

BAR SNACKS

WAGYU PIGS IN A BLANKET Whole Grain Mustard	15.50
HANDMADE GUACAMOLE Housemade Tortilla Chips	12.50
WARM PRETZELS Mercks Pub Cheese	10.75
HUMMUS Vegetables, Mixed Olives & Pita Bread	15.00
TUNA TACOS* Fried Wonton, Chipotle Mayo, Guacamole, Lime & Pea Shoots	17.50

SOUP

FRENCH ONION SOUP	9.00
CHICKEN SOUP	7.00
TOMATO BISQUE	7.00
GRILLED CHEESE & TOMATO BISQUE	13.50

ROMAN PAN PIZZA

PEPPERONI Crushed San Marzano Tomatoes & Mozzarella Cheese	14.00
KALE & TRUFFLE Parmesan Cheese, Baby Kale & Shaved Black Truffles	16.00
TOMATO MOZZARELLA Crushed San Marzano Tomatoes, Basil & Mozzarella Cheese	12.00

BURGERS & SANDWICHES

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

LUX ROYALE BURGER* Two 4 oz Prime Patties, House Bun, American Cheese, Caramelized Onions, Ketchup, Mustard & Lux Pickles	17.50
AUSSIE BBQ BURGER* 8 oz Gibsons Grassfed Australian Patty, House Bun, Fried Onions, White Cheddar Cheese, Gibsons BBQ Sauce & Lux Pickles	18.00
CLASSIC BURGER* 10 oz Prime Patty, House Bun, Lettuce, Tomato, Onion & Lux Pickles	19.00
TURKEY BURGER Avocado, White Cheddar, Lettuce, Tomato, Onion & Rolled Oats Bun	16.00
REUBEN SANDWICH House Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing & Rye Bread	19.50
LUX CLUB Turkey, Avocado, White Cheddar, Cucumber, Tomato & Chipotle Mayo	17.00
APPLE BBQ FRIED CHICKEN Fried Chicken Breast, Nueske Bacon, Cheddar Cheese, Apple BBQ Sauce, Cole Slaw & House Bun	17.50

ADDITIONS

Egg: 1.50* | Bacon: 4.75* | Cheese: 1.50 | Avocado: 2.00

SANDWICH OF THE MONTH

BELLEVUE BURGER Two 4 oz Prime Patties, Cheddar Cheese, Lux Pickles, Dijonnaise & House Bun	17.50
--	-------

BAR PLATES

GOLD COAST FILET SLIDERS* Filet Medallions & Maitre D' Butter	20.25
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	
JUMBO LUMP CRAB CAKE Hot Pink Mayo & Coleslaw	26.00
SMOKED CHICKEN WINGS* Buffalo Seasoning or Maple Spice	13.00
SWEET CHILI FRIED CALAMARI Sweet Peppers, Jalapeño & Hoisin Chili Sauce	17.00
CHICKEN TENDERS Miller's Farm Chicken, BBQ & Honey Mustard	14.75
SEARED TUNA* Mustard Soy Glaze, Pickled Ginger, Frisee, Wasabi & Sesame Seeds	19.00

SALADS

KALE & AVOCADO Grana Padano, Croutons, Cherry Tomatoes & Broken Caesar Vinaigrette	14.50
CALIFORNIA VEGETABLE Asparagus, Hearts of Palm, Zucchini, Carrots, Radish, Cucumber, Avocado, Tomatoes, Romaine & Meyer Lemon Vinaigrette	15.50
BUFFALO CHICKEN Red Onions, Roasted Corn, Celery, Carrots Point Reyes Bleu, Spicy Pecans & Ranch	17.50
CHOPPED KALE & QUINOA Goat Cheese, Praline Hazelnut, Orange & Lemon Mustard Vinaigrette	13.50
COBB Grilled Chicken, Avocado, Bacon, Cucumber, Crumbled Bleu Cheese, Egg, Tomato & Bleu Cheese Dressing	16.50
SIMPLE Iceberg, Romaine, Red Cabbage, Carrots, Cucumber, Cherry Tomato & Red Wine Vinaigrette	7.00

SALAD ADDITIONS

Chicken 4.50	Salmon 8.00*
Filet 6.75 EA*	Shrimp 8.00 1/4 lb*
Seared Tuna 14.00*	



GIBSONS STEAKS

LUXBAR proudly serves Gibsons Prime Angus beef.

