







# THE MILLER HOUSE

## R E S T A U R A N T

### WHITE WINES

					
<b>Sonoma Cutrer Chardonnay (California)</b> Aromas of fresh sliced apple and Asian pear with citrus notes of lime zest, grapefruit and Meyler Lemon.	\$15	\$54	<b>Masi Masianco Pinot Grigio (Italy)</b> Elegant “Supervenetian”, light gold color. Floral and citrus aromas with flavors of peach, apricot, and tropical fruit.	\$11	\$35
<b>William Hill North Coast Chardonnay (California)</b> Aromas of ripe pear and apple with flavors of vanilla and citrus. Subtle hints of oak with a creamy mouthfeel.	\$11	\$35	<b>Mezza Corona Pinot Grigio (Italy)</b> Modern taste, straw-yellow in color, pleasant bouquet, delicate, fruity, dry in flavor, elegant and well-balanced.	\$8	\$27
<b>Kendall Jackson Chardonnay (California)</b> Tropical flavors of mango, papaya and pineapple with citrus notes.	\$10	\$33	<b>Fetzer Riesling (California)</b> Fragrant aromas of lavender, jasmine, lemon and rose petals sets the stage for a palate of pear, peach and pineapple. A crisp acidity with a smooth finish.	\$8	\$27
<b>Bonterra Sauvignon Blanc (California)</b> Intense aromas of grapefruit, kiwi and freshly cut grass.	\$9	\$30	<b>Ruffini Moscato D’Asti (Italy)</b> Pleasant, sweet taste. Flavors of sage and fresh white stone fruit linger on the palate.	\$9	\$30

### BLUSH/SPARKLING/ DESSERT WINES

Ask about our \$4 champagne pour!


					
<b>Korbel Brut (California)</b> Crisp and refreshing with a light citrus and fresh pear-like note in the finish.	\$11	\$35	<b>LaMarca Prosecco (Italy)</b> Fresh citrus, white flowers and honey aromas. Flavors of green apple, lemon, ripe citrus and a touch of minerality.	\$8	—
<b>Beringer White Zinfandel (California)</b> Refreshing and crisp, bursting with the aroma and flavors of fresh fruit.	\$6	\$20	<b>Taylor Fladgate 10yr Old Tawny (Portugal)</b> Smooth and silky on the palate and full of ripe figgy, jammy flavors that persist on the long finish.	\$9	—

### RED WINES


					
<b>B. R. Cohn Silver Cabernet (California)</b> Full, rich flavors of berry, cassis and black cherry with hints of vanilla in the background.	\$15	\$54	<b>7 Deadly Zins (California)</b> Aromas of cinnamon, raspberry-filled pastries, and red cherry, followed with a smooth finish.	\$10	\$33
<b>Ghost Pines Cabernet (California)</b> Fruit-forward and rich in tannins with flavors of blackberries, currant, and anise with a long, decadent finish.	\$13	\$45	<b>Cline Cellars Ancient Vine Zin (California)</b> With an intense amber tawny color, this wine has sweet, elegant apricot flavors, delicate wood notes, and rich aromas of mature fruits. A standard serving is 3 ounces.	\$8	\$27
<b>Edna Valley Cabernet (California)</b> Dusty vanilla, leather and cocoa powder lead to jammy black fruit notes. A classic medium-bodied style with ripe fruit layers of flavor.	\$8	\$27	<b>Erath Pinot Noir (Oregon)</b> 100% Oregon-grown Pinot, this wine has fresh, ripe fruit flavors, showing black cherry and raspberry on the palate. A nicely structured, rich body with a lasting finish.	\$13	\$45
<b>Frei Brothers Merlot (California)</b> Aroma of dark fruit and a silky mouthfeel complement flavors of blackberry, vanilla, roasted coffee, and dark chocolate.	\$15	\$54	<b>House of Francis Coppola Pinot Noir (California)</b> Perfect for any occasion, with elegant character and flavors of strawberry, mocha, raspberry jam and spice.	\$11	\$35
<b>Clos De Bois Merlot (California)</b> This classic merlot displays aromas of ripe black cherry, brown spice and lightly toasted oak. Rich in texture with notes of concentrated black fruit and mocha.	\$8	\$27	<b>Barossa Valley Shiraz (Australia)</b> Vibrant characteristics of red plum and black pepper with added spice.	\$8	\$27
<b>Gascon Malbec (Argentina)</b> A full-bodied wine with a deep violet color showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha.	\$10	\$30	<b>1000 Stories Gold Rush Bourbon Barrel Aged (California)</b> A semi-dry, bourbon barrel-aged red blend that gives just a hint of that other famous Kentucky beverage.	\$10	\$33

