

# DRINKS

## THE

Each cocktail is named after beloved jazz clubs throughout the world.  
We encourage you to check them out on your travels and keep the music playing

### **THE TRAM - \$15**

Courviosier VSOP, Cointreau, Lemon Juice, Sugar & Salt rim

*Tramjazz - Rome, Italy*

### **THE DIMITRIOU-LA-LA - \$13**

Prosecco, Chambord, Fresh Raspberry

*Dimitriou's Jazz Alley - Seattle, WA*

### **THE ALLEY CAT - \$13**

Makers Mark Bourbon, Johnnie Walker Black & Lemon Zest, Whiskey Cube

*Blues Alley - Washington, DC*

### **L'ETOILE - \$12**

Tanqueray 10, Lemon Juice, Prosecco

*Jazz Club Etoile - Paris, France*

### **THE KITCHEN SYNC - \$15**

Lunazul Reposado tequila, Smirnoff Vodka, , Tia Maria, Tanqueray, Triple Sec, Pineapple Juice

*The Jazz Kitchen - Indianapolis, IN*

### **THE CONSTELLATION - \$13**

Ketel One Grapefruit & Rosé Vodka, Watermelon Juice, Prosecco

*Constellation - Chicago, IL*

### **THE SCULL POPPER - \$14**

Ketel One Vodka, Grand Marnier, Aperol Float, Grapefruit Juice

*Scullers Jazz Club, Boston, MA*

### **THE YOSHI-SHI - \$15**

Godiva white chocolate liqueur, Chambord ,Cream, Fresh Raspberry

*Yoshi's - Oakland, CA*

## **BEER BOTTLES**

Mich Ultra \$4 Corona Lt. \$6 Heineken Ø (N/A)\$5 - Stella Artois - \$6 Red Clay Cherry Cider \$8

## **DRAFT**

Red Clay S End Apple Cider - \$7/\$28 Laganitas Hazy Wonder IPA - \$7/\$28

## WINE & BUBBLES

FERRANDIERE SYRAH, FRA	\$8/\$30	R&F CHENIN BLANC, ZAF	\$8/\$30
LUNATIC RED BLEND, CA	\$13/\$40	SEA SUN, CHARDONNAY, CA	\$14/\$44
CITY LIMITS ART SYRAH, WA	\$ --/\$37	SINGLE POST REISLING, DEU	\$14/\$44
REVELRY MERLOT, CA	\$13/\$40	TABLELANDS SAUV BLANC, NZ	\$14/\$44
WILLAMETTE PINOT NOIR, OR	\$15/\$48	STEMARRI PINOT GRIGIO, ITA	\$13/\$40
PORTA CABERNET, CA	\$--/\$44	BIANCO PROSECCO, ITA	\$13/\$--
ADAPTATION CABERNET, CA	\$ --/\$125	PAVOLINO PROSECCO, ITA	\$--/\$40
JUGGERNAUT CABERNET, CA	\$15/\$48	HARKEN CHARDONNAY	\$13/\$40
LA SPENETTA BARBERA, ITA	\$--/\$54	RISATA MOSCATO, FRA	\$14/\$44
LA SPENETTA SANGIOVESE, ITA	\$--/\$63	AIMERY SPARKLING ROSÉ, FRA	\$15/\$48
LA SPINETTA ROSÉ, ITA	\$--/\$42	AIMERY 1531 BRUT, FRA	\$15/\$48
ZENATO CLASSICO, ITA	\$ --/\$95	POL ROGER CHAMPAGNE, FRA	\$--/\$110

