LUXBAR

BAR SNACKS

PIGS IN A BLANKET 12.75
Whole Grain Mustard

HANDMADE GUACAMOLE 11.00
Housemade Tortilla Chips

WARM PRETZELS 9.50
Merks Pub Cheese

HUMMUS 13.00
Vegetables, Mixed Olives & Pita Bread

TUNA TACOS* 16.00
Fried Wonton, Chipotle Mayo, Guacamole, Lime & Pea Shoots

SOUP

TOMATO BISQUE 6.00

CHICKEN SOUP 9.00

FRENCH ONION SOUP 7.00

LIME & PEA SHOOTS

Fried Wonton, Chipotle Mayo, Guacamole, Vegetables, Mixed Olives & Pita Bread

MERRITS PUB CHEESE

HOUSEMADE TORTILLA CHIPS

WHOLE GRAIN MUSTARD

BAR PLATES

GOLD COAST FILET SLIDERS* 15.00
Filet Medallions & Matre D’Butter

SEA OF CORTEZ SHRIMP COCKTAIL* 19.00
Wild Caught Shrimp, Bombay Cocktail Sauce

1/4 lb $8.00 | 1/2 lb $16.00 | 3/4 lb $24.00

BABY BACK RIBS 18.75
Gibsons BBQ & Pineapple BBQ

JUMBO LUMP CRAB CAKE 11.00
Hot Pink Mayo & Coleslaw

SMOKED CHICKEN WINGS* 16.75
Buffalo Seasoning or Maple Spice

SWEET CHILI FRIED CALAMARI 12.75
Sweet Peppers, Jalapeño & Hoisin Chili Sauce

CHICKEN TENDERS 10.00
Miller's Farm Chicken, BBQ & Honey Mustard

SEAED TUNA* 16.75
Mustard Soy Glaze, Pickled Ginger, Fries, Wasabi & Sesame Seeds

LOCAL FAVORITES

FAROE ISLAND CEDAR PLANKED SALMON* 25.00
Shaved Raw Vegetable Salad & Meyer Lemon Vinaigrette

BUTTERMILK FRIED CHICKEN 20.00
Honey & Creamy Cole Slaw

GIBSONS PRIME STEAK AND BLACK BEAN CHILI 13.00
Cheddar, Jalapeño, Sour Cream & Housemade Cornbread

AVOCADO TOAST* 12.50
La Fattina Bakery Sourdough, Avocado Spread, Poached Eggs & Herb Salad

GRILLED CHEESE & TOMATO BISQUE 11.00

SIDES

ROASTED BRUSSELS SPROUTS 12.00
Bacon & Parmesan Cheese

CARAMELIZED CAULIFLOWER 10.00
Scallion Pesto, Espelette Pepper & Pickled Jalapeño

TRUFFLE FRIES 10.50
Truffle Oil & Parmesan Cheese

MACARONI GRATIN 8.00
Elk Pinto, Parmesan & Swiss Cheese

HOUSE POTATO CHIPS 4.00

CREAMY COLESLAW 4.00

MASHED POTATOES 7.00

DOORDASH & CVIAR DELIVERY

VISIT US FOR BRUNCH ON SATURDAY & SUNDAY FROM 9AM - 3PM

STEWARDS & MATCHS

PEPPERONI 12.00
Crushed San Marzano Tomatoes & Mozzarella Cheese

KALE & TRUFFLE 14.00
Parmesan Cheese, Baby Kale & Shaved Black Truffles

TOMATO MOZZARELLA 10.00
Crushed San Marzano Tomatoes, Basil & Mozzarella Cheese

SPICY CHICKEN TENDERS 13.75
Housemade Tortilla Chips, Chipotle Mayo, Cucumber, Tomato, Jalapeño & Spicy Honey

RANCH CHICKEN TENDERS 13.75
Housemade Tortilla Chips, Chipotle Mayo, Cucumber, Tomato, Jalapeño & Spicy Honey

CHICKEN TENDERS 12.00
Miller’s Farm Chicken, BBQ & Honey Mustard

SEAED TUNA* 12.00
Mustard Soy Glaze, Pickled Ginger, Fries, Wasabi & Sesame Seeds

20oz Sliced Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island, Caramelized Onions & Russian Dressing

8 oz Gibsons Grassfed Australian Strip, Maitre D’ Buttermilk Sauce & Truffle Mayo

8 oz Gibsons Grassfed Australian Strip, Maitre D’Butter, Hand Cut Fries

LUXBAR proudly serves Gibsons Prime Angus beef. We are the first restaurant group in the country to be awarded its own USDA certification. Serviced a la carte unless listed. Choice of Bernaise, peppercorn sauce or roasted garlic.

