

# 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 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

FIJI WATER (500ml) - 3

LAVAZZA COFFEE, HOT TEA - 3

COKE, DIET, SPRITE, ICED TEA - 3

GOSLING'S GINGER BEER - 4

SAN PELLEGRINO 750ml - 7

# 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.