

DINE & NOSH THE NIGHT AWAY

STARTERS

Hot Crab Dip | 12

crab, parmesan, peppadew peppers, french bread

Heirloom Caprese | 10 V GF

fresh burrata, heirloom tomatoes, basil, balsamic reduction

Andouille Turkey Meatballs | 12

cilantro red pepper marinara

Mango Tuna Poke | 13

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

Baked Goat Cheese Dip | 9 V GF

goat cheese, house romesco, fresh basil

Summer Roasted Veg | 10 V GF

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

BOARDS

Taste of Spain | 23

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

French & Fromage | 21 V

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

MAINS

Herbed Roasted Salmon | 23 GF

fresh Atlantic salmon, lemon / rosemary jus, chef veg

Mahi Mahi Fish Tacos | 19

Blackened Mahi Mahi fillet, jicama sweet pepper slaw,
mango pico, flour tortilla + sweet corn succotash salad

Organic Baked Chicken Breast | 23 GF

organic chicken breast, mango pico, chef veggies

Flat Iron Steak Torta | 23

marinated flat iron, caramelized onion, jicama sweet
pepper slaw, chipotle mayo + sweet corn succotash salad

Zucchini "Pasta" | 16 V GF

zucchini "pasta", cherry tomato, roasted cauliflower, sweet
potato, crimini mushroom, brussel sprouts, red pepper,
quinoa ... *add salmon or flat iron | 10, grilled chicken | 6*

SALADS

... *add salmon or flat iron | 10, chicken | 6*

Summer Salad | 14 V GF

mixed greens, watermelon, candied walnut, gorgonzola,
dijon vinaigrette

Potato & Tomato Salad | 14 V GF

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

Caesar Salad | 10 V

romaine, crouton, parmesan, house caesar

V = vegetarian GF = gluten free

DESSERTS_v

Carrot Cake by Jen | 8

Chocolate Opera Cake by Gallery Pastry Shop | 8

Bananas Foster Bread Pudding | 8

banana dark rum sauce, whipped cream, praline crunch

Brûléed Peaches | 7 GF

brown sugar crusted, madagascar vanilla whipped cream

Carnegie Deli NYC Cheesecake | 11.50

strawberry red wine reduction, 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 absenthe, 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

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