

COCKTAILS

Slow & Low Sidecar 9

Slow & Low bourbon, Grand Marnier, lemon, simple, bitters

Espresso Martini 9

Ketel One Vodka, Kahlua, cold-brewed espresso

Sazarac 11

St George absente, Templeton Rye, Peychaud's bitters

Fleur de Lis 11

Bombay Sapphire, St. Germain, lime, ginger ale, cucumber

Oui Oui Señor 10

Don Julio Blanco, St Germain, lime, agave nectar

Gigi's Destination 9

Malibu, Midori, pineapple, sour

MOCKTAILS

Lemon Ginger Shake Up 6

fresh lemon, ginger, simple

Paloma Fizz 7

grapefruit juice, rosemary simple syrup, lemon, berbere

SPIRITS

VODKA

Tito's 7.50

Ketel One 8.50

Ketel Citroen 8.50

Grey Goose 9.50

RUM

Don Q Silver 8.50

Sailor Jerry 9

Ron Abuelo 7yr 10

BOURBON

Buffalo Trace 9

Makers Mark 9

Knob Creek 9

Woodford Reserve 9

CORDIALS

Disaronno Amaretto 8

Bailey's Irish Cream 8

Chambord 8

Frangelico 7.50

Kahlua 7.50

Grand Marnier 8

St Germain 8

Sambuca White 7

GIN

Bombay Sapphire 8.50

Tanqueray 8

TEQUILA

Don Julio Blanco 10

Don Julio Reposado 12

Don Julio Anejo 13

WHISKEY

Crown Royal 9

Jameson Irish 7.50

Slow & Low Rye 8

Templeton Rye 9

SCOTCH

Dewars White Label 9

Johnnie Walker Black 9

SINGLE MALT

Balvenie 12yr 11

Lagavulin 16yr 15

McCallan 12yr 11

COGNAC

Hennessy VS 8

Remy VSOP 10.50

WHITE

glass btl

KENWOOD brut bubbles

7.50 28

Sonoma, CA • light, crisp & refreshing

VEUVE CLICQUOT brut champagne

90

France • spicy poached pear, pink grapefruit zest, brioche

CHARLES & CHARLES reisling

8 32

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

CHLOE pinot grigio

8 30

Northern Italy • white peach, melon, apple, honeysuckle

CHARLES KRUG sauvignon blanc

9 34

Napa, CA • crisp, citris, passionfruit, vibrant acidity

NAPA CELLARS chardonnay

12 46

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

RED

glass btl

JOEL GOTT pinot noir

11 42

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

BANSHEE pinot noir

48

Sonoma, CA •

CAMPO VIEJO tempranillo

8 30

Spain •

DONA PAULA malbec

10 38

Mendoza, Argentina • black fruits, violets, baking spices

SANTA EMA merlot

9.50 36

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

GERARD BERTRAND cabernet reserve

34

Southern France • cassis, red currant, plum, light spice

FOLIE A DEUX cabernet

12 46

Alexander Valley, CA • fine tannins, black currant, cherry dark plum, violet

ROSÉ

EDUCATED GUESS pinot noir rosé

7 26

Napa, CA • dry, light, cherry, raspberry

VILLA WOLF pinot noir rosé

8 30

Pfalz, Germany • clean, light, refreshing, bright berry & fruit

BEER

Bells Two Hearted IPA 6

Sun King Sunlight cream ale 6.50

Sun King Wee Mac scottish ale 7

Upland wheat 6.50

Michelob Ultra light lager 5

Miller Lite american pilsner 5

THE JAZZ KITCHEN CATERING

Events at The Cabaret is the perfect spot for wedding receptions corporate parties, presentations and much more!
For more info contact David Wyrick at dww@thejazzkitchen.com

We also cater in your home or office and at many fine venues throughout Indianapolis.

FIJI WATER (500ml) - 3

LAVAZZA COFFEE, HOT TEA - 3

COKE, DIET, SPRITE, ICED TEA - 2.50

GOSLING'S GINGER BEER - 3.50

SAN PELLEGRINO 750ml - 7