

# NOSH THE NIGHT AWAY

## STARTERS

### Crab Dip | 12

served hot, crab, parmesan, french dipping bread

### Stuffed Mushroom | 11 V GF

cremini mushrooms stuffed with spinach, artichoke, peppadew, goat cheese, cream cheese, asiago

### Grilled Shrimp Cocktail | 16 GF

roasted tomato horseradish dip

### Andouille Mac N Cheese | 8

asiago & cheddar cheeses, andouille sausage

## BOARDS

### Taste of Spain | 18

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

### Mezze Trio Platter | 18 V

white bean hummus, olive tapenade, pickled vegetables, water crackers

### Fruit & Fromage | 18 V

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

## SALADS

*add salmon for \$12 | add shrimp for \$12*

### Apple, Cranberry & Bourbon | 14 V GF

arugula / spring mix, apple, roasted carrot, roasted butternut squash, dried cranberry, goat cheese, cider bourbon vinaigrette

### Strawberry Spinach Salad | 11 V GF

spinach, gorgonzola, candied walnuts, strawberry champagne vinaigrette

### Caesar Salad | 10 V GF

romaine, house caesar, crouton, shaved parmesan

## ENTRÉES

### Walnut Crusted Salmon | 23

brown sugar, walnuts & spices, 5 grain blend, green bean

### Ropa Vieja | 19 GF

a cuban, caribbean classic, slow cooked flank steak, bell peppers, tomato, carrot, onion, olives, 5 grain blend

### Black Bean Poblano Lasagna | 19 V

black bean, roasted corn, roasted poblano peppers golden raisins, cotija cheese, asiago bechamel, tomato, corn tortilla

### Tequila / Blood Orange Pork Chop | 21

bone-in marinated pork chop, blood orange, tequila reduction, andouille mac n cheese

### Roasted Vegan Bowl | 17 V GF

cremini mushrooms, roasted carrot, broccolini, roasted butternut squash, toasted sunflower seeds, red quinoa  
*add 4oz salmon | \$12, add 4 grilled shrimp | \$12*

## DESSERTS

V = vegetarian

GF = gluten free

### Carrot Cake by Jen | 8

### Chocolate Fudge Cake by Jen | 8

### White Chocolate Blueberry Bread Pudding

by The Jazz Kitchen | 8

### Vanilla Bean Crème Brûlée by The Jazz Kitchen | 8

Dinner & Beverage  
Service Provided by

**JAZZ**  
KITCHEN

# COCKTAILS

## Slow & Low Sidecar 10

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

Maestro Dobel 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  
Ketel One  
Ketel Citroen  
Grey Goose

## RUM

Don Q Silver  
Sailor Jerry  
Ron Abuelo 7yr

## BOURBON

Buffalo Trace  
Makers Mark  
Knob Creek  
Woodford Reserve

## CORDIALS

Disaronno Amaretto  
Bailey's Irish Cream  
Chambord  
Frangelico  
Kahlua  
Grand Marnier  
St Germain  
Sambuca White

## COGNAC

Hennessy VS  
Remy VSOP

## GIN

Bombay Sapphire  
Tanqueray

## TEQUILA

Don Julio Blanco  
Don Julio Reposado  
Don Julio Anejo  
Maestro Dobel

## WHISKEY

Crown Royal  
Jameson Irish  
Slow & Low Rye  
Templeton Rye

## SCOTCH

Dewars White Label  
Johnnie Walker Black

## SINGLE MALT

Balvenie 12yr  
Lagavulin 16yr  
McCallan 12yr

FIJI WATER (500ml) - 3

LAVAZZA COFFEE, HOT TEA - 3

COKE, DIET, SPRITE, ICED TEA - 3

GOSLING'S GINGER BEER - 4

SAN PELLEGRINO 750ml - 7

# 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

9 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

# 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](mailto:dww@thejazzkitchen.com)

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