### BOTTLE CELLAR WINES

#### RED WINES

	
<b>Silver Oak Cabernet Sauvignon (Alexander Valley)</b> Dark, ruby color and a complex nose of cassis jam, mocha, violets and nutmeg. On the palate, the wine has a delectable berry-laden entry, a rich mouth coating mid-palate, and a long, satiny finish.	\$210
<b>Twomey by Silver Oak Merlot (Napa)</b> Dark garnet color and a nose of cherry liqueur, dark chocolate, pipe tobacco, lavender, cloves and hazelnut. On the palate, it has a velvety mouthfeel, a full body, a beautiful acid balance and a long, juicy finish.	\$130
<b>Coppola Director’s Cut Cinema (Sonoma)</b> An exotic bouquet of blackberries and violets, along with cinnamon and vanilla. Layered upon a rich, velvety palate, luscious flavors of cherries and spiced plums framed by supple tannins and notes of oak, pepper and leather build up to a long, dramatic finish.	\$50

#### WHITE WINES

	
<b>Cakebread Chardonnay (Napa)</b> Offering aromas of ripe pear, apple, and guava fruit, it delivers flavors of pears, melon, and honeysuckle, leading to a balanced and spicy finish.	\$100
<b>Veuve Clicquot Yellow Label</b> Reconciles two opposing factors - strength and silkiness - and holds them in perfect balance with aromatic intensity and a lot of freshness.	\$90

All cellar wines and vintages are subject to availability.

## GIFTS

### Glencairn Glasses ♦ \$8

The beautiful Glencairn glasses that you are sipping from make a wonderful gift!

Ask your server about our 100 Club!

## BOURBON FLIGHTS

Flights are an excellent opportunity to experience new bourbons. Our flights are chosen based on similarities. For instance, if you are a fan of Maker’s Mark, a wheated bourbon, you may also enjoy the bourbons in the “Wheat Field” flight. All flights consist of .75-ounce pours for sampling.

<b>Rye Bourbon Flight</b>	<b>\$19</b>
1. Bulleit Bourbon	3. Old Forester Rye
2. Four Roses Single Barrel	4. Woodford Reserve Rye
<b>Turkey Flight</b>	<b>\$23</b>
1. Wild Turkey 101	3. Wild Turkey Rare Breed
2. Russell’s Reserve	4. Wild Turkey Kentucky Spirit
<b>Economy Class Flight</b>	<b>\$14</b>
1. Henry Mckenna 80	3. Very Old Barton 86
2. Old Forester 86	4. Old Fitzgerald 86
<b>Roses Flight</b>	<b>\$23</b>
1. Four Roses Yellow Label	3. Four Roses Small Batch
2. Four Roses Single Barrel	4. Four Roses Small Batch Select
<b>Wheat Field Flight</b>	<b>\$20</b>
1. Maker’s Mark	3. Woodford Reserve Straight Wheat
2. Maker’s 46	4. Larceny
<b>Single Barrel Flight</b>	<b>\$22</b>
1. Wild Turkey Kentucky Spirit	3. Russells Single Barrel
2. Knob Creek Single Barrel	4. Evan Williams Single Barrel
<b>Bottled in Bond Flight</b>	<b>\$18</b>
1. Jim Beam B.I.B.	3. J W Dant B.I.B.
2. Old Granddad B.I.B.	4. Wilderness Trail B.I.B.
<b>Build Your Own Flight</b>	<b>Price Varies</b>
Any four bourbons or whiskeys. We can also build a flight for you. Just give us a price range, and we’ll do the rest!	