## SMALL PLATES & NAANS

### CHARCUTERIE PLATE - \$22

BRIE – MANCHEGO – IRISH CHEDDAR - CAPICOLA – HOT SOPRESSATA – GENOA SALAMI

**FARMHOUSE SALAD** – ARUGULA, STRAWBERRIES, ONIONS, CROUTONS,

CRUMBLLED GOAT CHEESE, STRAWBERRY POPPY SEED DRESSING - \$9

**SHRIMP COCKTAIL** – 6 JUMBO SHRIMP, CHEF'S COCKTAIL SAUCE - \$15

**MONGOLIAN STYLE MEATBALLS** - ALL BEEF, STICKY, SPICY, SAVORY & SWEET - \$8

**BREADSTICKS** – GARLIC INFUSED OLIVE OIL, SEA SALT, MARINARA - \$5

**VEGETABLE SPRING ROLLS** - SERVED WITH THAI CHILI SAUCE - \$8

**ROASTED BRUSSELS SPROUTS** - RED ONION, BACON & HONEY MUSTARD GLAZE - \$8

**MARINATED CUCUMBERS, TOMATOES & FETA** - SERVED W/WARM PITA - \$7

**BRUSCHETTA W/GOAT CHEESE SPREAD** – BALSAMIC, LEMON ZEST & TOASTED CROSTINI - \$8

**FRIED SHRIMP** – CHOICE OF COCKTAIL, YUM-YUM OR BUFFALO SAUCE & RANCH OR BLUE - \$12

### NAAN FLATBREADS

**MARGHERITA** – ALMOND PESTO, BASIL, ROMA'S, MOZZARELLA, BALSAMIC REDUCTION - \$14

**SPICY BBQ CHICKEN** – ROASTED CHICKEN, CRUMBLLED BLUE CHEESE, RED ONION, MOZZARELLA,  
SPICY BBQ SAUCE - \$14

**ROASTED EGGPLANT & GARLIC HUMMUS** - SANGRIA TOMATOES, BALSAMIC REDUCTION,  
OLIVE OIL & RED PEPPER FLAKES - \$14

**VEGGIE – RED ONION, BLACK OLIVES, MIXED PEPPERS, TOMATOES, MOZZARELLA - \$13**  
**PEPPERONI - \$11 - CHEESE - \$9**

### **HONEY BUTTER BAKERY DESSERTS**

**DESSERT TRIO: KEY LIME, S'MORES, PECAN PIES - \$11**

**CHOCOLATE COVERED STRAWBERRIES – 3 FOR \$5**

### **COCKTAIL FEATURE: JUST MY IMAGINATION - \$13**

Crown Apple Whiskey, Chambord Raspberry Liqueur, Red Clay Apple Cider

**CHOCOLATE COVERED STRAWBERRIES – 3 FOR \$5**

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**SFOGLIATELLE ITALIAN PASTRIES \$6**

**CHOCOLATE COVERED STRAWBERRIES – 3 FOR \$5**

**INDIVIDUAL CHEESECAKES: SWEET POTATO W/CARAMEL & PECANS OR BANANA PUDDING - \$8**

**MONGOLIAN STYLE MEATBALLS - ALL BEEF, STICKY, SPICY, SAVORY & SWEET - \$8**

### **COCKTAIL FEATURE: QUEEN CITY SOUR - \$13**

Knob Creek Bourbon, Lemon Juice, Simple Syrup, Cabernet Float

**WARM PEPPERED BACON, APPLE & BRIE DIP - SERVED W/WARM PITA - \$9**

**CHICKEN SALTIMBOCCA – PROVOLONE & SAGE STUFFED CHICKEN BREAST,  
CRISPY PROSCIUTTO, PENNE W/MARINARA SAUCE - \$14**

### **LOVE POTION - \$13**

Sky Raspberry Vodka, Triple Sec, Cranberry, Lime Juice, Raspberry Pureé

**ROASTED CORN & JALAPEÑO FRITTERS - FRITTERS WITH PEPPADEW RELISH  
-\$8**

**SALT & PEPPER FRIED CALAMARI - SERVED W/MARINARA- \$9**

**CHEESE & CRACKERS - CHEF'S WARM PIMENTO CHEESE WITH TOASTED  
CROSTINI - \$6**

### **THE DIMITRIOU-LA-LA - \$13**

Prosecco, Chambord, Fresh Raspberry  
*Dimitriou's Jazz Alley – Seattle, WA*

- Red Clay Cherry Cider \$8

Stoli Raz, Fresh Mint & Lime, Soda

Blackberry Puree, New Amsterdam Citrus Vodka,  
St. Germaine Elderflower Liquor, Prosecco

**SPICY MONGOLIAN STYLE MEATBALLS - ALL BEEF, STICKY, SPICY, SAVORY & SWEET - \$8**

**BRUNCH MOCKTAILS - \$4**

MIXED BERRY & LEMONADE - LIMEAID SODA & MINT - PEACHES & CREAM -  
ARNOLD OR TIGER PALMER

**BRUNCH FLATBREAD - GARLIC, OLIVE OIL, MOZZARELLA, RICOTTA, GRAPE TOMATOES,  
FRIED EGG BACON & FRESH CRACKER PEPPER - \$13**

