

THE LOUNGE @ 2ND

Bar • Grill • Music

HAPPY HOURS : SUNDAY TO THURSDAY | 11 AM TO 6 PM

APPETIZER

Ultimate Nacho \$13

(House Made Cheese Sauce, Tomato, Onion, Cilantro, Sour Cream, Guacamole) Add: Ground Beef \$3
Grilled Chicken \$2 Grilled Shrimp \$3

Crispy Chicken Wings \$16

Sauce: Nashville Hot, Lemon Pepper, Garlic Parmesan, Bourbon Bbq, Buffalo, Hot Honey Chili, Jamaican Jerk

Season Potato Skins \$12

Chopped Bacon Bites, Cheddar Cheese, Green Onion, Sour Cream

Bang Bang Shrimp \$16

Fried Elote Shrimp, Fries, Chipotle Sauce, Green Onions

Pretzel \$12

Seasoned With Rock Salt, Served With Beer Cheese Sauce, Creole Mustard

Fried Brussels \$12

Golden Crisp Tossed In House Made Honey Siracha Sauce
Add: Bacon \$2

Pickle Chips \$10

Served With Buttermilk Ranch

Onion Ring \$10

Perfectly Fried Thin Sliced Vidalia Onion Served With Cilantro Lime Sauce.

Parmesan Truffle Fries \$10

Tossed In Truffle Oil And Parmesan Cheese

Mozzarella Cheese Sticks \$12

House Made Cheese Sticks Served With House Marinara Sauce

Buffalo Chicken Dip \$12

Served With Flatbread Chips

MAINS

Penne Vodka Cream \$13

Penne Pasta Tossed In House Made Tomato Cream Sauce, Parmesan Cheese, Garlic Bread. Add: Chicken-\$2, Shrimp-\$3, Salmon-\$10

Classic Fettuccini Alfredo \$14

Fettuccini Pasta Tossed In House Made Alfredo Sauce, Garlic Bread. Add: Chicken-\$2, Shrimp-\$3, Salmon-\$10

Mac N Cheese \$12

Marconi, House Made Cheese Sauce, Gratin Crumbs, Garlic Bread

Four Cheese Stuffed Ravioli \$16

Burnt Garlic Sage Butter Sauce, Smokey Tomato, Garlic Bread
Add: Shrimp-\$3

Herb Crusted Salmon \$22

Caper Sauce, Creamy Mashed Potato, Charred Broccolini

Chicken Parmigiana \$16

Parmesan Cheese Coated Fried Chicken, Creamy Mashed Potato, Charred Broccolini

Italian Lasagna \$16

Layers Of Seasoned Ricotta, Shredded Mozzarella, Sliced Meatballs

Lounge Cottage Pie \$12

British classic of slow-cooked Beef and Vegetables in Housemade sauce, Mashed Potatoes
Add: Beef-\$3, Chicken-\$2

SALAD

Cesar Salad \$12

Romaine Lettuce, Croutons, Parmesan Cheese, Crotons, House Made Cesar Dressing. Add: Chicken-\$2 Shrimp- \$3

Hot Chicken Salad \$12

Spicy Fried Chicken, Mix Greens, Bacon Bites, Cheddar Cheese, Tomato, Onion, Buttermilk Ranch

BURGERS

(Choose Side: Fries, Onion Ring Or Creamy Mash Potato)

Tennessee Burger \$16

Hand Smashed Angus Beef Patties, House Made Bourbon BBQ, House Made Pimento Cheese Spread, Lettuce, Tomato, Pickle Onion

All American Burger \$16

Hand Smashed Angus Beef Patties, Lettuce, Tomato, Onion, Pickles, Garlic Aioli, American Cheese

Beer Belly Burger \$16

Hand mashed Angus Beef Patties, Crispy Bacon, Lettuce, Tomato, Onion, Pickles, House Made Beer Belly Cheese

Veggie Burger \$14

Homemade Veggie Patty, Watercress Mayo, Lettuce, Tomato, Onion

Three Cheese Burger \$17

Beef Patty, Bacon Jam, Lettuce Tomato, Crispy Onions, Garlic Aioli, American Cheese, Monterjeck Cheese, Swiss Cheese

SANDWICHES

(Choose Side: Fries, Fried Onion Or Creamy Mash Potato)