## BEER

<b>\$3.50</b>	<b>\$5.00</b>
PBR	Blue Moon
	Corona
<b>\$3.75</b>	Dos Equis
Bud Light	Guinness
Bud Select	Heineken
Coors Light	New Castle
Miller Lite	Stella Artois
O’Doul’s	Woodchuck Amber
Budweiser	KY Ale
	Yuengling
<b>\$4.00</b>	<b>\$6.00</b>
Amber Bock	Kentucky Bourbon Barrel Ale
Fat Tire	
Killian’s Red	
Rolling Rock	
Michelob Ultra	
Goodwood Nut Brown	<b>\$6.50</b>
	West 6th IPA
<b>\$4.75</b>	<b>\$6.75</b>
Sierra Nevada	Dog Fish Head IPA
Sam Adams	Stone IPA
Sam Adams Seasonal	

## BOURBON/WHISKEY COCKTAILS



<b>MH Martini</b>	<b>\$12</b>
MH Barrel Select bourbon, cranberry juice, and Cointreau with a fresh lemon twist.	
<b>MH Old Fashioned</b>	<b>\$12</b>
Four Roses Small Batch, fresh oranges and cherries, simple syrup, a dash of bitters, topped with a splash of soda.	
<b>MH Sazerac</b>	<b>\$12</b>
Michter’s US*1 Rye, Angostura Bitters, simple syrup, and a Pernod rinse in a chilled old-fashioned glass with a lemon twist. A Classic!	
<b>Raspberry Manhattan</b>	<b>\$10</b>
Michter’s US*1 Bourbon, Angostura Bitters, Raspberry Liqueur and cherry garnish.	
<b>Buffalo Cream</b>	<b>\$9</b>
Buffalo Trace Bourbon Cream and a shot of Buffalo Trace Bourbon.	
<b>Old Spice</b>	<b>\$9</b>
Woodford Reserve Rye, Angostura Bitters, with a splash of Sinfire Cinnamon Whiskey. On the rocks with an orange slice. Tastes like a cinnamon Old Fashioned!	
<b>Bourbon Fudge Brownie</b>	<b>\$9</b>
Buffalo Trace Bourbon Cream, Woodford Reserve, and Rivulet Pecan liqueur. Dessert in a glass!	
<b>Kentucky Mule</b>	<b>\$12</b>
Woodford Reserve, ginger beer, and a squeeze of lime. Served in a copper mule mug.	
<b>Southern Lady</b>	<b>\$11</b>
Maker’s Mark Bourbon, peach schnapps, and a house-made peach mix. An award-winning cocktail!	
<b>Derby Jewel</b>	<b>\$10</b>
Maker’s 46, lemonade, and pomegranate syrup. A Miller House favorite!	

## SPECIALTY MIXED DRINKS



<b>MH Margarita</b>	<b>\$11</b>
Patron Silver Tequila, Solerno blood orange liqueur, sweet and sour, a splash of grenadine, and lime juice with fresh lemon and lime wedges.	
<b>MH Liquid Comfort</b>	<b>\$9</b>
Disaronno Amaretto, raspberry liqueur, Southern Comfort, and cranberry juice with a cherry garnish.	
<b>Coco Puff</b>	<b>\$8</b>
New Amsterdam Coconut Vodka and pineapple juice with a fresh lime wedge.	
<b>Tiger Blood</b>	<b>\$8</b>
New Amsterdam Red Berry Vodka, cranberry juice, and a fresh lime wedge.	
<b>Moscow Mule</b>	<b>\$12</b>
Vodka, ginger beer and lime juice garnished with a slice of lime.	
<b>Mexican Mule</b>	<b>\$12</b>
Tequila, ginger beer and lime juice garnished with a slice of lime.	

## SPECIALTY MARTINIS



<b>Blue State Martini</b>	<b>\$9</b>
A unique combination of Mia Dolcea Moscato D’Asti and Kinky Blue liqueur creates a delicious, one-of-a-kind cocktail experience!	
<b>French Martini</b>	<b>\$9</b>
Vanilla Vodka, pineapple juice, and raspberry liqueur with a lemon twist.	
<b>Pomegranate Martini</b>	<b>\$9</b>
Pomegranate vodka, pomegranate juice, Cointreau with a lemon twist.	
<b>Cointreaupolitan</b>	<b>\$9</b>
Vodka, Cointreau, cranberry and lime juices with a fresh lime garnish.	
<b>Lemon Drop Martini</b>	<b>\$9</b>
Citrus vodka, sweet and sour, and sugar served in a sugar-rimmed martini flask and a fresh lemon twist.	
<b>Grape Popsicle Martini</b>	<b>\$9</b>
Grape vodka, blue curacao, grenadine, and sweet and sour with a fresh lemon wedge.	
<b>Espresso Martini</b>	<b>\$9</b>
Espresso, Coffee Liqueur, and Vodka.	