

The CAZBAH

Tapas • Wine • Euphoria

Foreplay

Daily Bread \$7.95
Grilled sourdough, EVOO, roasted garlic, black pepper, parmesan & parsley.

Baked Brie en Croute \$16.95
Brie wrapped in puff pastry, buttered pecans, cinnamon - baked and topped with raspberry purée. Served with gourmet crackers and assorted fruit.

Caprese a la Crème \$12.95
Fresh mozzarella soaked in cream, lightly sautéed cherry tomatoes, fragrant Thai basil, and a drizzle of olive oil.

Fusion Tuna* \$14.95
Diced sashimi grade tuna, avocado, lime juice, cilantro, chiles and fresh ginger; served on four pieces of toasted baguette.

Warmed Spinach Dip \$9.95
Fresh Spinach folded into a creamy artichoke dip accompanied by crisp corn tortilla chips.

Finger Lickers

Cazbah's World Famous Lobster Cigars \$13.95
Fried wontons stuffed with lobster, cream cheese, ginger; served with cold Asian noodles and seaweed salad. Wasabi aioli and teriyaki on the side. Keep on smoking for \$5.99 each

The 'Bah' Tacos \$13.95
Two warm corn tortillas loaded with your choice of shredded chicken or pan-seared shrimp, pico de gallo, sliced avocado, spicy aioli and green tomatillo sauce.

Mama's Beef Meatballs \$12.95
Beef meatballs with a molten mozzarella center; topped with our house-made marinara and basil.

Baby Brussels \$8.95
Pan-seared brussel sprouts with roasted red peppers and red pepper flakes; drizzled with butter.

Panko Asparagus \$9.95
Fried panko encrusted asparagus topped with our spicy aioli.

Lil' Man in a Boat

Shrimp and the Secret Grit \$16.95
Pan seared shrimp in slow cooked grits with a secret sauce; topped with fresh bacon.

Sesame Seared Tuna* \$19.95
Sashimi grade tuna encrusted with sesame seeds, lightly seared served rare, topped with orange teriyaki and wasabi aioli; served with Asian noodles and seaweed salad.

Escargot Extraordinaire \$19.95
Plump escargot in a rich, creamy white wine reduction, sautéed spinach and roasted garlic; served with toasted baguette.

Coconut Shrimp \$16.95
Fried coconut & panko encrusted jumbo shrimp; served with orange horseradish marmalade.

Feathers and Flesh

Buckhead Certified Angus Beef Ribeye* \$30.95
Buckhead CAB grilled medium rare with au jus and horseradish sauce; served with mashed potatoes. GF add shrimp \$6.99

Beef Wellington \$18.95
Buckhead Certified Angus Beef tips, mushrooms and onions baked inside 3 puff pastries; served with au jus and mashed potatoes. Add a puff \$5.95

Coffee Bourbon Pork Chops \$22.95
Coffee crusted pork chops with bourbon cream sauce; served with brussel sprouts.

Holy S#@ Short Ribs** \$16.95
Pork short ribs tossed in Thai sweet and sour chili sauce; served with carrot-cilantro slaw.

Lollipop Lamb Chops* \$19.95
New Zealand lamb seasoned with rosemary, garlic and EVOO in a red wine reduction; served with mashed potatoes.

Chipotle Duck* \$19.95
Lean duck breast grilled medium rare and sliced; topped with a chipotle honey cream.

Free-Range Chicken Enchiladas \$16.95
Two corn tortillas stuffed with shredded chicken, topped with pico de gallo, fresh cilantro, feta cheese and sour cream.

Free-Range Roasted Chicken \$18.95
Chicken breast stuffed with asparagus, roasted red peppers and spinach, sautéed and baked. Topped with a lemon cream sauce and served with mashed potatoes.

Going Greens

Summer Medley Salad \$9.95
Fresh arugula, candied pecans, feta cheese, seasonal fruits and vegetables; served with raspberry vinaigrette.

