



STARTERS

SMALL PLATES

*CLASSIC SHRIMP COCKTAIL | 15

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

TRES MINI BRISKETS | 10

Three corn tacos filled with braised brisket, house pico de gallo, ancho slaw, cilantro

STUFFED BELLAS | 10

Portabella, creamed spinach, provolone, monterey jack, wilted greens, marcona almond

FLATBREAD | 12

Garlic thyme hummus, red onion, feta cheese, cherry tomato, sweet pepper, roasted garlic, balsamic

FRESH AND LIGHT

GARDEN SALAD | 13

Arugula, frisee, fresh dark cherries, sourdough crouton, raspberry, fruit vinaigrette

ADD SHRIMP | 10

ADD GRILLED CHICKEN | 8

SOLO SHRIMP TACO | 7

Large diced gulf shrimp marinated in house spices, lemon oil slaw, grilled pineapple pico de gallo, cilantro

THE WEDGE | 15

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

ADD SHRIMP | 10

ADD GRILLED CHICKEN | 8

ENTRÉES

LARGE PLATES

*JAZZ BURGER | 18

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

*8OZ CENTER CUT FILET | 40

Mashed potatoes, roasted carrot, house steak sauce

PASTA CREOLE | 17

Celery, bell pepper, onion, jalapeno, creole cream sauce, herb, parmesan

ADD SHRIMP | 10 ADD GRILLED CHICKEN | 8

GRILLED CHICKEN SALAD | 17

Grilled chicken thigh, kale, swiss chard, sweet corn, red onion, picante peppers, fresh herb, crispy tortilla strips, cherry tomato, balsamic

MARCONA ALMOND CHICKEN | 26

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

IMPOSSIBLE PIE | 24

Roasted garlic, mashed potato, impossible meat, green peas, carrot, celery

ALA CARTE SIDES | 7

TRUFFLE FRIES

BRUSSELS WITH BACON & PECAN

MASHED POTATOES

ROASTED CAULIFLOWER

DESSERT

TEXAS PECAN PIE | 8

CREME BRULEE | 10

APPLE BREAD PUDDING | 8

DARK CHOCOLATE MOUSSE | 8

VANILLA SUNDAE | 5

ALA MODE | 2

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.





COCKTAILS

SPECIALTY COCKTAILS

SPICED CHERRY OLD FASHIONED | 12

Boozy, Old Fashioned Style

Bourbon, House Spiced Cherry Syrup, Ango, Orange

***GOOD TIDINGS | 12**

Orchard Fruit, Holiday Spice, Silky

Calvados, Pear Brandy, Lemon, Cinnamon, Spiced Pear Egg white, Soda

JOIE DE VIVRE | 12

Zesty, Fruity, Bubbles

Gin, Pear Juice, Lemon, Simply Syrup, Cava

JAZZ, TX MANHATTAN | 16

Bold and Well Balanced

Michter's Rye Whiskey, Sweet Vermouth, Bitters

JACK'S LAMENT | 12

Agave, Citrus, Apple Spice

Tequila, Lime, Apple Syrup, Ginger, Ango

ST. CHARLES PUNCH | 12

Dried Fruit, Oak, Citrus

Cognac, Port, Lemon, Simple Syrup

FALL BACK | 12

Strong, Complex, Aged Spirits

Rye, Applejack, Amaro Nonino, Sweet Vermouth, Peychaud's, Lemon Zest

SOMETHING MORE COMFORTABLE | 12

Bright, Dark Fruit, Cooking Spice

Gin, Lemon, Cassis, Simple Syrup, Allspice, Nutmeg

GRASSHOPPER | 12

Creamy, Minty, Chocolate

Creme de Cacao, Creme de Menthe, Cream, Mint

BLACK PEARL | 12

Fruity, Zesty, Refreshing

Vodka, Lime, Blackberries, Orange Liqueur, Simple Syrup

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

DEEP ELLUM NEATO BANDITO | 7

Mexican Style Lager

PAULANER | 8

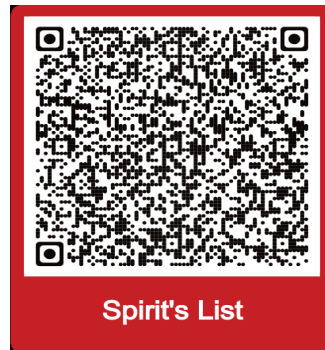
Hefe-Weissbier

REAL ALE HAN'S PILS | 7

German Pilsner

COMMUNITY MOSAIC | 8

American IPA



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