

DINE & NOSH THE NIGHT AWAY

STARTERS

Hot Crab Dip | 12

crab, parmesan, peppadew peppers, french bread

Grilled Shrimp Cocktail | 14

roasted tomato horseradish dip

Baked Goat Cheese Dip | 9 V GF

goat cheese, house romesco, fresh basil

Fall Roasted Veg | 10 V GF

roasted cauliflower, sweet potato, cremini, brussels, 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 derby, sage derby, brie, marinated olives
fresh fruit, fig jam, crackers, french bread

MAINS

Grilled Salmon | Yellow Pepper Saffron Sauce | 23 GF

fresh atlantic salmon, roasted vegetables

Roasted Vegan Bowl | 18 GF

roasted sweet potato, cauliflower, brussels,
cremini mushroom, zucchini "noodles", red quinoa,
red bell pepper sauce, *add shrimp 8, salmon 10*

Shrimp Etoufee | 24

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

SALADS

... *add salmon | 10, add shrimp | 8*

Strawberry Spinach Salad | 14 V GF

spinach, fresh strawberries, candied walnut, gorgonzola,
strawberry champagne vinaigrette

Sweet Pear Salad | 14 V GF

arugula, pear, sweet potato, goat cheese
marcona almond, 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

White Chocolate Blueberry Bread Pudding | 8

bourbon creame sauce, whipped cream

Carnegie Deli NYC Cheesecake | 11.50

strawberry red wine reduction, whipped cream

Dinner & Beverage
Service Provided by

JAZZ
KITCHEN

COCKTAILS

“La Vedette” 10 - go Shannon go
Tito's, St. Germain, white cranberry, lime

Slow & Low Sidecar 9

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

Espresso Martini 9

Ketel One Vodka, Kahlua, cold-brewed espresso

Duo Old Fashion 13

Templeton rye, Woodford Reserve, simple,
angostura bitters, regan orange bitters

Blanco Agave Drop 11

Maestro Dobel tequila, Grand Marnier, agave nectar,
fresh lemon, raspberry puree

The W 11

Abuelo 7 yr, pineapple, disarrono, angostura

The Minelli 14

Don Julio Anejo, sweet vermouth, bitters, orange twist

Perfect Lady 9

Hendricks gin, stirrings ginger, fresh lemon, bitters

MOCKTAIL

Lemon Ginger Shake Up 6

fresh lemon, ginger, simple

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

Hendricks 9.50

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

LAVAZZA COFFEE, HOT TEA - 3

COKE, DIET, SPRITE, ICED TEA - 2.50

GOSLING'S GINGER BEER - 3.50

SAN PELLEGRINO 750ml - 7

WHITE

	glass	btl
KENWOOD brut bubbles Sonoma, CA • light, crisp & refreshing	7.50	28
CHARLES & CHARLES reisling Washington • candied fruit, semi-dry, citrus	8	30
TERRA D'ORO moscato Amador County, CA • crisp, peach, apricot, honey, lemon	9	34
SANTA CRISTINA pinot grigio Northern Italy • pineapple, green apples hint of orange zest	9	34
CHARLES KRUG sauvignon blanc Napa, CA • crisp, citrus, passionfruit, vibrant acidity	9.50	36
NAPA CELLARS chardonnay Napa, CA • butterscotch, pear, toasted oak	12	46

RED

	glass	btl
JOEL GOTT pinot noir Santa Barbara Co., CA • soft tannins, cherry cola, red ripe fruit	11	42
CAMPO VIEJO tempranillo Spain • plum, rustic, smooth	8	30
DONA PAULA malbec Argentina • black fruits, violets, spices	10	38
McMANIS merlot Codi, CA • blackberry, vanilla, baking spices	9.50	36
PETER LEHMANN PORTRAIT BAROSSA shiraz South Australia • full bodied, rich flavored wine, red berries, cherry spice, chocolate, hint of licorice, soft finish	11	42
PHANTOM RED BLEND petite sirah, zinfandel, merlot, Cabernet California • black pepper, juniper and cranberry, rustic jamminess, black plums and berries	11	42
FREAKSHOW RED syrah, petite sirah Lodi Appellation • robust, ripe plum, caramel, blackberry maple, velvety smooth with a bold finish	12	46
CARMEN FRIDA KAHLO cabernet Chile • black currants, blackberries, smooth	9.50	36
FOLIE A DEUX cabernet Alexander Valley, CA • fine tannins, black currant, cherry dark plum, violet	12	46

ROSÉ

CHATEAU ST MICHELLE rose Columbia Valley, WA • fine tannins, black currant, cherry dark plum, violet	7.50	28
MUMM NAPA brut rose Napa • red & black fruit, wild strawberry, bing cherry, dark plum		38

BEER

Bells Two Hearted IPA 6
Sun King Sunlight cream ale 6.5
Sun King Wee Mac scottish ale
Michelob Ultra light lager 5
Miller Lite american pilsner 5

RESERVE WINES

World Class Music - World Class Wines
Wines are in limited supply

VEUVE CLICQUOT CHAMPAGNE **Reims, France**

Hints of toasty vanilla and yellow and white fruits.
Perfect balance of aromatic intensity and freshness.
Excellent choice for any occasion or celebration. \$80

NEYERS CARNEROS CHARDONNAY **Carneros, California – 2015**

Planted in the cool-weather area of Carneros,
near the San Francisco Bay this wine features smaller
'Shot-Wente', heirloom Chardonnay grapes,
An especially flavorful wine. \$60

ROSE ROCK by DROUHIN PINOT NOIR **Eola-Amity Hills, Willamette Valley, Oregon - 2015**

A lovely, deep red color. The nose is floral, spicy
and beautiful. Intense & savory character.
Notes of dark berry preserves, a touch of caramel,
black cherry, dried flowers and tilled earth. \$80

FROG'S LEAP MERLOT **Rutherford Napa Valley - 2015**

Plum fruit aromas enriched by the lush Merlot flavors
Grown in cool clay soils. dark raspberry aromas
silken yet powerful. \$70

STAG'S LEAP CELLARS **ARTEMIS CABERNET SAUVIGNON** **Napa Valley, California – 2015**

Dark cherry, berry fruit, cassis, sweet vanilla, hint of olive.
Smooth entry with a rich mouthfeel and lingering
finish of black cherry and dusty cocoa. \$90

QUINTESSA CABERNET SAUVIGNON **Napa Valley, California - 2015**

Seductive wine beginning with intense black fruits and
warm spice. Bound together by lively acidity. Finishing
with dense yet silky tannins. Aromas of black cherry
and blackcurrant with hints of dark chocolate. \$250

