

FEATURED COCKTAILS

Romeo & Juliet

Empress Indigo gin, Hennessy, pomegranate liqueur, Grand Marnier, lemon, simple 14

The Galentine

Titos vodka, peach schnapps, cranberry, lemon, simple, mint 11

The Perfect Gentleman

Gentleman Jack, sweet vermouth, Angostura bitters, Luxardo cherry 13

desserts...

WHITE CHOCOLATE

BLUEBERRY BREAD PUDDING

bourbon cream, caramel, whipped cream | 9

5 LAYER CHOCOLATE CAKE

chocolate, chocolate & more chocolate | 9

CARNEGIE DELI CHEESECAKE

fresh strawberries, strawberry moscato sauce
whipped creme | 12

KEY LIME TART

tart key lime custard, whipped cream | 9

CREME BRÛLÉE

vanilla bean custard, whipped cream
fresh berry | 9

**AFTER
DINNER
FIXE**

Orgeat & Oak

Hennessy,
Orgeat almond syrup,
Angostura bitters 12

MENU

STARTERS

SHRIMP COCKTAIL | 16 GF

tomato horseradish dip

BRÛLÉED BRIE | 16 VG

brûléed french Brie, preserves, bread & seeded crackers

5 CHEESE & TOMATO FLATBREAD | 16 VG

cherry tomatoes, mozzarella, provolone, smoked gouda, Parmesan, ricotta, house marinara

FIG AND PIG FLATBREAD | 16

fig jam, caramelized onion, serrano ham, mozzarella, arugula, balsamic drizzle

TASTE OF SPAIN BOARD | 26

serrano ham, Manchego cheese, fig jam, Marcona almonds, goat cheese stuffed peppadew peppers, Kalamata olives, bread & seeded crackers

SALADS

add salmon 14

add shrimp - 12

add chicken - 7

HOUSE | 12 full | 6 side VG GF

spring mix, onion, tomato, carrots, parmesan cheese, dijon vinaigrette

STRAWBERRY SPINACH | 14 full | 7 side VG GF

baby spinach, fresh strawberries, Gorgonzola cheese, candied walnuts, strawberry champagne vinaigrette

CLASSIC CAESAR | 12 full | 6 side

romaine, croutons, Parmesan, house Caesar dressing

ENTRÉES

HERBED CITRUS AIRLINE CHICKEN | 28 GF

citrus brined airline chicken, herbed beurre blanc, blistered tomatoes, green beans, garlic mashed potatoes

TAZMANIAN SALMON | 32 GF

fresh Atlantic salmon fillet, sweet corn puree, fennel chili radish slaw, coriander drizzle, maque choux

MAMMA'S LASAGNA | 23

Italian sausage, ground beef, mozzarella, basil, ricotta cheese, marinara, asiago cream sauce

BRAISED SHORT RIB | 35 GF

red wine braised short rib, garlic mashed potatoes, green beans, balsamic reduction

SWEET THAI CHILI BOWL | 23 V VG GF

stir fry rice noodle, carrot, cabbage, bell pepper, cucumber, edamame, sesame seeds, cilantro, Thai chili sauce

• add salmon 14 | add shrimp 12 | add chicken 7

V - vegan

VG - vegetarian

GF - gluten free

Items served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

food & beverage
provided by

the JAZZ
KITCHEN

COCKTAILS

boozy

FASHIONABLE PIG 18

Whistlepig 10yr Rye, simple syrup,
Angostura & orange bitters, Luxardo cherries

BOULEVARDIER 12

Maker's Mark bourbon, Campari, sweet vermouth

SLOW & LOW SIDECAR 12

Slow & Low Rockin' Rye, Grand Marnier, lemon, bitters

LA LOUISIANE 14

WhistlePig Piggyback 6 YR Rye, Benedictine,
sweet vermouth, absinthe rinse, Peychaud's bitters

celebrate

CABARET QUEEN 13 (in Shannon's honor!)

Grand Cabaret Hendricks gin, lime, simple, cranberry

LONDON 75 13

Hendrick's gin, prosecco, Cointreau, simple, lemon

LAVENDER HAZE 13

Grey Goose La Poire, St Germain, lavender simple, lemon

fun

FRENCH BLONDE 13

Hendricks Gin, Lillet Blanc, St Germain,
grapefruit, lemon, rose water

WHITE SANGRIA 13

Hennessy, peach schnapps, moscato,
white grape juice, soda, fresh apple, grapes

BANANA RYE TAI 15

Giffard Banane Du Bresil liqueur, Templeton Rye,
Baileys Irish Cream, orgeat, cinnamon

FIZZY IZZY 12

Raspberry liquor, fresh lime
agave nectar, prosecco, soda

mocktails

TART CHERRY FAUX-JITO 8

Tart cherry juice, mint, lime, simple, soda

LAVENDER LEMONADE 7

lavender syrup, lemon, simple

BERRY BELLI-NO 10

Strawberry and Peach nectar, strawberry puree,
lemon, white grape, soda