

DINE & NOSH

Freshly prepared to order!

STARTERS

TURKEY • ANDOUILLE MEATBALL | 14

ground turkey, andouille, romesco red sauce, bread

LEMON ROSEMARY SHRIMP BRUSCHETTA | 16

grilled marinated shrimp, tomato horseradish dip

THREE CHEESE SPINACH & ARTICHOKE DIP | 13 **VG**

parmesan, gruyere, mozzarella cheeses, bread

PESTO & MUSHROOM FLATBREAD | 14 **VG**

pesto, mozzarella, cremini mushroom, arugula, blistered cherry tomatoes, balsamic reduction

BURRATA & BRIE CHEESE BOARD | 22 **VG**

creamy burrata, pesto, brown sugar crusted brie, roasted tomato compote, red grapes, bread

TASTE OF SPAIN BOARD | 24

Serrano ham, manchego cheese, fig jam, Marcona almonds, goat cheese stuffed peppadews, Kalamata olives, bread, water crackers

SALADS | add salmon or shrimp - 12 add chicken - 7

BEBOP SALAD | 15 **GF**

mixed greens, artichoke, Kalamata olives, red onion pepperoncini, cherry tomato, mozzarella cheese dijon vinaigrette dressing on side

CLASSIC CAESAR | 13

romaine, croutons, parmesan, Caesar dressing

ENTREES

SHORT RIB | 35 **GF**

Kincaid's prime short rib, red wine reduction, fresh green beans, fingerling potatoes

CORVINA PICATTA | 36 **GF**

mild, flaky, white fish sea bass fillet, lemon, white wine, caper & butter sauce roasted broccolini, herbed marble potatoes

TUSCAN SALMON | 29 **GF**

tomato compote, roasted cauliflower puree, fresh green beans, fingerling potatoes

CHICKEN PARMESAN | 24

breaded organic chicken breast, mozzarella, housemade romesco sauce, cappellini pasta

PESTO PORTABELLA LASAGNA | 21 **GF** **VG**

portabella mushroom, roasted red pepper, grilled eggplant, asiago cream, basil pesto

SAFFRON RICE BOWL | 18 **GF** **VG**

saffron rice, cremini mushroom, sweet potato, cauliflower, cherry tomato, yellow bell pepper sauce
• add salmon or shrimp - 12 | add chicken - 7

V - vegan

VG - vegetarian

GF - gluten free

If you have any dietary restrictions please let us know.
We will do our best to accomodate.

food & beverage
provided by

the **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

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