

BAR SNACKS

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

SOUP

FRENCH ONION SOUP	9.00
CHICKEN SOUP	7.00
TOMATO BISQUE	6.00

ROMAN PAN PIZZA

PEPPERONI Crushed San Marzano Tomatoes & Mozzarella Cheese	12.00
KALE & TRUFFLE Parmesan Cheese, Baby Kale & Shaved Black Truffles	14.00
TOMATO MOZARELLA 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

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

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

SALADS

KALE & AVOCADO Grana Padano, Croutons, Cherry Tomatoes & Broken Caesar Vinaigrette	12.75
CALIFORNIA VEGETABLE Asparagus, Hearts of Palm, Avocado, Tomatoes & Meyer Lemon Vinaigrette	13.00
BUFFALO CHICKEN Red Onions, Roasted Corn, Point Reyes Bleu, Spicy Pecans & Ranch	15.50
CHOPPED KALE & QUINOA Goat Cheese, Praline Hazelnut, Orange & Lemon Mustard Vinaigrette	12.00
COBB Grilled Chicken, Avocado, Bacon, Cucumber, Crumbled Bleu Cheese, Egg, Tomato & Bleu Cheese Dressing	14.00
SIMPLE Iceberg, Romaine, Red Cabbage, Carrots, Cucumber, Cherry Tomato & Red Wine Vinaigrette	6.25

SALAD ADDITIONS

Chicken 4.00	Salmon 8.00*
Filet 5.00 EA*	Shrimp 8.00 1/4 lb*
Seared Tuna 13	



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

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

LOCAL FAVORITES

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

SIDES

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

SIDECAR SABATOGE 15

Pierre Ferrand 1840, Lazzaroni Amaretto, Triple Sec, Giffard Banana, Lemon Juice & Walnut Bitters

AVOCADO MARGARITA 13

Olmeca Altos Blanco, La Luna Mezcal, Triple Sec, Lemon Juice & Avocado Puree

HONEYDEW HIGHBALL 13

Sobieski Vodka, St. Christopher Riesling, Italicus, Honeydew Juice, Lime Juice & Grapefruit 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)

SEASONAL COCKTAILS

GUILTY PLEASURE 13

Olmeca Altos Reposado, Solerno Blood Orange Liqueur, Raspberry, Ginger, Lemon Juice & Red Clover Bitters

BIRD IN PARADISE 15

Appleton Estate Rum, Campari, Strawberry, Mint, Lime, Pineapple Juice & Real Coconut

BLACK MAMBA 15

Aguaviva Cachaca, Italicus, Carpena Prosecco, Blue Curaçao, Blueberry, Thyme & Lemon Juice

AMERICANO SWIZZLE 15

Punt Y Mes, La Luna Mezcal, Campari & Grapefruit Juice

A WHOLE NEW WORLD* 15

Macchu Pisco, Jasmine Liqueur, Peychauds Aperitivo, 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

COMTE LAFON 13 / 60

Macon-Charnay, France 2017

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

ENZO 9 / 36

Pinot Grigio, Verona, 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

ALAIN DE LA TREILLE 10 / 45

Loire Valley, France 2018

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

VENICA 10 / 45

Merlot, Italy 2017

FIULOT 11 / 50

Barbera, 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

SAMUEL SMITH ORGANIC 8

England, 12 oz, 5.0% ABV

J.K'S ORCHARD GATE ORGANIC 10

Flushing, MI, 16 oz, 6.0% ABV