Fresh Kale Salad \$9.95
Fresh kale, red peppers, roasted corn, Roma tomatoes, red onions, carrots; served with agave lemon vinaigrette.

Crispy Feta Cheese Bites \$8.95
Fried feta cheese balls, drizzled with honey and served on a bed of arugula with chilled seasonal vegetables and fruits.

Extra Nibbles

Cold Asian Noodle \$5.95
Grits \$5.95 GF
Mashed Potatoes \$5.95/Loaded \$7.95
Steamed Brussel Sprouts \$6.95
Grilled Asparagus \$6.95
Carrot & Cilantro Slaw \$6.95
Pick 3 for \$14.95

Happy Endings

Chocolate Empanada \$9
The Cazbah's signature dessert for 23 years. Belgian rum chocolate and bananas wrapped in puffed pastry, fried and topped with brown sugar sauce.

Arezzio Classic Tiramisu \$12
A large piece of velvety tiramisu topped with a dusting of cocoa powder, powdered sugar and whipped cream.

Purple Sweet Potato Cheesecake \$9
Purple sweet potato sits atop a crust less vanilla cheesecake. Delightful, creamy, rich - a perfect end to a perfect night!

NOLA Beignets \$9
Fried & crispy outside - fluffy warm center, topped with powdered sugeriv and served with a brown sugar dipping sauce.

Flourless Chocolate Torte \$9
A velvety chocolate delight - perfect for our gluten - free friends with a sweet tooth!

Sweet Wine & Ports

Niepoort Tawny Port \$10
Niepoort Ruby Port \$10
2018 Chateau Laribotte Sauternes \$10

Ask your server about our rotating Vermouth and Amaro selections

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

Parties of 6 or More: 20% gratuity will be added to your bill.

Card Policy: A convenience fee of 3.5% will be applied to all credit/debit transactions to cover processing costs. Thank you!

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Wines by the Glass

White Wine

Tohu Sauvignon Blanc (NZ) 10/40
Explosive grapefruit, fresh cut grass, and mouthwatering acidity.

Tenuta Viscone Pinot Grigio (Italy) 9/36
Light, crisp, clean citrus, honeyed pear, and whispers of white flowers.

Cinquante-Cinq Viognier (France) 10/40
Fragrant tangerine and honeysuckle, vibrant acidity, and playful peach.

Egon Grüner Veltliner (Austria) 8.5
Ethereal citrus is complemented by white pepper and a hint of ginger.

Red Newt Riesling (New York) 10/40
This riesling explodes with honey blossom wrapped peaches!

Buehler Chardonnay (California) 12/48
Just enough oak to add gorgeous cream and body that enhances lush citrus and orchard fruits.

Risata Moscato (Italy) 187 mL 9.5
Honeysuckle, orange blossom, and juicy stone fruit.

Da Luca Prosecco (Italy) 187 mL 9.5
Luxurious lemon and vigorous apples.

Red Wine

Grignano Chianti Rufina (Italy) 11/44
This Sangiovese has lush strawberries and black raspberries that give way to cocoa dusted cranberries baked with warm spices.

Muriel Rioja Tempranillo (Spain) 9/36
Strawberry and dried herbs.

Pillars of Hercules Red Blend (CA) 10/40
A delicious Petite Sirah-heavy wine blend.

Hedges Cabernet Sauvignon (WA) 12/48
Spirted red and black fruits gracefully dance together in perfect harmony!

Banfi Rosa Regale (Italy) 187 mL 8
We put a chill on this lightly effervescent wine. Blackberries, strawberries, and cherries delight the pallet.

Hess "Shirtail Ranches" Pinot Noir (CA) 11/44
Big enough for the ladies, soft enough for the guys, and beautifully perfect, just like you.

