



# Wine and Spirits

## Cocktails

### Bluegrass breeze-\$10

Maker's Mark, Amaretto, Sweet & Sour, fruit juices on the rocks.

### Caipirinha-\$10

Brazilian Cachaca Rum, Sugar & lime on the rocks.

### Sangria-\$5

Red wine, Brandy, Triple sec & fruit juices on the rocks.

### Classic Margarita-\$5

Lime, Margarita on the rocks with salt.

### Mint Julep-\$10

Classic blend of bourbon, sugar & mint on the rocks.

### Kentucky Mule-\$10

Bourbon, ginger beer & lime on the rocks.

## Martinis

### Grey Goose Classic Martini-\$11

Dry Vermouth, Grey Goose Vodka, Olive Garnish.

### Key Lime Martini-\$11

Vanilla vodka, Key lime liqueur, tuaca, splash of cream garnished with lime and graham cracker crumbs.

### Green Apple Martini-\$10

Classic blend of vodka & sour apple liqueur.

### Man-O-war Martini-\$10

Bourbon, Orange liqueur, Sweet vermouth with orange juice.

### Cosmopolitan Martini-\$11

Orange liqueur, Vodka, lime & cranberry juices.

### Butterscotch Truffle Martini -\$11

Butterscotch schnapps, Vodka, Creme-de-cacao.

## Wines

### Reds

Canyon Road Cabernet	\$6/\$21
Canyon Road Pinot Noir	\$6/\$21
Canyon Road Merlot	\$6/\$21
Old 502 Bourbon Barrel Red Blend	\$9/\$35

### Whites

Canyon Road Chardonnay	\$6/\$21
Canyon Road Moscato	\$6/\$21
Canyon Road White Zinfandel	\$6/\$21
Covey Run Riesling	\$6/\$21
Eco Domani Pinot Grigio	\$6/\$21

## Beer

### Domestic Draft

(Bud Light, Miller Light)

14 oz-\$4 / 24 oz-\$5

### Domestic Bottle

(Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Light) 12 oz-\$4

### Imported Draft

(Dos Equis, Blue Moon, Yeungling)

14 oz-\$4.5 / 24 oz-\$5.99

### Imported Bottle

(Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Heineken, Modelo ) 12 oz-\$4  
(Stella Artois) 12 oz -\$6

### Locally Crafted Beer

Kentucky Bourbon Barrel Ale (draft) 14 oz -\$5.00; 24 oz. -\$6.00

Kentucky Bourbon Barrel Ale (12 oz. Bottle)-\$4.99

West 6<sup>th</sup> IPA or Cougar Bait (12 oz, can )-\$5.75





## Appetizers

### **Smothered Cheese Fries-\$9.99**

Fries Topped with chilli, queso & shredded Cheese.

### **Sabor Wings-\$10.99**

Choice of BBQ, Bourbon or Hot sauce, Ranch or Blue cheese.

### **Jalapeño Poppers-\$8.99**

Served with a side of sweet chili sauce.

### **Potato Skins-\$8.99**

Cheese & bacon, served with a side of sour cream.

### **Mozzarella Sticks-\$8.99**

Served with a side of marinara.

### **Fried Dill Pickles-\$8.99**

Served with a side of ranch dressing.

### **Loaded Nachos-\$9.99**

Cheese sauce, chili, shredded cheddar with a side of sour cream.

### **Calamari-\$10.99**

Served with cocktail sauce or tartar sauce.

### **Fried mushrooms-\$7.99**

Served with a side of horseradish sauce.

### **Sabor's Sample Platter-\$13.99**

Three cheese sticks, three fried pickles,  
three fried green tomatoes & three fried jalapeño poppers.

### **Sabor's chorizo cheese dip-\$9.99**

Served with Chips.

### **Fried Green Tomatoes-\$7.99**

Served with house horseradish sauce.



# Lunch

Served Daily 11 am – 3pm

**\$1 Upcharge for any Lunch dish ordered during Dinner.**

## Soup

Choice of chili or Daily Special  
Cup \$4.99/ Bowl \$5.99



Dinner available all day long.

