



GREEN RIVER GRILL & BAR

AT MAMMOTH CAVE NATIONAL PARK

STARTERS

FRIED GREEN TOMATOES | \$10.99
Pimento Cheese, Mammoth Sauce

WINGS | \$14.99
Roasted Bone-In Wings. Choice of Bourbon BBQ, Buffalo Sweet Chili Sauce, or Naked

“STAR CHAMBER” PLATTER | \$18.99
Chicken Tenders, Fried Pickles, Mozzarella Sticks, & Onion Rings. Served with BBQ, Ranch, & Mammoth Sauce

MOZZARELLA STICKS | \$10.99
Marinara Sauce

KENTUCKY CHEESE BOARD | \$18.99
Three Locally-Made Artisan Cheeses, Seasonal Fruit, Local Honey, Crackers

FRIED PICKLES v | \$8.99
Buttermilk Ranch

SOUPS & SALADS Add Grilled Chicken to Any Salad + \$7

CAVE SOUP OF THE DAY | \$8.99
Made from Scratch Daily

GREEN RIVER SALAD v | \$10.99
Mixed Greens, Tomatoes, Cucumbers, Mushroom, Onions, Cheddar Cheese & Croutons, Choice of Dressing

“DOME” SALAD GF | \$18.99
Romaine & Fresh Greens, Shredded Chicken, Bacon, Hard Cooked Eggs, Tomatoes, Bleu Cheese, Roasted Corn, Green Onions, Choice of Dressing

CAESAR SALAD | \$9.99
Romaine, Croutons, Parmesan, & Classic Caesar Dressing

STRAWBERRY PECAN SALAD GF | \$13.99
Mixed Greens, Goat Cheese, Candied Pecans, Mandarin Oranges, Strawberries and Blueberries, Choice of Dressing

Dressing Selections
Ranch, Bleu Cheese, Poppyseed, Caesar, Honey Mustard, Raspberry Vinaigrette, Italian Dressing

BURGERS Served with Lettuce, Tomato, Onion, Pickle, and Fries. Sub Sweet Potato Fries or Onion Rings +\$2 Sub. Black Bean Burger v \$3 or Beyond Burger v \$4 on Any Patty

CAVE CLASSIC* | \$13.99
1/3 LB. Beef Patty, American Cheese

“KARST” BURGER* | \$17.99
1/2 LB. Beef Patty, Topped with Bacon, Fried Egg, Cheddar Cheese

MUSHROOM SWISS BURGER* | \$16.99
1/2 LB. Beef Patty, Swiss, Sautéed Mushrooms

MAMMOTH BURGER* | \$16.99
1/2 LB. Beef Patty, Cheddar, Raspberry Jam, Caramelized Onions

SANDWICHES & WRAPS

BOURBON BBQ CHICKEN | \$14.99
Grilled Chicken Breast, Kentucky Bourbon BBQ Sauce, Bacon, Crispy Onions, Bun, Served with Fries

GROWN-UP GRILLED CHEESE | \$12.99
Cheddar, Swiss, Mozzarella, Bacon & Tomatoes on Griddled Sourdough Bread, Served with Fries

FISH SANDWICH | \$13.99
Cod, Lettuce, Tomato, Tartar Sauce on a Toasted Bun, Served with Fries

ROASTED VEGETABLE WRAP v | \$10.99
Grilled Zucchini, Tomatoes, Slaw, Pickled Red Onion, Fresh Greens, Buttermilk Ranch, Spinach Tortilla, Served with Chips

MAMMOTH CLUB | \$15.99
Turkey, Bacon, Ham, Swiss, Herb Mayo, on Sourdough, Served with Fries

KENTUCKY HOT BROWN | \$15.99
Roasted Turkey, Bacon, Tomato, House Made Mornay

v Vegetarian • GF Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Your comfort and safety are important to us. Please inform your server of any food allergies or dietary restrictions and we will gladly do our best to accommodate you. Some menu items can be adjusted to meet dietary needs. Please note that our kitchen handles the major food allergens, including milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame, and cross-contact may occur. Please note that a gratuity of 20% will be automatically applied to groups of eight or larger.

