roses Single Barrel Bourbon and a sprig of fresh mint.



LOUISVILLE ORIGINALS
Chefally Prepared, Locally Sourced



Hours of Operation

Lunch:

Mon - Fri • 11:30 am - 2 pm

Dinner:

Mon - Sat • 5 pm - 10 pm

Live Entertainment Schedule:

Fri - Sat • 6 pm - 10 pm

STAMP HERE
MUST BE 21

Vincenzo's Italian Restaurant - Downtown

150 S. 5th St.

502.580.1350

www.vincenzositalianrestaurant.com

In Italy, when brothers Vincenzo and Agostino were young, they remember their father and uncles drinking Bourbon at large family celebrations. In fact, Bourbon is one of the things that brought them to Kentucky from Palermo, Sicily.

Today, as many Italians do, Vincenzo and Agostino generally drink their Bourbon neat.

Their love of fine dining, friends, family and Bourbon is alive and well at Vincenzo's Italian Restaurant in downtown Louisville.

Chef Agostino especially enjoys cooking many of his favorite Italian dishes with Bourbon and has been known to whip up special "off the menu" Bourbon-enhanced entrees. So, be sure to ask the Chef about these when you visit, and have your Bourbon the Italian way - straight up!

What to Drink: Vincenzo's Manhattan is made with Evan Williams Single Barrel, sweet vermouth and cherry juice.



Hours of Operation

Sun - Thurs • 5 pm - 10 pm

Fri - Sat • 5 pm - 11 pm

Live Entertainment Schedule:

Wed - Thurs • 7 pm - 10 pm

Robbie Bartlett

Fri • 7:30 pm - 10:30 pm

*Carly Johnson
and Craig Wagner*

Sat • 7:30 pm - 10:30 pm

*Brian Curella or
Napoleon and the Beats*

Volare Ristorante - The Avenue

2300 Frankfort Ave.

502.894.4446

www.volare-restaurant.com

 @VolareLou

Modern Italian cuisine is served with Southern hospitality on Frankfort Avenue at Louisville's Volare Ristorante. Executive Chef and Executive Pastry Chef (a rare combo) since 2006, Josh Moore presents farm-to-table menus that celebrate the season's bounty from locally-sourced products and produce from his own 10-acre farm in Taylorsville, Kentucky.

Whether your preference is refined or casual, you are sure to taste the passion and expertise that are skillfully combined in every bite. Full-service is available in the dining room, while those in the know enjoy appetizer and wine specials at the bar.

What to Drink: At 2300 Frankfort, you'll find Volare and The Volare Manhattan - the cocktail, that is. This twist on the classic is made with Old Forester Bourbon, Zucca Rabarbara, Cocchi Vermouth and housemade brandied cherries. It exhibits hints of bittersweet chocolate, orange and spice.

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Spirited Bourbon Tours

If you're planning a special group expedition to Bourbon Country, look no further than these Bourbon-themed rides for your transportation needs:

The Thirsty Pedaler is a 15-passenger bicycle that was custom built in Amsterdam for your pedaling pleasure along the Urban Bourbon Trail. One bike with 14 of your closest friends, your own playlist in the sound system and 3 bar stops make this one of the most unique pub crawl experiences out there. This 2-hour tour of downtown will be split between the bike and the bars.

www.thethirstypedaler.com  @ThirstyPedaler

Mint Julep Tours offers custom and public Bourbon distillery tours, and is the only dedicated tour company focused on the Kentucky Bourbon Trail®.

www.mintjuleptours.com  @MintJulepTours

R&R Limousine offers fun-filled Bourbon tours at 7 distilleries. 4- to 6-hour tours and full-day Bourbon-themed excursions are available.

www.rrlimo.com  @RRLimo

City Taste Tours' Highlights & Sights, Bourbon & Bites is a 3- to 4-hour bus tour spotlighting Bourbon, Louisville cuisine and some of the city's most popular attractions.

www.FunCityTours.com

 @CityTasteTours

Always Sip Responsibly

There are too many stops along the Urban Bourbon Trail to complete in just one day. So please, take your time and enjoy your Bourbon responsibly. Visit one bar, or a few, then come back another time. The pace is entirely up to you. **Remember, the legal drinking age in Kentucky is 21 – so you must be at least 21 to participate in the passport program.** And if you need a ride after your evening of sipping on Bourbons, we have Taxi, Uber, Lyft, CityScoot and ZeroBus to get you wherever you need to be.



Redeem Your Prize

After collecting stamps at 6 stops, claim your prize at the Louisville Visitors Center (301 S. 4th St.). If you can't make it in person, mail your passport (***add your name and email address to the lines below***) to the following address:

Bourbon Country
301 S. Fourth St.
Louisville, KY 40202

You will be emailed a link to fill out a short survey. After receiving your completed survey, your passport will be mailed back to you, along with your prize.

