



Wine and Spirits

Cocktails

Bluegrass breeze-\$11

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

Caipirinha-\$11

Brazilian Cachaca Rum, Sugar & lime on the rocks.

Sangria-\$6

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

Classic Margarita-\$6

Lime, Margarita on the rocks with salt.

Mint Julep-\$11

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

Kentucky Mule-\$11

Bourbon, ginger beer & lime on the rocks.

Martinis

Grey Goose Classic Martini-\$12

Dry Vermouth, Grey Goose Vodka, Olive Garnish.

Key Lime Martini-\$12

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

Green Apple Martini-\$11

Classic blend of vodka & sour apple liqueur.

Man-O-war Martini-\$11

Bourbon, Orange liqueur, Sweet vermouth with orange juice.

Cosmopolitan Martini-\$12

Orange liqueur, Vodka, lime & cranberry juices.

Butterscotch Truffle Martini -\$12

Butterscotch schnapps, Vodka, Creme-de-cacao.

Wines

Reds

Canyon Road Cabernet	\$7/\$22
Canyon Road Pinot Noir	\$7/\$22
Canyon Road Merlot	\$7/\$22
Old 502 Bourbon Barrel Red Blend	\$9/\$32

Whites

Canyon Road Chardonnay	\$7/\$22
Canyon Road Mascato	\$7/\$22
Canyon Road White Zinfandel	\$7/\$22
Covey Run Riesling	\$7/\$22
Eco Domani Pinot Grigio	\$7/\$22

Beer

Domestic Draft

(Bud Light, Miller Light)

14 oz-\$5 / 24 oz-\$6

Domestic Bottle

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

Imported Draft

(Dos Equis, Blue Moon, Yeungling)

14 oz-\$5.5 / 24 oz-\$6.50

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 -\$6.00; 24 oz.-\$7.00

Kentucky Bourbon Barrel Ale (12 oz. Bottle)-\$5.75

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





Appetizers

Smothered Cheese Fries-\$9.99

Fries Topped with chilli, queso & shredded Cheese.

Sabor Wings-\$11.99

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-\$10.99

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

Calamari-\$11.99

Served with cocktail sauce or tartar sauce.

Fried mushrooms-\$8.99

Served with a side of horseradish sauce.

Sabor's Sample Platter-\$14.99

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

Sabor's chorizo cheese dip-\$10.99

Served with Chips.

Fried Green Tomatoes-\$8.99

Served with house horseradish sauce.

Sabor's Dip-\$10.99

Cheese Dip, Spinach, & Chorizo
Served with Tortilla Chips



Lunch

Served Daily 11 am – 3pm

\$1 Upcharge for any Lunch dish ordered during dinner.

* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risks of foodborne illness*

Soup

Choice of chili or Daily Special
Cup \$4.99/ Bowl \$6.99



Dinner available all day long.

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-\$13.99

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- \$12.99
Steak- \$14.99
Shrimp- \$14.99

Fajitas-\$14.99

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

Cheesesteaks-\$12.99

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

Salads

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

House Salad-\$9.99

A bed of Iceberg lettuce & spring mix, topped with tomatoes, cucumbers, croutons and shredded cheddar cheese.

Chicken House Salad-\$12.99

House salad topped with chopped grilled chicken.

Chef Salad-\$12.99

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

Steak House Salad-\$13.99

House salad topped with chopped grilled steak.

Salmon salad-\$13.99

House salad topped with grilled salmon.

Grilled Chicken Sandwich-\$12.99

On a bun with lettuce and tomato.

BBQ Grilled chicken sandwich-\$12.99

On a bun with lettuce and tomato.

Classic Club-\$12.99

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

Chicken, Ham Salad or Pimento Cheese Sandwich-\$11.99

Choice of Rye, Sourdough, Wheat or White bread.

Kentucky Hot Brown-\$13.99

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

Breaded Catfish Sandwich-\$13.99

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

Fish tacos-\$13.99

Breaded Catfish, 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 -\$1.99

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

Filet Mignon-\$28.99

8 oz. USDA choice. Aged 21 days.

Prime Rib-\$24.99

12 oz. USDA Choice. Aged 21 days.

Ribeye-\$24.99

12 oz. USDA Choice. Aged 21 days.

New York strip-\$24.99

12 oz. USDA Choice. Aged 21 days.

Sirloin-\$19.99

10 oz. USDA Choice. Aged 21 days.

Pork Chop-\$17.99

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

Pecan Crusted Chicken-\$17.99

8 oz. Topped with bourbon honey mustard.

Catfish-\$17.99

Choice of golden fried or blackened.

Quesadillas-

Cheese-\$10.99

Chicken-\$14.99

Shrimp-\$16.99

Steak-\$15.99

Carne Asada-\$17.99

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

Grilled Chicken Sabor-\$16.99

Topped with avocado, cheese sauce & Pico de Gallo.

Bourbon Swiss chicken-\$17.99

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

Chicken Strips-\$14.99

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

Grilled Salmon-\$19.99

Served with mango cilantro salsa or herbed garlic butter.

Seafood Fajita-\$21.99

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

Fajitas for Two-\$26.99

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

Fajitas for One\$15.99

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

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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 -\$9.99

A bed of iceberg lettuce & spring mix lettuce, topped with tomatoes, cucumbers, croutons, & shredded cheddar cheese.

Salmon Salad -\$14.99

House Salad topped with salmon.

Chicken House Salad -\$13.99

House Salad topped with chopped grilled chicken.

Pecan Chicken salad -\$14.99

House Salad topped with pecan crusted chicken.

Steak House Salad -\$14.99

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-\$6.99

Specialty Main Dishes

Kentucky Hot Brown -\$14.99

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

Chicken Fettuccine Alfredo -\$16.99

Fettuccine Sauce with broccoli and mushrooms.

Chicken penne pasta-\$16.99

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 -\$16.99

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

Bluegrass Sabor Burger -\$14.99

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



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Desserts

Bread Pudding-\$5.99

Topped with caramel bourbon sauce.

Cheesecake-\$8.99

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-\$6.99

Icebox Lemon Pie-\$5.99

Key Lime Pie-\$6.99

Traditional Fried Ice Cream-\$5.99

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

Coconut Cream Pie-\$6.99

Pecan Pie-\$5.99

Bluegrass Sabor Pie-\$6.99

Beverages

Cold Beverages-\$2.99

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

Iced Tea: Sweet or Unsweet

Milk: White or Chocolate

Hot Beverages: \$ 2.99 Coffee (Regular and Decaf) or Hot Tea

