



## APPETIZERS

*Delicious. Savory. Succulent. No matter how you describe them, our appetizers have all of the delicious qualities that make them... well... appetizing.*

**Boneless Buffalo Wings 8**  
*Crispy all white meat chicken pieces tossed in your choice of classic buffalo, porter bbq or Thai chili sauce.*

**Black & White Hummus 7**  
*Black bean and chickpea spreads with a little southwest flair, served with grilled flat bread.*

**Chicken Tenders 8**  
*Chicken tenders fried to a golden brown, served with sweet potato fries.*

**Fried Calamari 9**  
*Crispy calamari fried to a golden brown and served with Thai chili sauce.*

**Fried Green Tomatoes 7**  
*A down-home Southern favorite, served with chipotle aioli.*

**Pub Mussels 11**  
*Prince Edward Island mussels sautéed with Helles Lager, lemon and garlic. Finished with smoked bacon and blue cheese crumbles.*

**Sliders 8**  
*4 Minis of all natural beef served with pickles, lettuce, and tomato.*

**Queso & Tortilla Chips 8**  
*Cheddar and Jack cheese, spiked with chili peppers and southwest spices, served with corn tortilla chips.*

**Pub Cheese and Pretzels 8**  
*Creamy beer cheese with fresh pretzels. A perfect snack with any of Louisville's Best Beer.*

**Potato Skins 7**  
*Skins topped with Cheddar and Jack cheese blend, smoked bacon, southwest-spiced sour cream and chives.*

## SALADS

*All restaurants say they use fresh ingredients. But ours are so fresh you may have to slap them to keep them in line.*

**The "Undressed" Wedge 7**  
*Crispy iceberg lettuce wedge, smoked bacon, blue cheese crumbles, tomatoes and red onions. Served with blue cheese dressing.*

**Chicken Caesar Salad 9**  
*Tender, tasty grilled chicken strips and crisp romaine lettuce tossed in creamy caesar dressing and parmesan cheese. Topped with fresh croutons.*

**Island Spinach Salad 9**  
*Baby spinach, pineapple, strawberries, mandarin oranges and toasted coconut tossed in a poppy seed dressing.*

**House Salad 7**  
*Mixed greens with cucumbers, tomatoes, red onions, sunflower seeds and your choice of salad dressing.*

**Cobb Salad 10**  
*Mixed greens with grilled chicken, tomatoes, cucumbers, egg, avocado, shredded cheese and smoked bacon. Served with your choice of salad dressing.*

**Chicken Salad 9**  
*Browning's traditional chicken salad on a bed of lettuce and served with fresh fruit.*

*Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Thousand Island, Honey Mustard, Raspberry Vinaigrette, Caesar.*

## SOUPS

*Hot. Tantalizing. Delicious. What more could you want in a soup? Besides a spoon, of course.*

**Bowl of Angus Beef Chili 6**  
*Slow simmered beef, tomatoes, black beans, chilies and spices.*

**Crab & Shrimp Bisque 6**  
*Our famous recipe created especially for the seafood lover.*

## THE STORY BEHIND OUR NAME

So why is the restaurant called Browning's? Glad you asked. In the 1880's – when baseball was the king of sports in the U.S. – Pete Browning was the game's biggest hitter. While playing for the Louisville Eclipse and the Louisville Colonels, he was a three-time batting champion with a .345 batting average. As a result, he became known as "The Louisville Slugger." Hmmmm. Sounds a lot like the name of a famous bat brand.

Legend has it that, in the midst of a rare hitting slump, Browning asked Bud Hillerich to custom-make a bat for him. The next game, Browning got three hits. The rest, is history. Soon more and more players were having bats custom-made and in Browning's honor, H&B gave their bats his nickname.

But what does that have to do with delicious food and exceptional hand-crafted microbrews? Well, in addition to being a great hitter, it's also been said that Pete Browning liked a great meal and a great beer. In fact, one story suggests that in an amateur game prior to his pro career, a beer keg was placed near third base and players told that if they reached third, they'd get a glass of the foamy brew right on the spot. Browning hit so many triples and homers that day, there was little beer left for anyone else.

So, putting these stories together, Browning's seems like the perfect name for a restaurant that celebrates great food and Louisville's best beer, located next to the stadium named for the world's greatest bat!





