

# MENU

## STARTERS

**SHRIMP COCKTAIL** | 16 **GF**  
tomato horseradish dip

**BRÛLÉÉ 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

# WHITE WINE

## bubbles

	glass	btl
<b>VEUVE CLICQUOT champagne</b>	110	
Champagne, France • fresh apple, ripe pear, citrus blossoms, hints of brioche and toasted nut		
<b>MIONETTO prosecco treviso brut</b>	12	44
Valdobbiadene, IT • light, crisp, apple, peach, honey		
<b>ANTUCURA CHERIE sparkling rose</b>	45	
Argentina • dried fruit character and lemon undertones. full body, bright acidity and a firm and lively finish.		
<b>RUFFINO moscato d'asti</b>	12	44
Amador County, CA • crisp, peach, apricot, honey, lemon		

## white

<b>BLUE NUN reisling</b>	11	40
Germany • fragrant, fruity, crisp and lively		
<b>FINI pinot grigio</b>	10	36
Veneto Italy • dry, white peach, melon, apple, citrus		
<b>CHARLES KRUG sauvignon blanc</b>	14	52
Napa, CA • crisp, citrus, passionfruit, vibrant acidity		
<b>FLEURS DE PRAIRIE rose</b>	12	44
France • strawberry, rose petals, & herbs, bright, refreshing		
<b>IMAGERY chardonnay</b>	11	40
California • apple, pear, honeysuckle		
<b>MY FAVORITE NEIGHBOR blanc chardonnay</b>	80	
Paso Robles, CA • citrus, apple, touch of brioche, ripe fruit, crisp acidity, toasted oak, smooth & elegant.		

## SPIRITS

### VODKA

Tito's  
Ketel One  
Absolut Citron  
Grey Goose  
Grey Goose La Poire

### GIN

Bombay Sapphire  
Hendricks  
Tanqueray

### RUM

Brugal Anejo  
Don Q Silver  
Captain Morgan  
Ron Zacapa

### TEQUILA

Casamigos Reposado  
Don Julio Blanco  
Don Julio Anejo  
Patrón Silver

### BOURBON / RYE

Angel's Envy Rye  
Basil Hayden 10yr  
Knob Creek  
Maker's Mark  
Piggyback 6yr Rye  
Templeton Rye  
Woodford Reserve  
Whistlepig 10yr Rye

### WHISKEY

Crown Royal  
Jameson Irish  
Slow & Low Rye

# RED WINE

	glass	btl
<b>RESPLENDENT pinot noir</b>	12	44
Oregon • soft tannins, cherry cola, red ripe fruit		
<b>CAMPO VIEJO tempranillo</b>	10	36
Spain • plum, rustic, smooth		
<b>SEPTIMA malbec</b>	10	36
Argentina • soft, sweet tannins, jammy, smoky finish		
<b>CARMENET merlot</b>	10	36
California • blackberries, currants, vanilla		
<b>BONACCI MOLINO del PIANO sangiovese</b>	80	
Brunello di Montalcino, Tuscany, Italy • subdued spice, dark-skinned fruit, fleshy Marasca cherry & clove		
<b>Z ALEXANDER BROWN red blend</b>	12	44
California • blueberry, toasted oak, caramel, ripe blueberry, black cherry, and milk chocolate		
<b>HARVEY &amp; HARRIET red blend</b>	64	
Paso Robles, CA • Ripe fruit, hints of dark chocolate, espresso, and a whisper of black pepper.		
<b>FRANCIS COPPOLA cabernet</b>	13	48
Paso Robles, CA • black currants, dark cherry, vanilla		
<b>FEDERALIST cabernet</b>	14	52
Sonoma, CA • black fruit, smoke, caramel, vanilla		
<b>UNSHACKLED BY PRISONER cabernet</b>	60	
California • dark red berries, boysenberry, blackcurrant aromas, hints of black tea & mocha. silky-soft tannins and fresh, enduring finish		

## SCOTCH

Dewars White Label  
Johnnie Walker Black

## SINGLE MALT

Balvenie 12yr  
Lagavulin 16yr  
MacCallan 12yr

## COGNAC

Hennessy VS  
Remy VSOP

## CORDIALS

Disaronno Amaretto  
Bailey's Irish Cream  
Bols Raspberry  
Frangelico  
Kahlua  
Grand Marnier  
St Germain

## BEER

**Bells Two Hearted 6**  
IPA  
**Sun King Sunlight 5.5**  
cream ale  
**Sun King Wee Mac 7**  
scottish ale  
**Michelob Ultra 5**  
light lager  
**Miller Lite 5**  
american pilsner  
**Heikenen 0.0 5**  
non-alcoholic

**LAVAZZA COFFEE - 3**  
**HOT TEA - 3**  
**COKE, DIET, SPRITE - 3**  
**ICED TEA - 3**  
**GINGER BEER - 4.50**  
**SARATOGA SPARKLING**  
750ml - 8