**SWEET NAAN - NUTELLA, FRESH STRAWBERRIES, RASPBERRY GLAZE, SLICED ALMONDS,  
POWDERED SUGAR - \$12**

**HONEY BUTTER BAKERY**

**THE R-E-S-P-E-C-T - \$13**

Prosecco, St. Germaine, Blueberry Vodka,  
Lychee Syrup, Blueberry Garnish

**CHICKEN SALTIMBOCCA – PROVOLONE & SAGE STUFFED CHICKEN BREAST,  
CRISPY PROSCIUTTO, PENNE W/MARINARA SAUCE - \$14**

**THE TRAM - \$15**

Remy VSOP, Cointreau, lemon juice, sugar & salt rim, lemon wheel

*Tramjazz - Rome, Italy*

**GRAPE, HONEY & HERBED GOAT CHEESE BRUSCHETTA - CRUSHED WALNUTS & CROSTINI - \$6**

**COCKTAIL FEATURE - TURN OFF THE LIGHTS - \$13**

Honeysuckle Vodka, Rosé, Cranberry Juice, Lime

**BRUNCH FEATURES:**

**CAJUN CATFISH BITES – SERVED WITH FENNEL & APPLE SLAW, HOUSE  
REMOULADE - \$13**

**BRUNCH FLATBREAD - \$13**

GARLIC, OLIVE OIL, MOZZARELLA, RICOTTA, GRAPE TOMATOES, FRIED EGG BACON & FRESH  
CRACKER PEPPER

**TONIGHT'S FEATURE: FREE CHOCOLATE COVERED STRAWBERRIES\* WITH SELECT BOTTLE PURCHASE:**

ANGELINE CHARDONNAY, AIMERY SPARKLING ROSÉ, PORTA CABERNET OR CITY LIGHTS SYRAH

**THE TRAM - \$15**

Courviosier VSOP, Cointreau, Lemon Juice, Sugar & Salt rim  
*Tramjazz - Rome, Italy*

DESSERT TRIO -PECAN PIE, S'MORES PIE & KEY LIME PIE- \$11

**HONEY BUTTER BAKERY DESSERTS**

CHOCOLATE COVERED STRAWBERRIES - 3 FOR \$5

PECAN CARAMEL APPLE CHEESECAKE - \$8

**MARTINI FEATURE: RASPBERRY BERET - \$13**

Skyy Raspberry Vodka, Raspberry Purée, Lemon Juice, Sugared Rim

**CHICKEN SALTIMBOCCA - PROVOLONE & SAGE STUFFED CHICKEN BREAST,  
CRISPY PROSCIUTTO, PENNE W/MARINARA SAUCE - \$14**

**HONEY CHIPOLTE PORK LOIN - SEARED PORK LOIN, ROASTED TRI-COLOR  
CARROTS, HERBED MASHED POTATOES, HONEY BBQ CHIPOLTE SAUCE - \$13**

**DRAUGHT BEER**

Sycamore Goin' Donuts Coffee Stout - \$7/\$28 - Highland AVL IPA - \$7/\$28

BIANCO PROSECCO, ITA \$12/\$--

**DESSERT**

**SWEET NAAN - NUTELLA, FRESH STRAWBERRIES, RASPBERRY GLAZE, SLICED ALMONDS,  
POWDERED SUGAR - \$12**

**GIGLY JUICE - \$14**

Blackberry Puree, Ketel One Citroen Vodka, St. Germaine Elderflower Liquor, Prosecco