## SANDWICHES

To call these just sandwiches is a little like calling the Kentucky Derby "a pony ride." But we didn't want to come up with a whole new name. By the way, **all sandwiches are served with homemade potato chips, but you can substitute any side for an additional \$1.50.**

|                             |    |  |
|-----------------------------|----|--|
| Browning's Bison Burger     | 12 | Delicious local and lean, 8oz burger topped with lettuce, tomato and onion.  |
| Browning's Burger           | 9  | All natural grilled beef burger topped with cheddar cheese, smoked bacon, lettuce, tomato and onion.                 |
| Pete's Burger               | 12 | All natural grilled beef burger topped with Pete Browning's favorite, Pimento Cheese.                                |
| Portobello and Swiss Burger | 10 | The perfect combination... guaranteed burger bliss.  |
| Buffalo Chicken Wrap        | 9  | Perfectly seasoned Buffalo chicken with shredded lettuce, diced tomato and the kicker... yummy blue cheese crumbles. |
| Pulled Pork Sandwich        | 9  | Slow roasted pork seasoned with our own spice blend, slathered with BBQ sauce .                                      |
| Grilled Portobello Wrap     | 8  | Grilled Portobello mushrooms with goat cheese, fresh leaf spinach and diced tomatoes wrapped in a flour tortilla.    |
| Reuben Sandwich             | 9  | Corned beef topped with Swiss cheese and Thousand Island dressing served on rye bread.                               |
| Smoked Chicken Wrap         | 9  | Grilled Chicken, avocado, hummus, lettuce and tomato; wrapped tight in a flour tortilla.                             |
| Fried Green Tomato BLT      | 9  | Our twist on a classic. Thick sliced smoked bacon and fried green tomatoes served on focaccia.                       |
| Grilled Chicken Sandwich    | 9  | Grilled chicken breast topped with lettuce, tomato and finished off with a pickle. Add cheese for \$1.               |

## KID'S MENU

It's perfectly OK if the kids eat off your plate Mom & Dad. But it's very poor taste for you to eat off theirs... No matter how delicious it looks.

Grilled Cheese and our own handcut fries  
Pasta with choice of Marinara, Alfredo or Butter  
Chicken Fingers and our own handcut fries  
Cheeseburger and our own handcut fries

All Kid's Items 5  
include a side of fresh fruit and a beverage.

## ENTREES

And now for the main event...

|                           |              |  |
|---------------------------|--------------|--|
| Filet and Fries           | Market Price | An exceptionally tender 6 ounce filet paired with our own handcut fries... why didn't we think of this before?                                     |
| Hot Brown                 | 11           | A Louisville tradition. Texas toast, smoked turkey, smoked bacon, creamy mornay sauce and sliced tomatoes.   |
| Helles Fish & Chips       | 12           | From across the pond, beer battered and fried to a golden brown, served with tartar sauce and our own handcut fries.                               |
| Grilled Atlantic Salmon   | 16           | North Atlantic Salmon grilled to perfection, drizzled with a sweet Teriyaki glaze and served with sautéed vegetable of the day.                    |
| Main Street Chicken Pasta | 14           | Grilled chicken, roasted red peppers, and artichoke hearts tossed in alfredo sauce. Served with penne pasta accompanied with grilled garlic toast. |
| Fresh Garden Pasta        | 12           | Fresh seasonal vegetables tossed in a pesto garlic sauce served on a bed of penne pasta accompanied with grilled garlic toast.                     |

## SIDES

Some say our sides are so delicious they should get equal billing with entrees. We agree, but the entree union won't let us.

Homemade Potato Chips with Sea Salt  
Cole Slaw  
Fresh Fruit Salad  
Fresh Seasonal Vegetable Sauté  
French Fries  
Sweet Potato Fries  
Small House Salad

All Sides 4

## DESSERTS

What diet?

|                           |   |   |
|---------------------------|---|---|
| Browning's Brownie        | 5 | Chocolate brownie with caramel & chocolate sauce.   |
| Derby Pie®                | 5 | Chocolate chips, walnuts, traditional pie filling and chocolate sauce.  |
| New York Style Cheesecake | 5 | Creamy cheesecake served with fresh berries.  |
| Tiramisu                  | 6 | Espresso dipped ladyfingers with whipped marscapone cheese.   |
| Ice Creams & Sorbet       | 4 | Seasonal assortment sure to please.   |
| Dessert Trio              | 7 | A sweet-tooth satisfier! Tasting portions of 3 of our wonderful desserts. Ask your server for our selections. |

A 20% gratuity will be added to parties of 6 or more with separate checks.





## HAND-CRAFTED MICROBREWS

There's something here for everyone... unless, of course, you don't like beer. But if you don't, why are you reading this section of the menu?

