

◆ Libations Continued ◆

◆ SPIRITS ◆

VODKA

Belvedere	\$15
Grey Goose	\$14
Tito's	\$13
Ketel One	\$13

AGAVE

Maestro Dobel Smoked Silver Humito	\$19
Don Julio Blanco	\$15
Casamigos Reposado	\$14
Herradura Reposado	\$15
Del Maguey Mezcal Vida	\$13

RUM

Bacardi	\$11
Flor De Cana	\$13
Zaya Gran Reserva	\$14

GIN

Beefeater	\$11
Tanqueray	\$12
Hendrick's	\$13
Bombay Sapphire	\$12

◆ BEVERAGES ◆

MOCKTAILS

Mockneto Kick	\$10
Ritual Gin Alternative, Raspberry, Lemon, Ginger Beer, Orange	
G&T	\$10
Lyre's London Dry & Tonic	
Amalfi Spritz	\$10
Lyre's Proof Italian Spritz & Italian Classic	
Dark & Spicy	\$10
Lyre's Dark Cane & Ginger Beer	

COFFEE

We proudly serve local roaster, Intelligentsia

Drip Coffee	\$4
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SWEET ENDINGS

Dream a Little Dream	\$14
Svedka Vodka, Mr. Black Coffee Liqueur	
Waiting for me	\$14
Hennessy, Creme de Cacao, Cream	

SODAS & WATERS

Q Ginger Beer	\$4
Santa Vittoria Still	\$7
Santa Vittoria Sparkling	\$7

WHISKEY & BOURBON

Maker's Mark	\$13
Basil Hayden's	\$14
Angel's Envy	\$15
Whistle Pig 10 year	\$18
Woodford Reserve	\$15
Redemption High Rye	\$15

SCOTCHES

Balvenie Double-Wood 12 year	\$18
Glenmorangie 10 year	\$16
The Macallan 12 year	\$16
Oban 12 year	\$19
Laphroaig 10 year	\$17

BRANDY, PORT, & SUCH

Taylor Flagate 10 year Tawny Port	\$14
Hennessy VS Cognac	\$14
Martell Blue Swift Cognac	\$16
Laessingle XO Armagnac	\$19

◆ On the Table ◆

◆ UN ◆

APÉRITIF

Trio of Dips
Tosted Pita in Olive Oil **VG**,
Za'atar **VG**, Sea Salt **VG**,
with Green Goddess Dip **VG, GF**,
Beet Hummus **VG, V, GF, DF**,
Roasted Garlic & Lemon Aioli **VG, GF, DF**

SALAD COURSE

Roasted Squash Salad
Baby Greens, Roasted Delicata Squash,
Toasted Sunflower Seeds, Pickled
Cherries, Butternut Squash Puree, Shaved
Manchego, Maple Vinaigrette **VG, GF**

◆ DEUX ◆

MAIN COURSE

Select One

Seasonal Risotto
Roasted Delicata Squash,
Mushroom Conserva, Gremolata
VG, V, GF, CN

Pan Seared Big Glory Bay Salmon
Lemon Fregola, Butternut Squash Puree,
Roasted Broccolini, Gremolata, Chive Oil

Lemon & Olive Oil Marinated Chicken Breast

Creamy Parmesan Polenta, Roasted Heirloom Carrots,
Braised Cipollini Onions, Chicken Jus, Parsley **GF**

**Seared Filet Mignon
& Jumbo Shrimp**

Creamy Parmesan Polenta, Fire Roasted
Tri-Color Cauliflower, Italian Gremolata,
Mushroom Conserva
Menu Up-Charge | \$27

**Seared Filet Mignon
Served Medium**

Filet Mignon, Charred Baby Carrots,
Cabaret ZaZou Potatoes, Rosemary &
Thyme Butter, Bordelaise
Menu Up-Charge | \$15

◆ TROIS ◆

DESSERT

Chocolate Pot de Crème
Salted Caramel Sauce, Whipped Chantilly, Oatmeal Streusel

VG - Vegetarian V - Vegan GF - Gluten Free DF - Dairy Free CN - Contains Nuts

*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information

◆ Additional Temptations ◆

◆ UN ◆

APÉRITIF

Cabaret Combo

Nduja Arancini, Beef Tenderloin Crudo, Parmesan Truffle Fries,
Crab Cake served with accompaniments
\$35