ENTRÉES Served with Choice of One Side

TOMATO PIE v | \$14.99

Heirloom Tomatoes, Sweet Onions, Fresh Herbs, Cheddar, Parmesan

COUNTRY CHICKEN FRIED CHICKEN | \$15.99

Hand-Breaded Chicken Cutlet, Country Gravy

RED, WHITE, & BLEU NY STRIP STEAK | \$37.99

Grilled 10oz. Strip Steak, Cranberry Demi-Glace, Bleu Cheese

JUMBO SHRIMP | \$17.99

Choice of Fried or Herb Grilled Butterflied Shrimp, Cocktail Sauce

LEMON PEPPER TROUT* | \$19.99

Pan Seared Trout, Lemon & Herb Compound Butter

GRILLED PORK CHOP* | \$19.99

Center Cut Chop, Roasted Apple Chutney

—SIDES—

FRENCH FRIES v \$4 • SWEET POTATO FRIES v \$4 • ONION RINGS v \$5 • BAKED POTATO (AVAILABLE AFTER 5PM) v \$4

MASHED POTATOES v \$4 • CORN v \$4 • GREEN BEANS v \$4 • COLESLAW v \$4 • VEGETABLE OF THE DAY v \$4

BISCUITS & HUCKLEBERRY JAM v \$4

DESSERT

DERBY PIE® v | \$9.99

Kentucky's Timeless Dessert. Packed with Decadent Chocolate & Walnuts

“FROZEN NIAGARA” v | \$12.99

Warm Chocolate Brownie Topped with Vanilla Ice Cream & Huckleberry Sauce

FLOURLESS CHOCOLATE CAKE v, GF | \$8.99

CHANÉY'S DAIRY BARN ICE CREAM v | \$5.99

Vanilla, Chocolate, or Strawberry, Plus our Flavor of the Week!

Local Dairy!

STARS & STRIPES BERRY SHORTCAKE | \$6.99

Buttermilk Biscuit Layered with Whipped Cream, Blueberries & Strawberry Sauce

KENTUCKY BOURBON PECAN PIE v | \$9.99

Served Warm with Vanilla Ice Cream

BLUEBERRY COBBLER WHITE CHOCOLATE

CHEESECAKE GF | \$10.99

THE GREEN RIVER

OUR NAMESAKE

The Green River flows for approximately 384 miles through south-central Kentucky, meandering through forests, limestone bluffs, and valleys before joining the Ohio River. Within Mammoth Cave National Park, the river plays a vital role in shaping the landscape, carving out our world-famous cave system beneath the surface. Its waters provide habitat for a remarkable array of species, many of which are rare or endangered.

The river supports an incredibly diverse ecosystem, including more than 150 species of fish and 70 species of mussels—making it one of the most biodiverse rivers in the United States. The surrounding wetlands and forests offer a home to various bird species, amphibians, and mammals. The Green River's clean, nutrient-rich waters are essential for maintaining this delicate balance, supporting life both in and out of the water. This rich biodiversity makes the river a crucial part of the park's ecological health and a treasure for conservationists.

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WINE Locally Sourced from Bluegrass Vineyard

