

# DINE & NOSH THE NIGHT AWAY

## STARTERS

### Crab Dip | 12

served hot, crab, parmesan, cherry peppers, french bread

### Bruschetta | 9 V add serrano ham 3

red & yellow grape tomatoes, asparagus, basil, red onion, herbed goat cheese

### Mango Tuna Poke | 13 GF

ahi tuna, mango, ginger, sesame seeds, soy sauce, scallion, crispy wontons

### Andouille Mac N Cheese | 8

asiago & cheddar cheeses, andouille sausage

### Summer Roasted Veg | 10 V GF

cauliflower, sweet potato, cremini, brussels, pickled red onion, roasted red pepper sauce, cilantro crème

## BOARDS

### Taste of Spain | 23

serrano ham, spanish chorizo, manchego cheese goat cheese stuffed peppadew peppers, marcona almond, fig preserve, crackers, french bread

### French & Fromage | 21 V

port salute, sage derby, bleu cheese, marinated olives fresh fruit, fig jam, crackers, french bread

## MAINS

### Teriyaki Ginger Glazed Salmon | 23 GF

fresh atlantic salmon, cilantro rice, chef vegetable

### Black Bean Poblano Lasagna | 19 V

roasted poblano pepper, black bean, corn, golden raisin, cotija cheese, asiago bechamel, tomato, corn tortilla

### Satchmo's Shrimp Etoufee | 23

classic Louisiana stew | shrimp, chicken, andouille sausage, peppery creole sauce served over rice

### Churrasco Flat Iron Steak | 23 GF

marinated flat iron steak, cilantro rice, chef vegetable chipotle mayo dipping sauce, house pico de gallo

### Roasted Vegan Bowl | 14 V GF

cremini mushroom, sweet potato, brussel sprouts, cauliflower, sunflower seeds, red quinoa, red bell pepper sauce ... **add salmon OR 4 grilled shrimp | 8**

## SALADS ... add salmon | 12, flat iron | 10, 4 shrimp | 8

### Summer Salad | 13 V GF

mixed greens, watermelon, candied walnut, gorgonzola, lemon rosemary vinaigrette

### Potato & Tomato Salad | 13 V GF

arugula, sweet potato, parmesan, cherry tomato marcona almond, pickled red onion, dijon vinaigrette

### Caesar Salad | 10 V

romaine, house caesar, crouton, parmesan

## DESSERTS

V = vegetarian GF = gluten free

### Carrot Cake by Jen | 8

### Opera Cake by Gallery Pastry Shop | 8

### White Chocolate Blueberry Bread Pudding | 8

bourbon sauce, caramel, whipped cream

### Brûléed Peaches | 7

brown sugar crusted, vanilla bean whipped cream

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

# 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.

FIJI WATER (500ml) - 3

LAVAZZA COFFEE, HOT TEA - 3

COKE, DIET, SPRITE, ICED TEA - 3

GOSLING'S GINGER BEER - 4

SAN PELLEGRINO 750ml - 7