FILET MIGNON* 17 oz 37.50

NEW YORK STRIP* 13 oz 55.50

GIBSONS RIBEYE* 14 oz 55.00

STEAK FRITES* 17.00

GIBSONS STEAKS

WATCH US FOR BRUNCH ON SATURDAY & SUNDAY FROM 9AM - 3PM

CHIKEN TENDERS 13.75
Housemade Tortilla Chips, Chipotle Mayo, Cucumber, Tomato, Jalapeño & Spicy Honey

RANCH CHICKEN TENDERS 13.75
Housemade Tortilla Chips, Chipotle Mayo, Cucumber, Tomato, Jalapeño & Spicy Honey

CHICKEN TENDERS 12.00
Miller’s Farm Chicken, BBQ & Honey Mustard

SEAED TUNA* 12.00
Mustard Soy Glaze, Pickled Ginger, Fries, Wasabi & Sesame Seeds

20oz Sliced Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island, Caramelized Onions & Russian Dressing

8 oz Gibsons Grassfed Australian Strip, Maitre D’ Buttermilk Sauce & Truffle Mayo

8 oz Gibsons Grassfed Australian Strip, Maitre D’Butter, Hand Cut Fries

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GIBSONS RIBEYE* 14 oz 55.00

STEAK FRITES* 17.00

GIBSONS STEAKS

WATCH US FOR BRUNCH ON SATURDAY & SUNDAY FROM 9AM - 3PM

ROMAN PAN PIZZA

PEPPERONI 12.00
Crushed San Marzano Tomatoes & Mozzarella Cheese

KALE & TRUFFLE 14.00
Parmesan Cheese, Baby Kale & Shaved Black Truffles

TOMATO MOZZARELLA 10.00
Crushed San Marzano Tomatoes, Basil & Mozzarella Cheese

BURGERS & SANDWICHES

LUX ROYALE BURGER* 16.25
Two 4 oz Prime Patties, House Bun, American Cheese, Caramelized Onions, Ketchup, Mustard & Lux Pickles

BELLEVUE BURGER* 16.25
Two 4 oz Prime Patties, House Bun, Sharp Cheddar Cheese, Dijonnaise & Lux Pickles

REUBEN SANDWICH* 17.50
6 oz Sliced Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Caraway Rye Bread with a Baby Pickle Spear

AUSSIE BBQ BURGER* 16.75
8 oz Gibsons Grassfed Australian Patty, House Bun, Fried Onions, White Cheddar Cheese, Gibsons BBQ Sauce & Lux Pickles

CLASSIC BURGER* 17.50
10 oz Prime Patty, House Bun, Lettuce, Tomato, Onion & Lux Pickles

TURKEY BURGER 14.75
Avocado, White Cheddar & Rolled Oats Bun

CHICAGO BEEF* 15.75
Sliced Italian Beef, Roasted Green & Red Bell Peppers, Giardiniera & Au Jus

LUX CLUB 15.00
Turkey, Avocado, White Cheddar, Cucumber, Tomato & Chipotle Mayo

ADDITIONS

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MENUS ITEMS MAY CONTAIN OR COME IN CONTACT WITH ALLERGENS, INCLUDING, BUT NOT LIMITED TO: MILK, EGGS, FISH, TREE NUTS, WHEAT, PEANUTS AND SOYBEANS.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.
CLASSIC COCKTAILS

STAFF MEETING
Krombacher Pilsner & A Shot Of Luxbar Bitter's

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

SEASONAL COCKTAILS

BOBBING FOR APPLES*
Lord’s Apple Brandy, Montenegro, Aperol, Pimento Dram, Lemon Juice & Egg White