RED SELECTIONS

MAMMOTH MERLOT | \$9.50

Oaked Merlot

COMMONWEALTH CABERNET | \$9.50

Oaked Cabernet Sauvignon

WHITE SELECTIONS

SHELBY | \$9.50

Chardonnay Fermented in French Oak

BLUEGRASS WHITE | \$8.50

Semi-Sweet with Bright Apple Tones

LOUI | \$8.50

Sweet Moscato

DESSERT-BLUSH SELECTIONS

MAKIN' MAMMA HAPPY | \$9.50

Semi-Sweet White

BLACKBERRY | \$8.50

Sweet Allen County Wine

CIDER

ORANGE CREME CIDER | \$7.00

FIRST PRESS APPLE CIDER | \$6.00

BEER

MICHELOB ULTRA | \$5.00

COORS LIGHT | \$5.00

BLUE MOON | \$5.00

KENTUCKY CRAFT ON DRAFT

COUGAR BAIT *American Blonde Ale* | \$6.00

SHOTGUN WEDDING *Brown Ale Aged on Vanilla Beans* | \$6.00

CLIFF JUMPER *India Pale Ale* | \$6.00

BOURBON BARREL ALE (bottled) | \$7.00

THE DRIPSTONE | \$6.00

Mammoth Cave's own house pale ale by Country Boy Brewing. Malt and cereal flavors pair with citra, simcoe, and centennial hops to push distinct light citrus and passion fruit flavors.

COCKTAILS

FLOYD COLLINS | \$12.95

Discover this Light & Refreshing Cocktail!

Sapphire Gin, Lemon Juice, Simple Syrup, Club Soda

JENNY LIND MARTINI | \$13.95

A Couple of These, and You'll be Singing like a Bird!

Vodka, Sapphire Gin, St. Germain Elderflower Liqueur, Lemon Juice, and Simple Syrup Served Shaken and Up

STEPHEN BISHOP MULE | \$12.95

Explore Our Kentucky Version of a Moscow Mule

Evan Williams Single-Barrel Bourbon, Ale-9-One, and Lime Juice Served in a Copper Mug

GEORGE MORRISON MARGARITA | \$12.95

Niagra Falls May Not Really Be Frozen, But This Cocktail Is

Tequila, Gran Mariner, Lemon and Lime Juice, Blended and Served in a Salt-Rimmed Glass

ECHO RIVER REFRESHER | \$11.95

Even After a Short Hike You Need a Refresher

Stonebrook Blackberry Wine, Club Soda, and a Maker's Mark Float

VIOLET CITY CHOCOLATE MARTINI | \$14.95

Dark, Delicious, and Sure to Light up Your Night

Vanilla Vodka, White Chocolate Liqueur, and Chocolate Liqueur Served Shaken and Up with a Chocolate Rim

GREEN RIVER "TEA" | \$14.95

Limit 2 Per Guest (Okay, Maybe 3)

Vodka, Gin, Rum, Tequila, Sour Mix, Splash of Cola

BOURBON BACON BLOODY MARY | \$12.95

Say That Three Times Tast!

Vodka, Bloody Mary Mix, Lemon, Lime, Olive, Pickle, Bacon, Bourbon Float, with an Old Bay Rim

MAMMOTH MOONSHINE APPLLETINI | \$13.95

Makes for a Caramel Apple with a Kick, But No Stick

Mammoth Caramel Moonshine, Apple Vodka, Apple Schnapps, Served Shaken and Up with a Caramel Rim

RED HOT MAMMOTH MOONSHINE FIZZ | \$13.95

A Sweet Heat Treat that Can't be Beat!

Hot Pepper Mammoth Moonshine, Cinnamon Whiskey, and Ale-8-One Served in a Sugar-Rimmed Glass

MAMMOTH MOONSHINE PUNCH | \$11.95

How About a Nice Haw- (Sorry We Can't Pay the Royalty Fee) Punch!

Mammoth Original Moonshine, Kentucky Rum, Orange Juice, Pineapple Juice, and Grenadine

BLACKBERRY MOONSHINE LEMON

SHAKE-UP | \$12.95

All Shaken Up, Way Better than the Ones at the Fair

Mammoth Blackberry Moonshine, Citrus Vodka, Lemon Juice, and Simple Syrup

NOW SERVING: MAMMOTH CAVE KENTUCKY STRAIGHT BOURBON WHISKEY

First crafted in 1869, this historic wheated bourbon embodies the resilience and depth of its namesake, Mammoth Cave National Park. Once part of the W.L. Weller & Sons portfolio and sold as medicinal whiskey during Prohibition, it was a leading brand until disappearing in the 1960s. Now carefully revived by Balance Distilling, this bourbon offers rich, smooth flavors that invite exploration. Available exclusively at The Lodge at Mammoth Cave and Balance Distilling's tasting room.