## Salads

Served with choice of house made dressings: Ranch, Blue-cheese, Thousand Island, Honey Mustard, Italian, French, Balsamic vinaigrette, or oil & Vinegar.

### House Salad-\$7.99

Iceberg lettuce & spring mix, tomatoes, cucumbers, croutons and shredded cheddar cheese.

### Chicken House Salad-\$10.99

House salad topped with chopped grilled chicken.

### Chef Salad-\$12.99

House salad topped with ham, turkey, bacon, & a boiled egg.

### Steak House Salad-\$12.99

House salad topped with chopped grilled steak.

### Salmon salad-\$12.99

House salad topped with grilled salmon.

## Entrees

Each entree is served with a choice of black beans, coleslaw, rice, french fries, potato salad, squash & zucchini, buttered corn, green beans, or broccoli.

Served Daily 11 am – 3pm

### Bluegrass Sabor Burger-\$11.99

Choice of American, cheddar or Swiss cheese.  
Topping choices of avocado, Fried egg, pickle, jalapeño, lettuce, onions, tomato, sautéed onions, mushrooms.  
Served with French Fries or a choice of one side.

### Bluegrass Sabor Grilled Chicken-\$13.99

Grilled chicken topped with cheese sauce, Pico de Gallo & Avocado.

### Quesadillas

Chicken- \$11.99  
Steak- \$13.99  
Shrimp- \$13.99

### Fajitas-\$13.99

Chicken or Steak, with onions, peppers, & tomatoes.  
Add Jalapeños or mushrooms for-\$1  
Add Shrimp-\$4.99

### Cheesesteaks-\$11.99

Philly or chicken, with bell peppers, mushrooms, onions and Swiss cheese.

### Grilled Chicken Sandwich-\$10.99

On a bun with lettuce and tomato.

### BBQ Grilled chicken sandwich-\$10.99

On a bun with lettuce and tomato.

### Classic Club-\$10.99

Choice of Rye, Sourdough, Wheat or White bread, with bacon, lettuce, tomato, ham, turkey and Swiss cheese.

### Chicken , Ham Salad or Pimento Cheese Sandwich-\$10.99

Choice of Rye, Sourdough, Wheat or White bread.

### Kentucky Hot Brown-\$11.99

Toasted Sourdough bread, ham & Turkey  
Topped with Mornay sauce, 2 slices of tomato & Bacon.  
(Side not included with specialty dish)

### Breaded Catfish Sandwich-\$11.99

Served on white bread with lettuce, tomato & a side of tartar sauce.

### Fish tacos-\$11.99

Served with coleslaw and a chipotle ranch sauce, choice of corn or flour tortillas.



# Dinner

Served all day

## Dinner entrees

*Sides*

Baked Potato  
Black beans  
Buttered corn  
French Fries  
Fried apples  
Rice

Green Beans  
Mac N Cheese  
Mashed potatoes  
Steamed Broccoli  
Squash & Zucchini

Loaded Baked Potato for- \$4  
(bacon, Shredded cheddar  
cheese & sour cream)

Add bacon & Shredded cheese for -\$ .99

Entrees are served with a choice of two side items. Add an additional side for \$3.99

### Filet Mignon-\$26.99

8 oz. USDA choice. Aged 21 days.

### Prime Rib-\$21.99

12 oz. USDA Choice. Aged 21 days.

### Porterhouse-\$24.99

12 oz. USDA Choice. Aged 21 days.

### Ribeye-\$21.99

12 oz. USDA Choice. Aged 21 days.

### New York strip-\$22.99

12 oz. USDA Choice. Aged 21 days.

### Pork Chop-\$17.99

10 oz. Topped with grilled peppers,  
onions and bourbon glaze.

### Sirloin-\$16.99

8 oz. USDA Choice. Aged 21 days.

### Pecan Crusted Chicken-\$14.99

8 oz. Topped with bourbon honey mustard.

### Catfish-\$14.99

Choice of golden fried or blackened.

### Quesadillas-

Cheese-\$8.99

Chicken-\$12.99

Shrimp-\$13.99

Steak-\$13.99

### Carne Asada-\$15.99

Served on a bed of grilled onions  
Choice of corn or flour tortillas.

