

# SAUL GOOD

## restaurant & pub

### APPETIZERS

#### Saul's Soup of the Day

Ask your server about today's fresh house-made creation. \$5

**Mac & Cheese** Pasta baked with our creamy homemade cheese sauce, topped with even more cheddar and jack cheese with toasted Ritz cracker crumbs. \$9

**Buffalo Chicken** Fried boneless chicken tossed in garlic buffalo sauce. Served with celery and bleu cheese dressing. \$12.50

**West 6<sup>th</sup> Beer Cheese and Steak Nachos** Crispy corn tortilla chips piled with grilled steak, a five-cheese blend, beer cheese made with local brewery West 6<sup>th</sup> Amber Ale, fresh jalapeños, scallions, cilantro, sea salt and lime. \$14.50

**Southwestern Dip** Smoked shoupeeg corn, jalapeños, scallions and cilantro combined with cream cheese seasoned with toasted cumin and chili powder. Served warm with crispy corn tortilla chips. \$10.50

### SALADS

**Asian Crunch** Romaine lettuce tossed in sesame-ginger dressing with cabbage, carrots, chicken, crispy wontons, rice noodles and peanuts. \$12.50

**Fresh Strawberry** Mixed lettuce with strawberries, grapes, almonds, scallions and our house-made poppy seed dressing. Served with cheese bread. \$11.50

**Wedge** Iceberg lettuce, bacon, bleu cheese crumbles, red onions, tomatoes, zesty balsamic and bleu cheese dressing. Served with cheese bread. \$11.50

**Chicken Caesar** Romaine lettuce, chicken, Romano cheese, hand-cut croutons and house-made Caesar dressing. Served with cheese bread. \$12

**Super Food** Baby kale, arugula, blueberries, sun-dried cranberries, red grapes, candied pecans, red onions, quinoa, goat cheese and fat-free berry dressing. \$12

**Cobb Salad** Romaine lettuce, bacon, turkey, chopped hardboiled egg, bleu cheese crumbles, tomatoes, avocado, croutons and Dijon-ranch dressing. Served with cheese bread. \$13.50

### OUR SIGNATURE PIZZA & FLATBREADS Pizza \$14.50 / Flatbread \$11

We proudly make our own pizza dough from scratch and top all our cosmopolitan style pizzas and flatbreads with our five-cheese blend.

*gluten-free pizza crust available add \$2*

#### Rosemary Chicken

Rosemary-infused olive oil, grilled chicken, spinach, artichoke hearts and lemon.

#### BBQ Chicken

BBQ sauce, chicken, bleu cheese crumbles, caramelized onions and cilantro.

#### Kentucky Hot Brown

Creamy Mornay sauce, ham, turkey, bacon, cheddar-jack cheese and fresh tomatoes.

#### Argentinean Steak

Churrasco sauce, marinated steak, roasted red peppers and lime

#### Parisian

Dijon cream sauce, ham, Brie cheese, Granny Smith apples and a drizzle of honey.

#### Crab Rangoon Pizza \$15 / Flatbread \$12

Surimi-style crab, whipped cream cheese, cheddar, crispy wontons, sweet chili sauce, cilantro and lime.

### BUILD YOUR OWN PIZZA \$13.50

All pizzas come with five-cheese blend **SAUCE:** House Arrabiata • Rosemary Infused Oil • Garlic Buffalo

#### TOPPINGS 50¢ each

|                 |                   |
|-----------------|-------------------|
| Pepperoni       | Kalamata Olives   |
| Italian Sausage | Red Onion         |
| Ham             | Caramelized Onion |
| Anchovies       | Red Peppers       |
| Pineapple       | Jalapeño Peppers  |
| Spinach         | Banana Peppers    |
| Mushrooms       |                   |

#### PREMIUM TOPPINGS \$2 each

|                            |                        |
|----------------------------|------------------------|
| Steak • Bacon              | Artichoke Hearts       |
| Blackened Chicken          | Sun-Dried Tomato Pesto |
| Rosemary Marinated Chicken | Basil Pesto            |

#### EXTRA CHEESE \$1 each

Romano Blend • Bleu • Cheddar-Jack  
Goat • Fresh Mozzarella • Brie

## OUR SIGNATURE BURGERS

We proudly offer a 7 oz. Angus beef patty or a 6 oz. chicken breast served on a freshly baked, **DV8 Kitchen** brioche bun, toasted. (*gluten-free bun, add \$2*) Topped with balsamic dressed lettuce, tomato and red onion. Served with Saul's Spice seasoned French fries.

### Hawaiian \$13

Grilled pineapple, teriyaki sauce, Swiss cheese and mayonnaise.

### Texas \$13

Pepper jack cheese, BBQ sauce and fresh jalapenos.

### Cheese & Bacon \$13.50

Your choice of cheese and two slices of bacon.

### Crabby Patty \$14.25

Surimi-style crab, crispy wontons, whipped cream cheese, sweet chili sauce and cilantro.

