

Nosh the night away

STARTERS

Meatball | 9

three meatballs, ground turkey & andouille sausage, smoked gouda, blood orange & cranberry compote

Stuffed Mushrooms | 9

portabella mushrooms stuffed with spinach, artichoke, peppadew peppers, goat cheese, cream cheese, asiago

Grilled Shrimp Cocktail | 14

roasted horseradish tomato dip

Tasso Mac N Cheese | 8

asiago & cheddar cheeses, tasso ham, panko crumb

BOARDS

Taste of Spain | 18

serrano ham, manchego cheese, fig preserve, olive salad, crusty bread

Mezze Trio Platter | 17

white bean hummus, olive tapenade, pickled vegetables, crusty bread

Fruit & Fromage | 18

brown sugar crusted brie, fresh fruit, fig jam, crusty bread

SALADS

Add salmon for \$9 | Add shrimp for \$9 | Add steak for \$8

Arugula & Bourbon | 14

baby arugula, roasted carrot, red and yellow beets, golden raisins, toasted pine nuts, cider bourbon vinaigrette

Strawberry Spinach Salad | 11

spinach, gorgonzola cheese, candied walnuts, strawberry champagne vinaigrette

ENTREES

served with house side salad, house dijon vinaigrette

Fresh Atlantic Salmon | 24

orzo ratatouille, grilled asparagus

Flat Iron Steak | 24

red & green pebre chileno, caramelized shallot, orzo ratatouille, grilled asparagus

Eggplant 2.0 | 20

grilled eggplant, roasted red & yellow beets, spinach, goat cheese, caramelized onion, asparagus, parmesan cheese, portabella mushroom, red bell pepper sauce, balsamic glaze

Shrimp, Chicken & Andouille Sausage Etouffee | 22

peppery creole sauce, bell peppers, celery, onions, served with white rice

DESSERT

Carrot Cake by Cake | 8

Chocolate Fudge Cake | 8

White Chocolate Blueberry Bread Pudding
by The Jazz Kitchen | 7

Opera Cake by Gallery Pastry Shop | 8

White Chocolate Cheesecake by Gallery Pastry Shop | 8

Food & Libations
provided by:

JAZZ
KITCHEN

Libations you'll love

FEATURED COCKTAILS

Slow & Low Sidecar

Slow & Low Bourbon, Gran Marnier, lemon, simple syrup, bitters

Espresso Martini

Ketel One Vodka, Kahlua, cold-brewed espresso

Sazarac

St George absente, Templeton Rye, Peychaud's bitters

Fleur de Lis

Bombay Sapphire, St Germaine Elderflower Liqueur, lime, ginger ale, cucumber

Oui Oui Señor

Maestra Dobel, St Germaine, fresh lime, agave nectar

The Jubilee

Buffalo Trace, Cherry Herring, Angostura bitters, Regan's orange bitters

Beer

Sun King Cream Ale

Sun King Wee Mac

Upland Wheat

Two Hearted IPA

Michelob Ultra

Miller Lite

Wine

White

Kenwood Brut
Sonoma, CA

Veuve Cliquot Brut

France • spicy poached pear, pink grapefruit zest, brioche

Charles & Charles Reisling
Washington • semi-dry, candied fruit, citrus & peach

Charles Krug Sauvignon
Blanc
Napa, CA • crisp, citrus, passionfruit, vibrant acidity

Chloe Pinot Grigio
Northern Italy • white peach, melon, apple, honeysuckle

Napa Cellars Chardonnay
Napa, CA • crisp apple, butterscotch, pear, toasted oak

RED

Joel Gott Pinot Noir

Santa Barbara Co, CA • soft tannins, cherry cola, red ripe fruit

Campo Viejo Tempranillo

Rioja, Spain

Dona Paula Malbec

Mendoza, Argentina

Santa Ema Merlot

Maipo Valley, Chile • blackberry, blueberry, vanilla, cocoa

Gerard Bertrand Cabernet Sauvignon Reserve

Southern France

Folie a Deux Cabernet Sauvignon

Alexander Valley, Sonoma CA

Spirits

Vodka

Ketel One

Ketel Citroen

Grey Goose

Gin

Bombay Sapphire

Tanqueray

Rum

Don Q Silver

Sailor Jerry

Ron Abuelo 7yr

Tequila

Don Julio Blanco

Don Julio Reposado

Don Julio Anejo

Bourbon

Buffalo Trace

Makers Mark

Knob Creek

Woodford Reserve | 8

Whiskey

Crown Royal | 8

Jameson Irish | 7.50

Slow & Low Rye - 7

Templeton Rye - 9

Single Malt Scotch

Balvenie 12yr | 10

Lagavulin 16yr | 15

McCallan 12yr | 10

Blended Scotch

Dewars White Label | 8

Johnnie Walker Black | 8

Cognac

Hennessy VS | 8

Remy VSOP | 10.50

Cordials

Disaronno Amaretto | 7.50

Bailey's Irish Cream | 7.50

Chambord | 7.50

Cherry Herring | 7.50