

## BAR SNACKS

<b>PIGS IN A BLANKET</b> Whole Grain Mustard	12.75
<b>HANDMADE GUACAMOLE</b> Housemade Tortilla Chips	11.00
<b>WARM PRETZELS</b> Merlts Pub Cheese	9.50
<b>HUMMUS</b> Vegetables, Mixed Olives & Pita Bread	13.00
<b>TUNA TACOS*</b> Fried Wonton, Chipotle Mayo, Guacamole, Lime & Pea Shoots	16.00

## SOUP

<b>FRENCH ONION SOUP</b>	9.00
<b>CHICKEN SOUP</b>	7.00
<b>TOMATO BISQUE</b>	6.00

## ROMAN PAN PIZZA

<b>PEPPERONI</b> Crushed San Marzano Tomatoes & Mozzarella Cheese	12.00
<b>KALE &amp; TRUFFLE</b> Parmesan Cheese, Baby Kale & Shaved Black Truffles	14.00
<b>TOMATO MOZARELLA</b> Crushed San Marzano Tomatoes, Basil & Mozzarella Cheese	10.00

## BURGERS & SANDWICHES

Served with choice of House Made Chips, Hand Cut Fries or Creamy Cole Slaw

<b>LUX ROYALE BURGER*</b> Two 4oz Prime Patties, House Bun, American Cheese, Caramelized Onions, Ketchup, Mustard & Lux Pickles	16.25
<b>BELLEVUE BURGER*</b> Two 4oz Prime Patties, House Bun, Sharp Cheddar Cheese, Dijonnaise & Lux Pickles	16.25
<b>AUSSIE BBQ BURGER*</b> 8 oz Gibsons Grassfed Australian Patty, House Bun, Fried Onions, White Cheddar Cheese, Gibsons BBQ Sauce & Lux Pickles	16.75
<b>CLASSIC BURGER*</b> 10 oz Prime Patty, House Bun, Lettuce, Tomato, Onion & Lux Pickles	17.50
<b>TURKEY BURGER</b> Avocado, White Cheddar & Rolled Oats Bun	14.75
<b>CHICAGO BEEF*</b> Sliced Italian Beef, Roasted Green & Red Bell Peppers, Giardiniera & Au Jus	15.75
<b>LUX CLUB</b> Turkey, Avocado, White Cheddar, Cucumber, Tomato & Chipotle Mayo	15.00

### ADDITIONS

Egg: 1.50\* | Bacon: 2.00 | Cheese: 1.50 | Avocado: 2.00

## BAR PLATES

<b>GOLD COAST FILET SLIDERS*</b> Filet Medallions & Maitre D' Butter	15.00
<b>SEA OF CORTEZ SHRIMP COCKTAIL*</b> Wild Caught Shrimp, Bombay Cocktail Sauce 1/4 lb \$8.00   1/2 lb \$16.00   3/4 lb \$24.00	
<b>BABY BACK RIBS</b> Gibsons BBQ & Pineapple BBQ	19.00
<b>JUMBO LUMP CRAB CAKE</b> Hot Pink Mayo & Coleslaw	18.75
<b>SWEET CHILI FRIED CALAMARI</b> Sweet Peppers, Jalapeño & Hoisin Chili Sauce	16.75
<b>CHICKEN TENDERS</b> Miller's Farm Chicken, BBQ & Honey Mustard	12.75
<b>SEARED TUNA*</b> Mustard Soy Glaze, Pickled Ginger, Frisee, Wasabi & Sesame Seeds	16.75

## SALADS

<b>KALE &amp; AVOCADO</b> Grana Padano, Croutons, Cherry Tomatoes & Broken Caesar Vinaigrette	12.75
<b>CALIFORNIA VEGETABLE</b> Asparagus, Hearts of Palm, Avocado, Tomatoes & Meyer Lemon Vinaigrette	13.00
<b>BUFFALO CHICKEN</b> Red Onions, Roasted Corn, Point Reyes Bleu, Spicy Pecans & Ranch	15.50
<b>CHOPPED KALE &amp; QUINOA</b> Goat Cheese, Praline Hazelnut, Orange & Lemon Mustard Vinaigrette	12.00
<b>COBB</b> Grilled Chicken, Avocado, Bacon, Cucumber, Crumbled Bleu Cheese, Egg, Tomato & Bleu Cheese Dressing	14.00
<b>SIMPLE</b> Iceberg, Romaine, Red Cabbage, Carrots, Cucumber, Cherry Tomato & Red Wine Vinaigrette	6.25
<b>SALAD ADDITIONS</b>	
Chicken 4.00	Salmon 8.00*
Filet 5.00 EA*	Shrimp 8.00 1/4 lb*
Seared Tuna 13.00*	



## GIBSONS STEAKS

LUXBAR proudly serves Gibsons Prime Angus beef.

