



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, pineapple pico de gallo, house slaw, cilantro

STUFFED BELLAS | 12

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

SPRING CAPRESE | 13

Thick sliced tomato, feta, kalamata olive, roasted golden beet, EVOO, balsamic reduction, gremolata

FRESH AND LIGHT

GARDEN SALAD | 13

Arugula, purple grape, sourdough crouton, raspberry, fruit vinaigrette, balsamic reduction, mozzarella

ADD SHRIMP | 10

ADD GRILLED CHICKEN | 8

SOLO SHRIMP TACO | 10

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

THE WEDGE | 15

Iceberg lettuce, blue cheese dressing, blistered tomato, crispy bacon, herbs, parmesan, blue cheese crumble

ADD SHRIMP | 10

ADD GRILLED CHICKEN | 8

ENTRÉES

LARGE PLATES

*JAZZ BURGER | 18

Brisket blend patty, applewood smoked bacon, tomato onion compote, green leaf, pickles, two cheese blend, brioche bun

*8OZ CENTER CUT FILET | 48

Mashed potatoes, roasted carrot, house steak sauce

TENDERLOIN BUCATINI | 32

Bucatini pasta, long stewed tenderloin based meat sauce, fresh herb, parmesan, fried basil, grilled sourdough

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

VEGGIE ENCHILADAS | 24

3 Enchiladas filled with fennel cauliflower, red onion, and roasted garlic on top of maple and chili refried kidneys with an orange enchilada sauce

ADD SHRIMP | 10 ADD BRISKET | 8

ALA CARTE SIDES

STEAK FRIES | 8

BRUSSELS WITH BACON & PECAN | 8

ROASTED CAULIFLOWER | 7

DESSERT

TEXAS PECAN PIE | 10

CREME BRULEE | 10

APPLE BREAD PUDDING | 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

LAVENDER BERRY FIX | 12

Sweet, Fruity, Floral

Vodka, Lemon, Blueberry, Raspberry, Lavender

WATERMELON SOJU SPRITZ | 12

Light, Effervescent, Ripe Fruit

Soju, Lemon, Watermelon, Aperol, Cava, Soda

FLOWERSHOP | 12

Refreshing, Botanical, Ginger Spice

Gin, St. Germain, Ginger, Lemon, Soda

BIRD OF PARADISE | 12

Bitter, Sweet and Sour, Cooking Spice

Aged Rum, Blackstrap Rum, Lime, Charred Pineapple, Campari

HURACAN | 12

Zesty, Smoky, Tropical Fruit

Mezcal, Tequila, Lime, Passion Fruit, Ginja, Honey

DREAM OF SPRING | 12

Bright, Herbaceous, Silky

Gin, Lemon, Grapefruit, Blueberry, Blanc Vermouth, Egg White, Soda

SPICY FLAMINGO | 12

Agave, Sweet and Fruity, Chili Spice

Tequila, Lime, Watermelon, Chili Powder

COLD FUSION | 12

Coffee, Creamy, Crushed Ice

Vodka, Cold Brew, Coconut, Cream, Pecan Bitters

VIEUX CARRE | 12

Boozy, Bold, Complex

Cognac, Rye, Sweet Vermouth, Benedictine, Angostura, Peychaud's Bitters, Cherry

JAZZ, TX OLD FASHIONED | 14

Strong, Balanced, Enticing

Elijah Craig Bourbon, Refined Sugar, Ango, Orange, Cherry

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

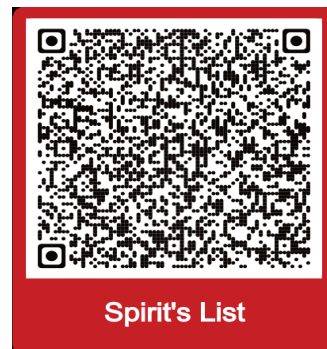
Hefe-Weissbier

REAL ALE HAN'S PILS | 7

German Pilsner

COMMUNITY MOSAIC | 8

American IPA



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