**SALADS**

**CAPRESE SALAD - HEIRLOOM TOMATOES, BASIL, FRESH MOZZARELLA, ALMOND PESTO,  
BALSAMIC REDUCTION - \$9.50**

R & FINCH CHENIN BLANC, ZAF \$8/\$30

\$ BIANCO PROSECCO, ITA 12/\$--

CHOCOLATE CHIP & SNICKERDOODLE COOKIES \$3 - HOT CHOCOLATE \$2

**MARTINI FEATURE: NAUGHTY OR NICE – \$13**

Amaretto Disaronno, Tito's Vodka, Cointreau, Cranberry, Sugar Rim

Lychee Syrup, Blueberry Garnish

*Blue Note – New York, NY; Tokyo, Japan; Milan, Italy*

*Blue Note – New York, NY; Tokyo, Japan; Milan, Italy*

**MARTINI FEATURE: NAUGHTY OR NICE – \$13**

Amaretto Disaronno, Tito's Vodka, Cointreau, Cranberry, Sugar Rim

DESSERT TRIO: VEGAN CHOCOLATE KAHLUA CAKE, PECAN PIE & SWEET POTATO CHEESECAKE - \$10

PAPPOLO TOSCANA CAB, ITA \$16/\$55

RISATA MOSCATO, CA \$14/\$44

**GOSPEL FEATURES:**

**SAVORY - \$13**

GARLIC, OLIVE OIL, MOZZARELLA, RICOTTA, GRAPE TOMATOES, FRIED EGG & FRESH CRACKER PEPPER

**SWEET - \$12**

NUTELLA, FRESH STRAWBERRIES, RASPBERRY GLAZE, SLICED ALMONDS, POWDERED SUGAR

**THE KITCHEN SYNC – 15**

Lunazul Reposado tequila, Smirnoff vodka, Tanqueray gin, triple sec, pineapple juice, Tia Maria  
lemon wedge

*The Jazz Kitchen – Indianapolis, IN*

GERMAN CHOCOLATE CHEESECAKE - \$8

WHITE CHOCALTE STRAWBERRY CRUNCH CAKE - \$9

**THE SMALLS - \$13**

Cruzan Coconut & Mango Rums, cream of coconut, pineapple & mango juices  
*Smalls Jazz Club, New York, NY*

**THE LIGHTHOUSE- \$14**

Bacardi Silver, Goslings, Galliano, orange & lime juice, cherry, orange wheel  
*Lighthouse Café - Los Angeles, CA*

