

APPETIZERS

HUMMUS 8
with pine nuts; served with warm flatbread

SPINACH ARTICHOKE DIP 9
served with toasted baguette

CHEESE PLATE 12
selection of three cheeses with condiments & baguette

SALADS & SOUP

FRESH GARDEN 6
romaine, cucumber, tomato, red onion, croutons, parmesan & balsamic vinaigrette; with chicken add 3

CLASSIC CAESAR 9
romaine, creamy caesar, parmesan & croutons; with chicken add 3

SALMON SALAD 12
romaine, red onion, tomato, capers & smoked salmon with champagne vinaigrette

SPECIALS

MAC 'N CHEESE 10
gruyere & cheddar mac topped with spicy breadcrumbs and crispy fried onion

BAKED POTATO SOUP 9
potato cheese soup topped with cheddar cheese, sour cream, chives & bacon

SIDES & EXTRAS

FRESH SEASONAL FRUIT 4

HERB-MARINATED OLIVES 4
topped with feta cheese

STEAMERS

Jazz Club & Café

FLATBREAD PIZZA

MARGHERITA 8
with mozzarella, tomato & basil

BBQ CHICKEN 8
with mozzarella, BBQ sauce, chicken, onion & topped with cilantro

HOT SOPPRESSATA 8
with mozzarella, soppressata, pickled jalapeños, red onion & feta cheese

PROSCIUTTO 8
with prosciutto, gruyere cheese, balsamic onion jam & gorgonzola cheese

SANDWICHES & PANINIS

THE CLUB 12
black forest ham, roasted turkey, bacon, swiss cheese, lettuce & tomato on toasted white bread

REUBEN 12
pastrami, sauerkraut, swiss cheese & russian dressing on toasted rye bread

FRENCH ONION 12
roast beef, gruyere cheese & balsamic onion jam on grilled sourdough

SPICY ITALIAN 12
salami, pepperoncini, olive tapenade & fontina cheese on grilled ciabatta

TURKEY BRIE 12
turkey, brie cheese, arugula, apple butter & Dijon mustard on a grilled french roll

SOFT DRINKS

Coke, Diet Coke, Sprite	3
Iced Tea, Hot Tea	3
Brewed Coffee, Espresso	3
Latte, Mocha, Cappuccino	5.5
Fever Tree Sodas	4
<i>ginger ale, ginger beer, club soda, tonic water</i>	
Shirley Temple	5
<i>Fever Tree ginger ale with house-made grenadine</i>	
San Pellegrino (500mL)	6
Fresh Juice (subject to availability)	4

BEER

Dark Truth Imperial Stout	7
<i>Kansas City, MO – 9.7% ABV</i>	
Iron Fist Uprising Belgian IPA	9
<i>Vista, CA – 12% ABV</i>	
Long Strange Tripel	7
<i>Kansas City, MO – 9.2% ABV</i>	
Pabst Blue Ribbon	4
<i>Milwaukee, WI – 4.7% ABV</i>	
Samuel Smith's Nut Brown Ale	6
<i>England – 5% ABV</i>	
Sierra Nevada Pale Ale	5
<i>Chico, CA – 5.6% ABV</i>	
Stella Artois Lager	5
<i>Belgium – 5.2% ABV</i>	
Stone IPA	6
<i>Escondido, CA – 6.9%</i>	
Tank 7 Farmhouse Ale	7
<i>Kansas City, MO – 8.5% ABV</i>	

WINE**RED**

Sangria	8
<i>Castillo de Monseran Garnacha, lemon juice, sugar</i>	
Smoking Loon Red Wine	8 / 28
<i>Napa Valley</i>	
Angeline Reserve Pinot Noir	10 / 36
<i>Russian River Valley</i>	
Avalon Cabernet Sauvignon	10 / 36
<i>Napa Valley</i>	
Justin Cabernet Sauvignon	12 / 44
<i>Paso Robles</i>	

WHITE

Casa Lapostolle Chardonnay	8 / 32
<i>Casablanca Valley, Chile</i>	
Nobilissima Pinot Grigio	8 / 32
<i>Venice, Italy</i>	
Santa Ema Sauvignon Blanc	8 / 32
<i>Chile</i>	
Bluefeld Sweet Riesling	8 / 32
<i>Germany</i>	

SPARKLING

Campo Viejo Cava Rose	8 / 28
<i>Spain</i>	
Moet et Chandon	20
<i>France (750 mL split)</i>	

DESSERT 6*Subject to availability*

Tiramisu
German Chocolate
Macadamia Nut Cake
Raspberry Marquis