Parker House Rolls

Country Style Honey Butter, Chive,
Fleur de Sel **vg**
\$7

Beef Tenderloin Crudo (3)

Toasted Brioche, with Capers, Meyer
Lemon, Shallot, Calabrian Chile, Whipped
Burrata, Candied Pistachios, Chive
\$21

Nduja Arancini (3)

Crispy Fried Arborio Rice, Calabrian
Chile Cheese Spread, Parmesan Reggiano,
Black Truffle Aioli, Chive
\$17

Maryland Crab Cakes (3)

Panko, Lemon, Shallot, Parsley,
Cornichon Tartar Sauce
\$23

Shrimp Cocktail

Spicy Cocktail Sauce,
Horseradish, Lemon **DF, GF**
\$24

Hand Cut Parmesan Truffle Fries

Sea Salt, Garlic & Lemon Aioli
\$12

Seasonal Starter

Nichols Farm Roasted Heirloom Baby
Beets, Whipped Burrata with Lemon &
Honey, Apricot Mostarda, Wild Arugula,
Pickled Cipollini Onions, Bubu Arare,
Burnt Orange Vinaigrette **vg, GF**
\$17

ZaZou Mac & Cheese

Toasted Brioche Bread Crumbs, Parsley **vg**
\$14
Add Nduja +\$5 | Add Shrimp +\$7

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◆ Tempting Libations ◆

◆ COCKTAILS ◆

Feelin' Good	\$15
Maker's Mark Bourbon, Raspberry Monin, Demerara	
Sweet Memories	\$15
Don Julio Blanco Tequila, Giffard Banana Liqueur, Triple Sec, Lemon, Demerara, Chocolate Bitters	
Canneto Kick	\$14
Tanqueray Gin, Lemon, Chambord, Ginger Beer	
Still a Thrill	\$14
Svedka Vodka, St. Germain, Triple Sec, Pama Pomegranate Liqueur, Cranberry, Sparkling Wine	
Shining Star	\$13
Malibu, Spiced Orange Cranberry, Grapefruit, Prosecco	
Amaretto Around the Corner	\$15
Hennessy, Disaronno, Lemon, Demerara, Cherry	
Sangria ZaZou	\$14
Pinot Grigio Sangria, Ginger, Orange, Spiced Rum	

◆ BEER ◆

DRAFTS

Coors Light 4.1%	\$7
New Belgium Fat Tire 5.2%	\$8
Revolution Anti Hero IPA 6.7%	\$8
3 Floyds Gumballhead Wheat Ale 5.6%	\$9

BOTTLES & CANS

Corona Extra 4.6%	\$7
Guinness 4.2%	\$8
Off Color Brewing Apex Predator Farmhouse Ale 6.8%	\$9
Lagunitas IPA 6.2%	\$8
Oskar Blues Dale's Pale Ale 6.5%	\$8
Vandermill Totally Roasted Cider 6.9%	\$9
White Claw Hard Seltzer (Rotating)	\$7
Krombacher Weizen NA Pils	\$8

◆ WINE BY THE GLASS ◆

WHITE

Pinot Grigio, Alois Lageder, Alto Adige, IT 2020	\$14 \$52
Riesling Kabinett, Anheuser Kreuznacher Kahlenberg, Nahe, GER 2018	\$14 \$52
Sauvignon Blanc, Rapaura Springs, Marlborough, NZ 2021	\$14 \$52
Chardonnay, Raeburn, Russian River Valley, CA 2020	\$15 \$57

SPARKLING

Prosecco, Avissi, Veneto, IT	\$14 \$52
Sparkling Rosé Prestige, Charles Lafitte, Languedoc, FR	\$15 \$55
Cremant d'Alsace Brut Rose, Lucien Albrecht, Alsace, FR	\$16 \$60
Moscato D'Asti, Fontanafredda, Piemonte, IT 2021	\$11 \$42

RED

Pinot Noir, Evolution, Willamette Valley, OR 2021	\$16 \$60
Cabernet Sauvignon, Bonanza, CA	\$13 \$47
Malbec, Bodega Cuarto Dominio, Chento Vineyard, Mendoza, AR 2019	\$14 \$52
Sweet Red, Bartenera, Piemonte, IT 2020	\$13 \$47
Mountain Cuvée, Gundlach Bundschu, Sonoma, CA	\$15 \$55

ROSÉ

Rosé of Syrah, Justin, Central Coast, CA 2021	\$14 \$52
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