**FEATURED  
COCKTAILS**

**RED - \$12**

LUNAZAL BLANCO TEQUILLA,  
WATERMELON PUCKER,  
WATERMELON JUICE, SUGAR  
& SALT RIM

**WHITE - \$13**

CRUZON COCONUT &  
MANGO RUM, CREAM OF  
COCONUT, PINEAPLLE JUICE

**BLUE- \$11**

SMIRNOFF BLUEBERRY, BLUE  
CURACAO, PROSECCO

## SMALL PLATES & SWEETS

### **MIDDLE C BRUSCHETTA- \$8.50**

CLASSIC BLEND OF ROMA TOMATOES, RED ONIONS, OLIVE OIL, BASIL, GARLIC, SPICES, LEMON ZEST, BALSAMIC GLAZE, CROSTINI

### **CHEF'S BLACK BEAN HUMMUS - \$10**

SERVED WITH W ARM PITA

### **NAAN FLATBREADS**

**MUSHROOM MAESTRO** - GARLIC OLIVE OIL BASE, ROASTED OYSTER MUSHROOMS, RED ONION, MOZZARELLA & GOAT CHEESE **\$13**

**FIGGY SMALLS** - FIG JAM BASE, PROSCIUTTO, GOAT CHEESE, POBLANO PEPPERS, BALSAMIC GLAZE **\$12**

**BUFFALO & BBQ CHICKEN** - ROASTED CHICKEN, BLUE CHEESE CRUMBLES, RED ONION, MOZZARELLA, BUFFALO BBQ **\$14**

**CHEESE \$9 - PEPPERONI \$10**

### **BRAISED OXTAIL - \$16**

BRAISED OXTAIL, POTATO PUREE, OVERNIGHT TOMATO

### **PULLED PORK SLIDERS - \$12**

3 BBQ PORK SLIDERS WITH HOUSE PICKLE

### **REUBEN STYLE MEATBALLS - \$11**

PASTRAMI SPICED W/RUSSIAN SLAW

### **SHRIMP COCKTAIL - \$15**

7 JUMBO SHRIMP, CHEF'S COCKTAIL SAUCE

### **BAKED WINGS - \$10**

6 TOSSED IN DRY RUB OR MIDDLE C BUFFALO

### **CHEF'S FEATURES**

BBQ CHARRED OCTOPUS WITH TRI COLOR POTATOES & BLISTERED SHISHITO PEPPERS **\$13**

HONEY LAVENDER CRÈME BRÛLÉE **\$6.50**

### **HONEY BUTTER BAKERY DESSERTS- \$8**

LEMON MERINGUE & VEGAN CHOCOLATE RASPBERRY CAKE



**CHEF'S BLACK BEAN HUMMUS - \$10**

SERVED WITH WARM PITA

**MAC THE KNIFE - \$8**

SMOKED GOUDA BÉCHAMEL SAUCE, MARINATED LAMB, MACARONI, SEASONED BREADCRUMBS

**STEP & SLIDERS - \$10**

3 TRI-BLEND BEEF SLIDERS, GOAT CHEESE, ONION MARMALADE

LECHUZA GRENACHE, SPAIN \$12/\$37

BOLLINI PINOT GRIGIO, ITALY \$13/\$40

JUGGERNAUT CABERNET, CA \$14/\$41

AUSTERITY CHARDONNAY CA \$14/\$42

BOUVET BRUT SPARKLING, FRA\$14/\$42

**CHARRED SHRIMP & OCTOPUS SALAD - \$13**

CHARRED OCTOPUS & SHRIMP, ROMA TOMATOES, CUCUMBERS, CILANTRO, RED ONION,  
MIXED GREENS, HONEY LIME VINAIGRETTE

VON BUHL JAZZ RIESLING, GER \$13/\$40

**MAC THE KNIFE - \$8**

SMOKED GOUDA BÉCHAMEL SAUCE, MARINATED BEEF, MACARONI, SEASONED BREADCRUMBS

MINA MESA CABERNET, CA \$13/\$40

**ROASTED SHISHITO PEPPERS - \$6**

WITH CITRUS AIOLI **OCTOPUS BRAVAS - \$14**

SEARED OCTOPUS, ROASTED TRI-COLORED POTATOES, RED ONION, CITRUS AIOLI  
BOLLINI PINOT GRIGIO, ITALY \$13/\$40

MUMM SPARKLING ROSÉ, CA \$15/\$45

Town Brewing RP1 HAZY IPA \$7/\$28

MUMM SPARKLING ROSÉ, CA \$15/\$45  
BOLLINI PINOT GRIGIO, ITALY \$13/\$40

BOUVET BRUT SPARKLING, FRA \$14/\$42  
ATREVIDA CHARDONNAY, CA \$13/\$37

**THE CATALINA WINE MIXER – \$\$\$\$**

Honeysuckle vodka, rosé, cranberry juice,  
Lime, edible flower garnish

*Catalina Jazz Bar & Grill – Los Angeles, CA*

**THE KITCHEN SYNC – \$\$\$\$**

Reposado tequila, vodka, gin, triple sec, pineapple  
juice, Tia Maria lemon wedge

*The Jazz Kitchen – Indianapolis, IN*

**BUBLÉ**  
**BUBBLES**

**THE BLUE NOTE – \$\$**

Prosecco, St. Germaine, blueberry vodka,  
lychee syrup, blueberry garnish

*Blue Note – New York, NY; Tokyo, Japan; Milan, Italy*

**THE DAZZLER – \$\$**

Premium cognac, prosecco, edible gold garnish

*Dazzle – Denver, CO*

**THE DIZZY DATE – \$\$**

Vodka, apple liqueur, prosecco, Maraschino cherry

*Dizzy's Club Coca-Cola Jazz at Lincoln Center – New York, NY*

# OUTRO

## DESSERT COCKTAILS

### **THE VANGUARD – \$\$\$**

Cognac (VSOP), green creme de menthe,  
cream, mint garnish

*Village Vanguard – New York, NY*

### **THE DARK CORNER – \$\$\$**

Godiva dark chocolate, Frangelico, cream, cola  
reduction, salted rim, peanut garnish

*The Jazz Corner – Hilton Head, SC*

### **THE YOSHI-SHI – \$\$\$**

Godiva white chocolate liqueur, raspberry liqueur,  
cream, raspberry garnish

*Yoshi's – Oakland, CA*

### **THE SNUGGIE – \$\$\$**

Whiskey/Bourbon, creme de violet, sweet  
vermouth, Luxardo cherry

*Snug Harbor – New Orleans, LA*

### **THE VELVET NUT – \$\$**

Vodka, creme de cacao, coconut cream,  
chocolate drizzle, roasted coconut

*The Velvet Note – Atlanta, GA*

### **THE IRIDIUM – \$\$**

Gin, lemon juice & egg white aloe gin float, lemon garnish *Iridium – New York,  
NY*

### **THE CONSTELLATION – \$\$**

Bourbon, Drambuie, pineapple juice, egg white,  
Allspice dash, star anise

*Constellation – Chicago, IL*

**THE GREEN LADY – \$\$**

Blanco tequila, Velvet Falernum, lime juice,  
simple syrup, lime wheel

*Green Lady Lounge – Kansas City, MO*

**THE YARDBIRD – \$\$\$\$**

Barrel rested gin, Campari, Amaro Averna, orange zest *Birdland – New York, NY*