BAR SNACKS

WAGYU PIGS IN A BLANKET  14.00
Whole Grain Mustard

HANDMADE GUACAMOLE  11.00
Housemade Tortilla Chips

WARM PRETZELS  9.75
Merkts Pub Cheese

HUMMUS  13.75
Vegetables, Mixed Olives & Pita Bread

TUNA TACOS*  16.75
Fried Wonton, Chipotle Mayo, Guacamole, Lime & Pea Shoots

SOUP

FRENCH ONION SOUP  9.00

CHICKEN SOUP  7.00

TOMATO BISQUE  7.00

NUDE SNACKS

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  21.00
Gibsons BBQ & Pineapple BBQ

JUMBO LUMP CRAB CAKE  21.00
Hot Pink Mayo & Creoleaise

SMOKED CHICKEN WINGS*  11.00
Buffalo Seasoning or Maple Spice

SWEET CHILI FRIED CALAMARI  16.75
Sweet Peppers, Jalapeno & Hoisin Chili Sauce

CHICKEN TENDERS  13.25
Miller’s Farm Chicken, BBQ & Honey Mustard

SEALED TUNA*  17.75
Mustard Soy Glaze, Pickled Ginger, Frisee, Wasabi & Sesame Seeds

BURGERS & SANDWICHES

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

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

AUSSIE BBQ BURGER*  16.75
8 oz Gibsons Grassfed Australien 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*  16.25
Sliced Italian Beef, Roasted Green & Red Bell Peppers, Giardiniera & Au Jus

LUX CLUB  15.25
Turkey, Avocado, White Cheddar, Cucumber, Tomato & Chipotle Mayo

ADDITIONS

Egg 1.50 | Bacon 4.50 | Cheese 1.50 | Avocado 2.00

TRUFFLE SHUFFLE BURGER*  19.00
One 8 oz Gibsons Prime Angus Patty with Truffle Butter Injestion, House Bun, Shredded Lettuce, Tomato, Thin Crispy Onion Rings, Camembert Cheese & Truffle Mayo

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.

FILET MIGNON* 7 oz  44.00
NEW YORK STRIP* 13 oz  57.00
GGA RIBEYE* 14 oz  55.00
STEAK FRITES*  17.00
Two 4 oz Prime Patties, House Bun, American Cheese, Gibsons Grassfed Australian Strip, Matre D’ Butter, Hand Cut Fries

LOCAL FAVORITES

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

BUTTERMILK FRIED CHICKEN  20.00
Honey & Creamy Coleslaw

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

AVOCADO TOAST*  12.75
La Ferme 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 Jalapeno

TRUFFLE FRIES  10.50
Truffle Oil & Parmesan Cheese

MACARONI GRATIN  8.00
Eli Pasto, Parmesan & Swiss Cheese

HOUSE POTATO CHIPS  4.00

CREAMY COLESLAW  4.00

MASHED POTATOES  7.00

DOORDASH & CAVIAR DELIVERY OR CURBSIDE PICKUP AVAILABLE ALWAYS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
MENU ITEMS MAY CONTAIN ON COME IN CONTACT WITH ALLERGENS, INCLUDING, BUT NOT LIMITED TO, MILK, EGGS, FISH, TREE NUTS, NUTS, PEANUTS AND SOYBEANS.
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.

GIBSONSSTRONG
CLASSIC COCKTAILS

STAFF MEETING
Gibsons Helles Lager & A Shot Of Luxbar Blanton's

PAPER PLANE
Wild Turkey 101, Aperol, Amaro Nonino & Lemon (Circa: 2007)

SEASONAL COCKTAILS

DOUBLE TAP
Only two drinks per customer
Plantation Pineapple Rum, Smith & Cross, Hamilton El Rum, Fin’s Zombie Mix, Lime Juice & Angostura

COLE’S COCKTAIL
Strawberry Infused Punta & Men, La Luna Mezcal
Pierre Ferrand 1840 Cognac, Comber Peche & Peychaud Bitters

Cabernet Sauvignon

CABERNET SAUVIGNON

ALPHA PROJECT
North Coast, CA 2019

BAUER FAMILY “THIRTY 5”
California Appellation 2019

DONATI FAMILY “EZIO”
Pezzini, CA 2016

JORDAN
Alexander Valley, CA 2016

OAKVILLE
Napa, CA 2017

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

CHIMNEY ROCK
Napa, CA 2018

Pinot Noir

PINOT NOIR
Russian River Valley, California 2019

DOMAINE YVES
Burgundy, France 2018

EN ROUTE “LES POMMIERS”
Russian River, CA 2018

Red Blends

RED BLENDS

DONATI CLARET
Bordeaux Blend, Pezzei, CA 2017

RUTHERFORD HILL “BARREL SELECT”
Bordeaux Blend, Napa, CA 2016

THE PARING
Cabernet Sauvignon Blend, Santa Barbara, CA 2016

THE PRISONER
Red Zinfandel Blend, Rutherford, CA 2019

Other Reds

OTHER REDS

VENICA
Marlborough, New Zealand 2020

FIULOT
Barbera, Piedmont, Italy 2019

ALTOS LAS HORMIGAS
Malbec, Uco Valley, Argentina 2016

FROG’S LEAP
Merlot, Napa Valley, CA 2017

Rose

ROSE

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

CRAFT BEER

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

GIBSONS HELLES LAGER, 12oz
Haymarket Brewing Company, Chicago, IL 4.8% 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

SOFIE FARMHOUSE ALE, 12oz
Goose Island Brewing Company, Chicago, IL 6.5% ABV

3 FLOYS ROTATING, 12oz
Ask your server for details, Munster, IN

PORTER, 12oz
Founders Brewing Company, Grand Rapids, MI 6.6% ABV