## BUILD YOUR OWN BURGER

Served with Saul's Spice seasoned French fries, includes lettuce, tomato and red onion. \$12

| BUN<br>CHOOSE 1                       | PROTEIN<br>CHOOSE 1                               | SAUCE<br>CHOOSE 1 | CHEESE<br>CHOOSE 1    | TOPPINGS               |                                   |
|---------------------------------------|---|-------------------|-----------------------|------------------------|-----------------------------------|
| Fresh <b>DV8</b><br>Brioche           | Angus Beef  | BBQ               | American              | <b>50¢</b><br>Sautéed  | <b>\$1.25</b><br>Avocado          |
| Grilled <b>DV8</b><br>Sourdough       | Grilled Chicken                                   | Dijonaise         | Cheddar               | Mushrooms              | Egg                               |
| Lettuce Cups                          | Portabello<br>Mushroom                            | Szechwan          | Swiss                 | Grilled<br>Pineapple   | Artichoke<br>Hearts               |
| Gluten-Free<br>Bun ( <i>add \$2</i> ) | Fried Chicken                                     | Sweet Chili       | Pepper Jack           | Fresh<br>Jalapeños     | <b>\$2</b><br>2 - Bacon<br>Slices |
|                                       | Plant Based<br>Burger 6 oz.<br>( <i>add \$2</i> ) |                   | Bleu Cheese Crumbles  | Caramelized<br>Onions  | <b>\$2.50</b><br>Surimi Crab      |
|                                       |   |                   | <b>\$1.25</b><br>Goat | Roasted<br>Red Peppers |                                   |
|                                       |   |                   | Brie                  | Pickles                |                                   |
|                                       |   |                   | Pimento               |                        |                                   |
|                                       |   |                   | Beer Cheese           |                        |                                   |

## MAINS

**Steak – Chef's Choice** Lightly seasoned and grilled. Served with asparagus and potatoes. Market Price

**Pork Chop** Rubbed with brown sugar, cayenne pepper and cinnamon. Served with sweet potato fries. \$23

**Norwegian Salmon** Fresh grilled filet salmon topped with tzatziki sauce, basil pesto and sun-dried tomato pesto. Served with quinoa medley and asparagus. \$23

**Saul's Chicken & Waffle** Saul's spiced fried boneless chicken, Belgian waffle, maple syrup and scallions. \$14.50

**Cajun Chicken Pasta** Spicy chicken breast, mushrooms, red onions and red bell peppers, penne pasta tossed in Cajun cream sauce. Served with cheese bread. \$17

**Napa Valley Chicken** Two chicken breasts topped with a fresh lemon white wine sauce, artichoke hearts and roasted tomatoes. Served with mashed potatoes and asparagus. \$17

**Big Breakfast** Two farm fresh eggs cooked any style, three strips of bacon, tater tots, a half waffle with butter and maple syrup. \$12.50

## SANDWICHES

Served with Saul Spice seasoned French fries.

**Asian Dip** Thinly sliced steak with a soy glaze on a fresh **DV8** hoagie with ginger dressed spinach. Served with Szechwan dipping sauce. \$14

**Turkey Cobb** Turkey, bacon, bleu cheese crumbles, avocado, tomato, balsamic dressed lettuce and cobb aioli on fresh **DV8** sourdough. \$13.50

**Pimento Chicken** Fried chicken breast, pimento cheese, honey and fresh jalapeños on a fresh **DV8** brioche bun.

## SIDES

Soup of the Day, Fresh Fruit, Asparagus, House Side Salad, French Fries, Tater Tots, Mashed Potato, Sweet Potato Fries, Baby Russets, Quinoa Medley

## BEVERAGES

Iced Tea, Sweet Tea, Raspberry Iced Tea, Hot Tea, Coke, Diet Coke, Root Beer, Ale 8, Sprite, Pink Lemonade, Milk, Coffee

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### DESSERTS

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**White Chocolate Cheesecake** Homemade on a butter graham cracker crust and sour cream topping. \$9.50

**DV8 Cinnamon Roll Bread Pudding** Warm bread pudding made with DV8 cinnamon rolls. Topped with cream cheese frosting and white chocolate shavings. \$7.50

**Chocolate Popcorn** Fresh salted popcorn covered in smooth milk chocolate. \$10.50

**Chocolate Fondue** Choice of smooth milk chocolate or rich dark Belgian chocolate. Served with pretzels, bananas, strawberries, Rice Krispie Treats and waffle wedges. \$16

**Half-Baked Chocolate Chip Cookie Sundae**

Warm house-made chocolate chip cookie served in a cast iron skillet and topped with vanilla ice cream, white, milk and dark chocolate sauce. \$9.50

**Bananas Foster Waffle** Bananas, brown sugar and butter, sautéed with banana liqueur, served over a Belgian waffle with vanilla ice cream and white chocolate. \$12.50

# BAR MENU

## LOCAL KENTUCKY DRAFTS

**Blue Stallion Hefeweizen**  
**German wheat ale** Refreshing, unfiltered wheat ale with strong banana and subtle clove flavors. 10