We are the first restaurant group in the country to be awarded its own USDA certification.

Served à la carte unless listed. Choice of Bernaise, Peppercorn Sauce or Roasted Garlic

<b>FILET MIGNON*</b> 7 oz	37.50
<b>NEW YORK STRIP*</b> 13 oz	55.50
<b>GGA RIBEYE*</b> 14 oz	55.00
<b>STEAK FRITES*</b> Gibsons Grassfed Australian Strip, Maitre D' Butter, Hand Cut Fries	17.00

## LOCAL FAVORITES

<b>FAROE ISLAND CEDAR PLANKED SALMON*</b> Shaved Raw Vegetable Salad & Meyer Lemon Vinaigrette	25.00
<b>BUTTERMILK FRIED CHICKEN</b> Honey & Creamy Coleslaw	20.00
<b>GIBSONS PRIME STEAK AND BLACK BEAN CHILI</b> Cheddar, Jalapeño, Sour Cream & Housemade Cornbread	13.00
<b>AVOCADO TOAST*</b> La Farine Bakery Sourdough, Avocado Spread, Poached Eggs & Herb Salad	12.50
<b>GRILLED CHEESE &amp; TOMATO BISQUE</b>	11.00

## SIDES

<b>ROASTED BRUSSELS SPROUTS</b> Bacon & Parmesan Cheese	12.00
<b>CARAMELIZED CAULIFLOWER</b> Scallion Pesto, Espelette Pepper & Pickled Jalapeño	10.00
<b>TRUFFLE FRIES</b> Truffle Oil & Parmesan Cheese	10.50
<b>MACARONI GRATIN</b> Ziti Pasta, Parmesan & Swiss Cheese	8.00
<b>HOUSE POTATO CHIPS</b>	4.00
<b>CREAMY COLESLAW</b>	4.00
<b>MASHED POTATOES</b>	7.00

DOORDASH & CAVIAR DELIVERY  
OR CURBSIDE  
PICKUP AVAILABLE ALWAYS



## CLASSIC COCKTAILS

**BUILD YOUR OWN MANHATTAN** 13

Ask Your Server (Circa: 1860)

**LUXBAR OLD FASHIONED** 13

Fistful Of Bourbon, Demerara & Cherry Bark Vanilla Bitters (Circa: 1881)

**YES WE CRAN** 13

Grey Goose La Poire, Hard Truth Cinnamon, Cranberry Honey, Lemon Juice & Ginger Bitters

**EL DORADO** 15

La Luna Mezcal, Green Chartreuse, Carpano Antica Vermouth & Orange Bitters

**BUTTER ME UP** 15

Bacon Fat-Washed Russell's Reserve Bourbon, Butternut Squash, Sage & Barrel-Aged Bitters

**STAFF MEETING** 13

Gibsons Helles Lager & A Shot Of Luxbar Blanton's

**PAPER PLANE** 15

Wild Turkey, Aperol, Amaro Nonino & Lemon (Circa 2007)

**MOSCOW MULE** 12

Sobieski Vodka, Goose Island Ginger Beer & Orange Bitters (Circa: 1941)

**PENICILLIN** 15

Compass Box Artist Blend, Compass Box Peat Monster, Honey, Ginger & Lemon (Circa: 2005)

**TWO'S A CROWD** 13

Olmeca Altos Reposado, Roasted Pineapple Shrub, Ancho Reyes Chili, Lemon Juice & Peychaud's Bitters

**CHUNKY MONKEY** 13

Monkey Shoulder, Selveray Cacao Rum, Banana Giffard, Pineapple-Espresso & Saline

**STIR THE POT** 15

Rittenhouse Rye, Angostura Bitters, Apricot Giffard, Rosemary, Coriander & Lemon Juice