### Grilled Chicken Sabor-\$14.99

Topped with avocado, cheese sauce & Pico de Gallo.

### Bourbon Swiss chicken-\$14.99

8 oz. Topped with sautéed onions, mushrooms  
covered with Swiss cheese and bourbon glaze.

### Chicken Strips-\$12.99

Southern style breading.  
Choice of BBQ, ranch, money mustard, or ketchup.

### Grilled Salmon-\$16.99

Served with mango cilantro salsa or herbed garlic butter.

### Seafood Fajita-\$19.99

Includes shrimp, calamari and fish with grilled  
peppers, onions, tomatoes, pineapple,  
& a choice of corn or flour tortillas.

### Fajitas for Two-\$22.99

Choice of chicken, steak, or chorizo with peppers,  
onions, and tomatoes, choice of corn or flour tortillas.  
Add jalapeños or mushrooms for \$1  
Add shrimp for \$7.99

### Fajitas for One\$14.99

Choice of chicken, steak, or chorizo with peppers,  
onions and tomatoes, choice of corn or flour tortillas.  
Add jalapeños or mushrooms for \$1  
Add shrimp for \$4.99





## Dinner

### Dinner Salads

Served with a side of in house made dressings: Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Italian, French, Balsamic Vinaigrette, or oil & vinegar.

#### **House Salad -\$8.99**

Served on a bed of iceberg lettuce & spring mix lettuce, tomatoes, cucumbers, croutons, & shredded cheddar cheese.

#### **Salmon Salad -\$13.99**

House Salad Topped with salmon.

#### **Chicken House Salad -\$11.99**

House Salad topped with chopped grilled chicken.

#### **Pecan Chicken salad -\$13.99**

House Salad topped with pecan crusted chicken.

#### **Steak House Salad -\$13.99**

House Salad topped with chopped grilled steak.

#### **Soup**

Choice of chili or daily feature  
(Ask your server for the soup of the day)

Cup-\$4.99; Bowl-\$5.99

## Specialty Main Dishes

#### **Kentucky Hot Brown -\$12.99**

Toasted sourdough bread, ham & turkey.  
Topped with Mornay sauce, 2 slices of tomato & Bacon.

#### **Chicken Fettuccine Alfredo -\$14.99**

Fettuccine Sauce with broccoli and mushrooms.

#### **Chicken penne pasta-\$14.99**

Creamy parmesan sauce mixed with chopped grilled chicken, roasted cherry tomatoes & bacon topped with parmesan cheese, accompanied by 1 slice of garlic bread.

#### **Stir-Fry Chicken -\$15.99**

Chicken & Vegetable stir-fry served on a bed of rice.

#### **Bluegrass Sabor Burger -\$12.99**

Choice of American, Cheddar, or Swiss cheese.  
Choice of avocado, fried egg, pickle, jalapeño, lettuce, onion, tomato, sautéed onions, mushrooms.  
Served with French fries or a choice of one side.





## Desserts

**Bread Pudding-\$5.99**

Topped with caramel bourbon sauce.

**Cheesecake-\$7.99**

Plain or topped with cherry, strawberry, or caramel bourbon sauce.

**Fried Apple Pie -\$5.99**

Topped with caramel bourbon sauce and ice cream.

**Hot Fudge Brownie Sundae-\$5.99**

**Icebox Lemon Pie-\$4.99**

**Key Lime Pie-\$5.99**

**Traditional Fried Ice Cream-\$5.99**

Topped with whipped cream and drizzled with chocolate & caramel with sopapillas.

**Coconut Cream Pie-\$5.99**

**Pecan Pie-\$5.99**

**Bluegrass Sabor Pie-\$5.99**

## Beverages

**Cold Beverages-\$2.75**

**Includes:** Coke, Diet Coke, Mr. Pibb, Mellow Yellow, Sprite, or Lemonade.

**Iced Tea:** Sweet or Unsweet

**Milk :** White or Chocolate

**Hot Beverages:** \$ 2.75 Coffee (Regular and Decaf) or Hot Tea