RED OCTOBER*
Tanqueray Gin, Benedictine, Sebastian’s Pinot Noir, Lemon Juice & Egg White

CABERNET SAUVIGNON

ALPHA PROJECT
North Coast, CA 2016

BAUER FAMILY “THIRTY 5”
California Appellation 2016

DONATI FAMILY “EZIO”
Peech, CA 2015

JORDAN
Alexander Valley, CA 2015

OAKVILLE
Napa, CA 2016

CHIMNEY ROCK
Napa, CA 2017

NICKEL & NICKEL
C.C. Ranch, Oakville, CA 2018

PINOT NOIR

SEBASTOPOL OAKS
Russian River Valley, California 2018

MAISON YVES CHALEY
Burgundy, France 2018

ANGELA
Yemil-Carlon, OR 2014

EN ROUTE “LES POMMIERS”
Russian River, CA 2018

RED BLENDS

DONATI CLARET
Bordeaux Blend, Pecos, CA 2016

RUTHERFORD HILL “BARREL SELECT”
Bordeaux Blend, Napa, CA 2015

THE PARING
Cabernet Sauvignon Blend, Santa Barbara, CA 2015

THE PRISONER
Red Zinfandel Blend, Rutherford, CA 2019

OTHER REDS

VENICA
Merlot, Ciliegi, Italy 2017

FIULOT
Barbera, Piedmont, Italy 2018

ALTOS LAS HORMIGAS
Malbec, Uco Valley, Argentina 2016

FROG’S LEAP
Merlot, Napa Valley, CA 2017

ROSE

NERO D’AVOLA
Nero D’Avola, Sicily, Italy

FAMILLE PERRIN
Cinsault, Grenache, Ambrósia, Syrah, Côtes du Rhône, France

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

CRAFT BEER

KROMBACHER PILSNER, 11.2oz
Krombacher Brewing Company, Germany, 4.8% ABV

GIBSONS BLOOD ORANGE ALE, 12oz
Haymarket Brewing Company, Chicago, IL 5.0% ABV

HALF ACRE ROTATING, 16oz
Ask your server for details, Chicago, IL

APEX PREDATOR SAISON, 16oz
Off Color Brewing Company, Chicago, IL 5.0% ABV

AMBER ALE, 12oz
Bell’s Brewing Company, Kalamazoo, MI 5.8% ABV

ANTI-HERO IPA, 12oz
Revolution Brewing Company, Chicago, IL 6.7% ABV

LIL SUMPIN’ SUMPIN’ PALE ALE, 12oz
Lagunitas Brewing Company, Chicago, IL 7.5% ABV

KROMBACHER PILSNER, 11.2oz
Krombacher Brewing Company, Germany, 4.8% ABV

LIL SUMPIN’ SUMPIN’ PALE ALE, 12oz
Lagunitas Brewing Company, Chicago, IL 7.5% ABV

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

PENICILLIN
Compass Box Artist Blend, Famous Grouse, Honey, Ginger & Lemon (Circa 2005)

TWO’S A CROWD
Pueblo Viejo Reposado, Roasted Pineapple Shrub, Ancho Reyes Chili, Lemon Juice & Peychaud’s Bitters

SUMMER LOVIN’
Grey Goose Watermelon & Basil Essence, Jasmine, Grey Goose Lemon Juice

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

INSECTICIDAL SPARKLING CIDER

SAMUEL SMITH ORGANIC

STRAWBERRY BANANA, 12oz
Green Apple, Pomegranate & Elderflower

ALPHA PROJECT
North Coast, CA 2016

SAMUEL SMITH ORGANIC

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

PENICILLIN
Compass Box Artist Blend, Famous Grouse, Honey, Ginger & Lemon (Circa 2005)

TWO’S A CROWD
Pueblo Viejo Reposado, Roasted Pineapple Shrub, Ancho Reyes Chili, Lemon Juice & Peychaud’s Bitters

SUMMER LOVIN’
Grey Goose Watermelon & Basil Essence, Jasmine, Grey Goose Lemon Juice

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

INSECTICIDAL SPARKLING CIDER

SAMUEL SMITH ORGANIC