



STARTERS

SMALL PLATES

CLASSIC SHRIMP COCKTAIL | 15

Large gulf shrimp, spicy cocktail sauce, lemon oil, lemon wrap, oyster crackers

HUMMUS DIP | 12

Garlic and thyme hummus with roasted onion and bell pepper relish. Served with grilled pita bread

TRES MINI BRISKETS | 10

Three corn tacos filled with braised brisket, orange ginger pico de gallo and shredded lettuce

SHRIMP CEVICHE | 15

Bell pepper, fresh lime juice, red onion, jalapeno, cucumber, tomato, cilantro

FRESH AND LIGHT

GARDEN SALAD | 13

Spring mix, balsamic fig vinn, candied pecan, cherry tomato, burrata cheese, strawberry, crouton

ADD SHRIMP | 10

ADD GRILLED CHICKEN | 8

THE WEDGE | 15

Iceberg lettuce, blue cheese dressing, blistered tomato, crispy thick cut bacon, dill, parmesan crisp

ADD SHRIMP | 10

ADD GRILLED CHICKEN | 8

ENTRÉES

LARGE PLATES

MARCONA ALMOND CHICKEN | 24

Chicken breast accompanied by the drum, pesto, lemongrass risotto, roasted marcona almond

JAZZ BURGER | 17

Brisket and Tenderloin blend patty, applewood smoked bacon, tomato onion relish, green leaf, pickles, aioli, two cheese blend

8OZ CENTER CUT FILET | 39

Roasted cipollini onion, carrot, fingerling potatoes, house steak sauce

PASTA CREOLE | 17

Celery, bell pepper, onion, fried okra, creole cream sauce, herb

ADD SHRIMP | 10 ADD GRILLED CHICKEN | 8

CHERRY GLAZED SALMON | 30

Searred sockeye salmon filet, fennel, red onion, arugula, lemon zest, cherry glaze

ALA CARTE SIDES | 7

LEMON TRUFFLE FRIES

SOUTHERN POTATO SALAD

MEXICAN ELOTE

BACON BOURBON BRUSSELS WITH PECAN

DESSERT

TEXAS PECAN PIE | 8

CREME BRULEE | 10

CHOCOLATE MOUSSE | 8

ALA MODE | 2





COCKTAILS

SPECIALTY COCKTAILS

**ENSEMBLE | 12**

Boozy, Old Fashioned Style

Large Rock, Bourbon, Brown Sugar, Peach, Basil, Bitters

**FRENCH 75 | 12**

Crisp, Bubbly, Refreshing

Gin, Lemon, Sugar, Cava

**FIREFLY | 12**

Smoky, Spicy, Citrus

Mezcal, Gran Classico, Ginger, Lemon

**JAZZ, TX MANHATTAN | 16**

Bold and Well Balanced

Michter's Rye Whiskey, Sweet Vermouth, Bitters

**OCEANSIDE RICKEY | 12**

Bright, Lively, Botanical

Gin, Lime, Sugar, Mint, Celery Bitters, Soda

**NEW YORK SOUR | 12**

Vibrant, Silky

Bourbon, Lemon, Sugar, Egg White, Red Wine

**FIVE AND DIME | 12**

Refreshing, Fruity, Crushed Ice

Gin, Apricot Brandy, Lemon, Orgeat, Angostura and Orange Bitters

**ARCHANGEL | 12**

Boozy, Fresh, Slightly Bitter

House Cucumber Gin, Aperol, Lemon

**DOMINICANA | 12**

Sweet, Creamy, Coffee

Aged Rum, Coffee, Liqueur, Whipped Cream

**SIESTA | 12**

Agave, Citrus, Bitter

Tequila, Campari, Grapefruit, Lime, Simple, Angostura

BEERS

BEER SELECTION

**CHIMAY CINQ CENTS | 12**

Belgian Tripel

**FOUNDERS BREAKFAST STOUT | 9**

Double Coffee Chocolate Oatmeal Stout

**WILD ACRE BILLY JENKINS | 7**

Session Bock

**ODELL 90 SHILLING | 7**

Scottish Amber Ale

**PAULANER | 8**

Hefe-Weissbier

**VICTORY PRIMA PILS | 7**

German Pilsner

**COMMUNITY MOSAIC | 8**

American IPA

**DEEP ELLUM NEATO BANDITO | 7**

Mexican Style Lager