**Country Boy Cougar Bait blonde ale**  
Crisp ale with a unique malt and citrus hop balance. 7

**Country Boy Shotgun Wedding vanilla brown ale** Deliciously malty brown ale with real vanilla beans! 8

**Fusion Wit's End witbier**  
Classic light and fruity Belgian-style witbier, brewed with orange zest and coriander, slightly spicy with a citrus aroma. 8

**Kentucky Bourbon Barrel strong ale**  
Hints of caramel and vanilla flavors with oak accents. Warming alcohol finish. 7

**Mirror Twin Mos Def IPA west coast mosaic IPA** Hints of grapefruit and citrus. A balance of clean and bitter. 8

**Pivot Brewing rotating cider**  
Which fresh local cider is on tap? Just ask. 8

**Sig Luscher pilsner**  
Crisp, refreshing, simple Bohemian style. 7

**West 6th IPA India pale ale**  
Citrus is the star over a breadly malt and pine stickiness. Well-balanced with notes of peaches, lemon zest, dank grassiness and tangerines. 7

**West 6th Amber amber ale**  
Yeast and hops take the backseat as malt shines with a crisp biscuity zing. 7

## DRAFT ADVENTURES

**Mini Brewfest choose any 4**  
Do you enjoy experiencing new flavors or simply like a little of everything? Just choose any 4 drafts or ask your server for their picks, and let the tasting begin! 12

## CLASSIC DRAFTS

**Bud Light** American light lager  
Most popular worldwide. Very refreshing and thirst quenching. 5.5

**Guinness stout** Creamy stout with tastes of coffee, dark malts, and dark chocolate. 7

**Yuengling traditional lager**  
Medium-bodied flavor with roasted caramel malt for a subtle sweetness. 6

## BOTTLES

### Domestic

Budweiser 4  
Coors Light 4  
Michelob Ultra 4  
Miller Lite 4  
Blue Moon 5

### Imported

Corona 5

### Non-Alcoholic

O'Doul's 4

### Gluten-Free

Angry Orchard Hard Cider 5  
Omission Lager 5      Bud Light Seltzer 5

## SAUL'S 1/2 PRICE SPECIALS

Monday – Saturday 3 – 7 pm

**Monday 1/2 Price**  
Hand-Tossed Pizzas

**Tuesday 1/2 Price**  
Our Specialty Drinks

**Wednesday 1/2 Price**  
Chocolate Desserts  
Bottles of Wine

**Thursday 1/2 Price**  
Southwestern Dip  
Margaritas & Corona Beer

**Fri & Sat 1/2 Price**  
All Local Draft Beers

**Sun \$10** 11:30 am – 2:30 pm  
Bottomless Mimosas

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# BAR MENU

## OUR SPECIALTY DRINKS

### Cool as a Cucumber

Aviation Gin or Broken Shed Vodka, muddled mint, cucumber, simple syrup, topped with Sprite. 12

### The Lex

Cruzan Rum, pomegranate syrup, pineapple juice, cranberry juice, triple sec, and club soda. 12

### Frosé All Day

Ava Grace Rosé, Absolut Vodka, strawberry purée, and sour mix blended and garnished with a strawberry. 10

### Pixy Stick

Sky Vodka, Grape and Island Blue Puckers, sour mix, sugar-rimmed glass. 10

### Peachy Keene

Frozen bellini made with Martini & Rossi Prosecco, a splash of cabernet, peach purée, garnished with a peach slice. 10

### Hotter than Hades Margarita

Patrón, agave nectar, margarita mix, muddled lime and jalapeños, rimmed with salt and garnished with a lime. 12

### Summer Daze Sangria

13 Celsius Sauvignon Blanc, Captain Morgan Spiced Rum, peach schnapps, triple sec, pineapple juice, grapefruit juice, muddled with fresh fruit, and garnished with an orange. 12

## MOCKTAIL

### Bluegrass Breeze

Pineapple juice, ginger ale, lime, pomegranate syrup, mint. 5

## WINES

### White

|               |                 |             | Glass | Bottle |
|---------------|-----------------|-------------|-------|--------|
| Sycamore Lane | Chardonnay      | California  | 7     | ----   |
| 13 Celsius    | Sauvignon Blanc | New Zealand | 9     | 34     |
| Mia Dolcea    | Moscato d'Asti  | Italy       | 9     | 34     |
| Conviviale    | Pinot Grigio    | Italy       | 9     | 34     |
| Kung Fu Girl  | Riesling        | Washington  | 10    | 36     |

### Red

|                  |                    |            |    |      |
|------------------|--------------------|------------|----|------|
| Sycamore Lane    | Cabernet Sauvignon | California | 7  | ---- |
| Louis M. Martini | Cabernet Sauvignon | California | 12 | 44   |
| The Velvet Devil | Merlot             | Washington | 10 | 36   |
| The Zin          | Zinfandel          | California | 11 | 40   |
| Meiomi           | Pinot Noir         | California | 14 | 54   |

### Sparkling

|                  |          |        |      |      |
|------------------|----------|--------|------|------|
| Veuve Devienne   | Brut     | France | 9    | 34   |
| Martini & Rossi  | Prosecco | Italy  | 12   | ---- |
| Domaine Carneros | Brut     | France | ---- | 70   |

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