## SEASONAL COCKTAILS

**BOBBING FOR APPLES\*** 15

Laird's Apple Brandy, Montenegro, Aperol, Pimento Dram, Lemon Juice & Egg White

**RED OCTOBER\*** 13

Tanqueray Gin, Benedictine, Sebastopol Pinot Noir, Lemon Juice & Egg White

## CHAMPAGNE & SPARKLING

*glass / bottle*

**CARPENE MALVOTI** 10 / 44

Prosecco, Italy, NV

**GRUET ROSE** 12 / 55

New Mexico, NV

**DOMAINE SAINT-REMY CREMANT** 14 / 65

Alsace, France NV

**MOET & CHANDON "IMPERIAL" (187ml)** 19

Reims, France NV

**GRUET BLANC DE BLANCS (1.5 L)** 85

New Mexico, NV

**PIPER HEIDSIECK** 89

Champagne France, NV

**VEUVE "YELLOW LABEL"** 112

Reims, France NV

**KRUG, GRANDE CUVEE** 285

Reims, France NV

**DOM PERIGNON** 335

Epernay, France 2008

## CHARDONNAY

**SOVERAIN** 10 / 45

North Coast, CA 2017

**MANCIAT-PONCET** 13 / 60

Macon-Charnay, France 2018

**JORDAN** 70

Russian River Valley, CA 2016

**FAR NIENTE** 88

Oakville, CA 2017

## SAUVIGNON BLANC

**SPY VALLEY** 12 / 55

Marlborough, New Zealand 2018

**DOMAINE PASCAL BALLAND** 16 / 75

Sancerre, France 2018

**LOVEBLOCK** 45

Marlborough, New Zealand 2019

## OTHER WHITES

**VICTORIA** 9 / 36

Pinot Grigio, Friulu, Italy 2017

**ST. CHRISHTOPHER** 10 / 45

Riesling Kabinett, Germany 2018

**DOMAINE DE POUY** 36

Blend, Cotes De Gascogne, France 2017

**TRISAETUM** 65

Reisling, Ribbon Ridge, OR 2016

## CABERNET SAUVIGNON

*glass / bottle*

**ALPHA PROJECT** 10 / 40

North Coast, CA 2016

**BAUER FAMILY "THIRTY 5"** 12 / 55

California Appellation 2016

**DONATI FAMILY "EZIO"** 17 / 80

Paicines, CA 2015

**JORDAN** 100

Alexander Valley, CA 2015

**OAKVILLE** 128

Napa, CA 2015

**CHIMNEY ROCK** 145

Napa, CA 2016

**NICKEL & NICKEL** 160

Oakville, CA 2016

## PINOT NOIR

**SEBASTOPOL OAKS** 9 / 40

Russian River Valley, California 2018

**CHALEY BOURGOGNE** 15 / 70

Burgundy, France 2017

**ANGELA** 99

Yamill-Carlton, OR 2014

**EN ROUTE "LES POMMIERS"** 99

Russian River, CA 2017

## RED BLENDS

**DONATI CLARET** 13 / 60

Bordeaux Blend, Paicines, CA 2016

**RUTHERFORD HILL "BARREL SELECT"** 63

Bordeaux Blend, Napa, CA 2015

**THE PARING** 68

Cabernet Sauvignon Blend, Santa Barbara, CA 2015

**THE PRISONER** 96

Red Zinfandel Blend, Rutherford, CA 2018

## OTHER REDS

**SCARBOLO** 10 / 45

Merlot, Grave, Italy 2014

**FIULOT** 11 / 50

Barbera, Piedmont, Italy 2018

**ALTOS LAS HORMIGAS** 12 / 55

Malbec, Uco Valley, Argentina 2016

**FROG'S LEAP** 82

Merlot, Napa Valley, CA 2016

## ROSÉ

**ASK SERVER FOR DETAILS ON OUR ROSE CART**

*Due to high volume, wine vintages are subject to change.*

## CRAFT BEER

**KROMBACHER PILSNER, 11.2oz** 6

Krombacher Brewing Company, Germany, 4.8% ABV

**GIBSONS GOLD HELLES LAGER, 12oz** 8

Haymarket Brewing Company, Chicago, IL 4.8% ABV

**GIBSONS BLOOD ORANGE ALE, 12oz** 8

Haymarket Brewing Company, Chicago, IL 5.0% ABV

**HALF ACRE ROTATING, 16oz** 8

Ask your server for details, Chicago, IL

**APEX PREDATOR SAISON, 16oz** 8

Off Color Brewing Company, Chicago, IL 6.5% ABV

**AMBER ALE, 12oz** 8

Bell's Brewing Company, Kalamazoo, MI 5.8% ABV

**ANTI-HERO IPA, 12oz** 8

Revolution Brewing Company, Chicago, IL 6.7% ABV

**LIL SUMPIN' SUMPIN' PALE ALE, 12oz** 8

Lagunitas Brewing Company, Chicago, IL 7.5% ABV

**MATILDA BELGIAN ALE, 12oz** 8

Goose Island Brewing Company, Chicago, IL 6.5% ABV

**3 FLOYDS ROTATING, 12oz** 8

Ask your server for details, Munster, IN

**PORTER, 12oz** 8

Founders Brewing Company, Grand Rapids, MI 6.5% ABV

## ARTISANAL CIDERS

**VANDERMILL TOTALLY ROASTED** 7

Spring Lake, MI, 12 oz, 6.8% ABV

**VIRTUE BRUT CIDER** 7

Fennville, MI, 12 oz, 6.7% ABV

**SAMUEL SMITH ORGANIC** 8

England, 12 oz, 5.0% ABV

**J.K'S ORCHARD GATE ORGANIC** 10

Flushing, MI, 16 oz, 6.0% ABV