

# Swizzle

*Dinner & Drinks*

## FOR IMMEDIATE RELEASE

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## LOUISVILLE'S NEWEST AND MOST PICTURESQUE DINING EXPERIENCE OPENS TONIGHT

*Diners will enjoy retro fare, inspired cocktails, and  
sweeping views of the Ohio River*

**LOUISVILLE, Ky. (August 27, 2020)** – [Swizzle Dinner & Drinks](#), a supper-club inspired eatery will open its doors to the public on the 25<sup>th</sup> floor of the Galt House Hotel's West Tower. Swizzle is the latest restaurant to open as part of the hotel's \$80 million renovation and follows in the footsteps of Walker's Exchange in reimagining a bygone era of Louisville culinary history.

Swizzle is inspired by a restaurant of the same name that operated on Chestnut Street in downtown Louisville in the 1940s and 50s. Back then, the spot was named for the drink stirrers that could mix a patron's cocktail with just a quick swirl and was billed as the "headquarters for grand food."

Featuring the area's best prime steaks, chops, sustainable seafood, local produce, and made in-house sauces, Swizzle's expansive menu offers surprises at every turn. Appetizers include favorites such as lobster bisque and fried calamari, and chilled seafood includes lump crab cocktail served with both traditional cocktail sauce and ginger lime cream, and a fresh selection of East Coast oysters. Steaks can be dressed up with a variety of sauces including Argentinian chimichurri or Swizzle's signature steak sauce, and accompanied by add-ons such as lobster tail, grilled bacon, or bone marrow.

Anchoring the menu is a well edited list of Swizzle Throwbacks, featuring Filet "a la Swizzle", which is served with a tomato confit tart, grilled bacon and wild mushroom mornay sauce, and

cedar plank roasted salmon with crispy broccolini, garlic mashed potatoes, and sundried tomatoes.

“We are thrilled to finally welcome diners into our beautiful new restaurant,” said Scott Shoenberger, president and CEO of the Al J. Schneider Co. “Everything from the menu to the décor to the views were designed with our guests’ comfort and enjoyment in mind, and we couldn’t be happier with the way the team brought the vision to life.”

For more information about Swizzle, please visit [www.swizzle25.com](http://www.swizzle25.com) and follow on [Facebook](#), and [Instagram](#).

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