Created by Brewmaster Brian Reymiller

Louis XVI Guillotine ESB Ale 4.25/pint 3.25/half pint

Strong English style bitter ale, in honor of Louisville's namesake, Louis XVI Guillotine ESB is medium bodied copper colored ale. Each batch uses a different single variety of hop to impact assertive bitterness and mild aroma.

She-Devil Imperial Pale Ale 4.25/half pint

The perfect balance of bitter hops and malty sweetness, this is the vixen of beers. Browning's She-Devil delivers a clean taste in this sexy, smooth pale ale. Tempt your inner demons with the intense pungent aroma and a hint of Citrus and spice.

Munich Helles Lager 4.25/pint 3.25/half pint

German Munich and Pilsner malts lend to this beer a golden color and a medium body. The light character is balanced by the subtle flavors of German Hallertau and Tettnanger Hops.

## SEASONAL AND GUEST TAPS

Ask your server for the rundown on Brian's latest beers. You'll be so glad you did.

## BOTTLED SELECTIONS

|                                    |      |
|------------------------------------|------|
| Budweiser                          | 3.50 |
| Bud Light                          | 3.50 |
| Miller Light                       | 3.50 |
| Coors Light                        | 3.50 |
| Bar Harbor Blueberry Ale           | 4.75 |
| Bells Oberon                       | 4.75 |
| Dogfish Palo Santo                 | 8    |
| Dogfish Aprihop                    | 6    |
| Founders Cerise                    | 6.50 |
| Great Lakes Edmunds Fitzgerald     | 4.75 |
| Magner's Cider                     | 9.75 |
| Browning's She Devil 22 Ounce      | 6.5  |
| Browning's Guillotine ESB 22 Ounce | 5.5  |

## BEVERAGES

We proudly serve Coca-Cola Products Coke, Diet Coke, Root Beer, Sprite, and Fanta Orange Iced Tea... Sweet or Un-sweet Lemonade

## SIGNATURE COCKTAILS

We make all the classics, but with our own twist. And we're not just talking lemon or lime here.

The Main Street Cosmo

Luxurious libation of Absolut Mandrain Vodka, Cranberry Juice and a fresh squeeze of lime.

The "Big Ed" Hendrix

Big Ed Hendrix played for the Giants in 1910. Fresh cucumber muddled and shaken with Hendrix small batch gin.

Perfect Manhattan

(ri) 1 six-year rye, sweet and dry vermouth, bitters and finished with a brandied cherry.

The Browning "tini"

A blend of Godiva Dark Chocolate Liqueur, Grey Goose Vodka and a splash of French Vanilla Cream.

Pomegranate Martini

A concoction of Pearl Pomegranate Vodka, a splash of fresh squeezed orange juice, and pomegranate juice.

The "She Devil" Martini

A devilish blend of Stolichnaya Strawberi Vodka, Dry Vermouth, a splash of lemonade and cherry juice. Garnished with fresh strawberry.

## WINE... BY THE GLASS

By the glass. By the bottle. By the way, they're all palate-pleasers.

|                           |           |
|---------------------------|-----------|
| Fetzer Chardonnay         | 5.25 / 18 |
| Forest Glen Chardonnay    | 8.00 / 30 |
| Fetzer Sauvignon Blanc    | 5.25 / 18 |
| Sea Glass Sauvignon Blanc | 7.00 / 26 |
| Fetzer Pinot Grigio       | 5.25 / 18 |
| Fetzer White Zin          | 5.25 / 18 |
| Fetzer Pinor Noir         | 5.25 / 18 |
| Fetzer Merlot             | 5.25 / 18 |
| Cellar 8 Merlot           | 7.00 / 28 |
| Fetzer Cabernet Sauvignon | 5.25 / 18 |
| Louis M Martini Cabernet  | 7.00 / 28 |

## DON'T FORGET THE GROWLER

Browning's Growlers are available for purchase for \$40 with a fill of any of Browning's session beers or \$45 with a fill of any of Browning's high gravity beers.

## THE STORY BEHIND THE BEST BEER IN LOUISVILLE

Can there be a better place for a microbrewery than at an historic ballpark? We don't think so, either. That's why, right inside Browning's unique three-story location, we have a phenomenal brewing facility under the watchful care of our very own Brewmaster Brian Reymiller.

Browning's beer selection reflects Reymiller's commitment to the old-world brewing traditions that have helped him create award-winning beer at three breweries before joining us. So think ale. Think lager. Think porter. But don't even think about leaving Browning's without trying one of our microbrews.