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

FILET MIGNON* 7 oz	55.00
NEW YORK STRIP* 13 oz	67.00
GGA RIBEYE* 14 oz	62.00
STEAK FRITES* Gibsons Grassfed Australian Strip, Maitre D' Butter, Hand Cut Fries	19.50

LOCAL FAVORITES

FAROE ISLAND CEDAR PLANKED SALMON* Shaved Raw Vegetable Salad & Meyer Lemon Vinaigrette	26.50
BUTTERMILK FRIED CHICKEN Honey & Creamy Coleslaw	22.00
BABY BACK RIBS Hand Cut Fries	Half \$26.00 / Full \$36.00
GIBSONS PRIME STEAK AND BLACK BEAN CHILI Cheddar, Jalapeño, Sour Cream & Housemade Cornbread	13.50
AVOCADO TOAST* La Farine Bakery Sourdough, Avocado Spread, Poached Eggs & Herb Salad	14.00

SIDES

ROASTED BRUSSELS SPROUTS Bacon & Parmesan Cheese	14.00
SAUTÉED BROCCOLI Olive Oil, Garlic, Salt & Pepper	10.00
TRUFFLE FRIES Truffle Oil & Parmesan Cheese	11.50
BAKED SWEET POTATO Maple Bourbon Butter & Brown Sugar	9.00
MACARONI GRATIN Ziti Pasta, Parmesan & Swiss Cheese	8.50
MASHED POTATOES	8.00
HOUSE POTATO CHIPS	4.00
CREAMY COLESLAW	4.50

DOORDASH & CAVIAR DELIVERY
OR CURBSIDE
PICKUP AVAILABLE ALWAYS

*ITEMS CAN BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS. MENU 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.



LUXBAR LIBATIONS

PAPER PLANE	15
Legent Whiskey, Amaro Nonino, Aperol & Lemon (Circa: 2008)	
STAFF MEETING	15
Krombacher Pilsner & A Shot of Buffalo Trace (Circa: Forever Ago)	
BUILD YOUR OWN MANHATTAN	15
Curated list of Rye Whiskeys, Vermouths & Bitters Ask Your Server (Circa: 1882)	
LUXBAR OLD FASHIONED	15
Wild Turkey 101, Demerara & Cherry Bark Vanilla Bitters (Circa: 1881)	

LUXBAR MULE	15
Conciere Vodka, Goose Island Ginger Beer & Orange Bitters (Circa: 1941)	
BELOW DECK	16
Grey Goose Strawberry Lemongrass, Giffard Orgeat, Aperol, Mint, Angostura & Lemon (Seasonal)	
RESTING BEACH FACE	16
Gran Centenario Reposado, Fruitful Coconut, Domaine De Canton, Tiki Bitters & Lemon (Seasonal)	
BIG PA-PAYA	18
400 Conejos Mezcal, SelvaRey White Rum, Fruitful Papaya, Giffard Banana, Cucumber Soda, Ginger Bitters & Lime (Seasonal)	

AVIATION	15
Aviaton Gin, Creme de Violette, Luxardo Maraschino & Lemon Juice (Circa: 1917)	
FOUNTAIN OF YOUTH	20
Hendrick's Grand Cabaret, Warner's Elderflower Gin, Kiwi, Lo-Fi Blanc, Prosecco & Lime (Seasonal)	
BY WAY OF WATER	18
Barrel-Aged Fovo Fogo Cachaça, Persimmon, Fruitful Watermelon, Alma Finca & Lime (Seasonal)	
MESSAGE IN A BOTTLE	16
El Dorado 5 Year, Chariman's Reserve Rum, Italicus, Smoky Earl Grey Tea, Teeling's Blackpitts, Angostura & Lemon (Seasonal)	