Nashville Hot Chicken Sandwich \$16

House Made Spicy Chicken Patty, Coleslaw, Pickles, House Made Garlic Mayo

Grilled Chicken Caprese Sandwich \$17

Fresh Arugula, House Made Pesto Mayo, Tomato, Fresh Mozzarella, Sour Dough

Turkey Club \$16

Smoky Turkey Slice, Bacon, Swiss Cheese, Lettuce, Tomato, Smoky Dijon Mayo, Sour Dough

Brisket Sandwich \$16

Smoke Brisket, Bourbon BBQ, Coleslaw, Lettuce, Pickles, Toasted Loaf

Classic BLT Sandwich \$16

Crispy Bacon, Lettuce, Tomatoes, Avocado, Garlic Aioli, Sourdough

PIZZA 8"

Margarita Pizza \$12

Fresh Mozzarella, Basil, House Made Marinara Sauce

Pepperoni Pizza \$12

Pepperoni Slices, Fresh Mozzarella, Marinara

Meat Lovers Pizza \$14

Pepperoni, Ham, Bacon, Sausage, Fresh Mozzarella, Marinara

🌐 theloungeat2nd.com

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

COCKTAIL \$14

Baker’s Espresso Martini

(100% Colombian Espresso,Vodka, Brown Sugar)

Lounge Mojito

(Cuban Rum, House made Mint syrup, Mint Liqueur, Club Soda)

Patron Margarita

(Blanco tequila, Agave, Cointreau, Fresh Lime, Salt rim)
Add Flavors: Mango, Peach, Passionfruit, Strawberry \$1

Blackberry Smash

(Bourbon, Blackberry Thyme Syrup, Lemon Juice, Soda)

Chocolaty Old Fashioned

(Bourbon, Creme de Cacao, Coffee Liqueur, Bitters, Smoked)

Hibiscus Sour

(Gin, House made Hibiscus syrup, Passion fruit, Citrus)

Lounge Paloma

(Tequila, Grapefruit, lime, Agave, grapefruit soda)

Pink Grapefruit Martini

(Gin, Grapefruit, St.Germain, Orange bitter)

Disco Cooler

(Watermelon vodka, Watermelon Basil syrup, Lime, Sprite)

Mango Mule

(Titos, Mango liqueur, Lime, Ginger beer)

SHOOTERS \$8

Lemon Drop

(Citrus Vodka, Lemon, Simple)

Green Tea

(Irish whiskey, peach schnapps, simple, lemon)

Pickle Shots

(House made pickle juice, choice of your Alcohol)

Boozy Popsicles

(Frozen cocktail on Stick, Ask bartender for current flavor)

NON-ALCOHOLIC DRINKS \$10

Peach Basil Tingle

Peach puree, Basil, Lemon juice, Agave, Soda, Tahin

Sober Cosmo

Seedlip grove 42, Cranberry, lime, Simple

Nada Paloma

Seedlip Agave, Grapefruit juice, Lime, Simple, Soda

Nada Margarita

Seedlip agave, Lime, Agave, Salt rim

Seltzer \$8

Nutrl

High Noon

Carbliss

White Claw

Sun Cruiser

BEER

DRAFT BEER

Blue Moon	\$8
Jacklope Hazy Ipa, Nashville	\$8
Yazoo Gerst	\$8
Seasonal Draft	\$8
Yazoo Hop Perfect	\$8
Tailgate Lager	\$8
Angry Orchard Cider	\$8
Michelob Ultra	\$8
Pitcher	\$20

BOTTLE/CAN BEER

Busch Light	6
Budweiser	6
Bud Light	6
Corona	6
Coors Light	6
Heinkein	6
Miller Light	6
Michelob Ultra	6
Modello	6
Stella	6
Yuengling	6
Blue Moon (non-alcoholic)	6
Bucket (6 Bottles)	30

WINE

RED WINE

Hess Cabernet Sauvignon	12
Angels Ink Pinot Noir	12
Crest Merlot	13

WHITE WINE

Ruffino Pinot Grio	11
Hess Sauvignon Blanc	12
Trinity Oaks Chardonnay	12
White Heaven Sauvignon Blanc (new Zealand)	12

SPARKLING WINE

La Marca Prosecco	12
Moet & Chandon Imperial	180

