



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-\$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 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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Shellfish, or Eggs may increase your risks of foodborne illness*





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