CHAMPAGNE & SPARKLING

LORIELLA	12 / 48
Prosecco, Italy, NV	
GRUET ROSE	14 / 65
New Mexico, NV	
DOMAINE ST. REMY CREMANT	14 / 65
Alsace, France NV	
MOET & CHANDON "IMPERIAL" (187ml)	24
Reims, France NV	
PIPER HEIDSIECK	89
Champagne France, NV	
VEUVE "YELLOW LABEL"	150
Reims, France NV	
KRUG, GRANDE CUVÉE	375
Reims, France NV	
DOM PERIGNON	475
Epernay, France 2012	

CHARDONNAY

BUEHLER	13 / 60
Russian River Valley, CA 2020	
FAMILLE PERRACHON	14 / 65
Macon-Villages, France 2022	
JORDAN	72
Russian River Valley, CA 2021	
FAR NIENTE	88
Oakville, CA 2022	

SAUVIGNON BLANC

LEYDA	13 / 60
Leyda Valley, Chile 2022	
ANDRE VATAN	19 / 90
Sancerre, France 2022	
LOVEBLOCK	55
Marlborough, New Zealand 2022	

OTHER WHITES

ENZO	10 / 45
Pinot Grigio, Verona, Italy 2022	
ST. CHRISHTOPHER	12 / 55
Riesling Kabinett, Germany 2022	
LA CAÑA	15 / 70
Albariño, Rias Baixas, Portugal 2022	

ROSÉ

PEYRASSOL	13 / 60
Provence Blend, Cotes de Provence, France 2023	



CABERNET SAUVIGNON

SUBMISSION	13 / 60
Napa, CA 2020	
VALRAVN	17 / 80
Sonoma, CA 2021	
JORDAN	120
Alexander Valley, CA 2019	
NICKEL & NICKEL	198
Dogleg Vineyard, St. Helena, CA 2019	

PINOT NOIR

PAVETTE	13 / 55
Lodi, CA 2022	
DOM YVES	17 / 80
Burgundy, France 2022	
EN ROUTE "LES POMMIERS"	99
Russian River, CA 2022	

RED BLENDS

DONATI CLARET	15 / 70
Bordeaux Blend, Paicines, CA 2020	
THE PARING	78
Cabernet Sauvignon Blend, Santa Barbara, CA 2018	
THE PRISONER	125
Red Zinfandel Blend, Rutherford, CA 2022	

OTHER REDS

PASQUA ROSSO	13 / 60
Verona, Italy 2021	
DECOY MERLOT	15 / 70
Napa Valley, CA 2021	
FARRAH SYRAH	15 / 70
Lodi, CA 2020	

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

CRAFT BEER

GIBSONS BLOOD ORANGE, 12oz	9
Haymarket Brewing Company, Chicago, IL 5.0% ABV	
GIBSONS HELLES LAGER, 12oz	9
Haymarket Brewing Company, Chicago, IL 4.8% ABV	
TOME HAZY PALE ALE, 16oz	9
Half Acre Brewing Company, Chicago, IL 5.5% ABV	
APEX PREDATOR SAISON, 16oz	9
Off Color Brewing Company, Chicago, IL 6.5% ABV	
AMBER ALE, 12oz	9
Bell's Brewing Company, Kalamazoo, MI 5.8% ABV	
GUMBALLHEAD WHEAT ALE, 12oz	9
3 Floyds Brewing Company, Munster, IN 5.6% ABV	
ANTI-HERO IPA, 12oz	9
Revolution Brewing Company, Chicago, IL 6.7% ABV	
LIL SUMPIN' SUMPIN' PALE ALE, 12oz	9
Lagunitas Brewing Company, Chicago, IL 7.5% ABV	
PORTER, 12oz	9
Founders Brewing Company, Grand Rapids, MI 6.5% ABV	

ARTISANAL CIDERS

VANDERMILL TOTALLY ROASTED	9
Spring Lake, MI, 12 oz, 6.8% ABV	

LIQUOR BOOK