The Wine Cellar

White Wine

Anne Pichon Vermentino, France 2022 37
Pazo das Bruxas Albariño, Spain 2022 39
Florian LeCapitaine, Vouvray, France 2021 49
Rutherford Ranch Reserve Chardonnay, Carneros 2018 54
Groth Sauvignon Blanc, Napa Valley 2022 55
Sumiere "S" Rosé, Provence 2022 39
Brisa Suave Vinho Verde, Portugal 2023 34

Champagne & Sparkling

Bisot Jeio Prosecco, Italy 34
"LvE" Sparkling Rosé, France 36
Piper Sonoma Brut Rosé, California 39
Schramsberg Blanc de Blancs, California 375 mL 43
Champagne Thienot Brut, France 375 mL 49
Palmer & Co Brut Reserve, France 72
Solemn Amber 1er Cru, France 115

No Strings Attached

(Half Bottles)

Sonoma Cutrer Chardonnay, Russian River Valley 2022 24
Honig Sauvignon Blanc, Napa Valley 2021 26
Cambria Pinot Noir, Santa Maria Valley 2021 28
Hess Allomi Vineyard Cabernet Sauvignon, Napa Valley 2018 45

Pinot Noir

Angeline, Mendocino, 2022 48
Hazelfern, Willamette Valley 2021 63
Domaine Jean Fournier, Marsannay, Burgundy 2021 72
Cho Laurel Vineyard, Willamette Valley 2020 87
Roncier Bourgnone, France 2023 38

Zinfandel & Syrah

Stump Jump GSM, Australia 2017 38
Ramey Syrah, Sonoma 2019 63
M. Chapoutier "Petite Ruche," Crozes-Hermitage 2019 69
Seghesio Zinfandel, Sonoma 2021 36
Opaque Zinfandel, Sonoma 2018 46
Orin Swift "& Years in the Desert" Red Blend, California 2022 79

The Wine Cellar

Cabernet Sauvignon

Obsidian, Lake County 2021 64
Maitre de Chai, Gala Mountain 2020 75
Honig, Napa Valley 2019 88
Vinoce, St Helena 2019 94
Niner Fogcatcher Vineyard, Paso Robles 2017 149

Other Reds

Alhambra Malbec Blend, Valle de Uco 2020 40
If You See Kay, Red Blend, California 2020 41
San Simeon Petite Syrah, Paso Robles 2019 46
Domaine Perroud "Pollen," Bruilly 2021 46
La Cartuja, Priorat 2018 49
Villa Rosa Barbaresco, Italy 2019 49
Tenuta Di Arceno Chianti Classico, Italy 2020 52
Les Cadrans de Lassegue, St Emilion Grand Cru 2020 54
Matanzas Creek Merlot, Sonoma 2021 55
Inkblot by Michael David Cabernet Franc, Lodi 2020 58

Beer

Budweiser (MO) 5
Bud Lite (TX) 5
Michelob Ultra (MO) 5
Stella Artois (BEL) 7
Docs Apple Cider (NY) 7
Estrella Galicia (ES) 7
Narragansett Lager (RI) 5
Allagash White Ale (ME) 7
Victory Golden Monkey (PA) 8
Ellie's Brown Ale (CO) 7
Bell's Two Hearted IPA (MI) 8
Westbrook IPA (SC) 7
White Claw Hard Seltzer - Variety 8
N/A Best Day Brewing "Kölsch" (CA) 5

All vintages are subject to change.
Please drink responsibly.

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Cocktails

Barrel Aged Revolver

Rittenhouse Rye BiB, Borghetti Espresso Liqueur, Regan's no. 6 Orange Bitters
\$15

Barrel Aged Prospect Hill

Mount Gay Black Barrel, Planteray OFTD, Montenegro, Dolin Dry, Cucumber
\$15

Los Altos

Lunazul Primero Cristallino, Del Maguey Vida, Pineapple juice, Lime, Simple
\$13

Pisco Punch

Caravedo Pisco, Pineapple Gomme, Pineapple Juice, Lemon, Hibiscus infused Lillet Blanc
\$15

Piña Verditas

Batavia Arrack, Verditas Juice, Coconut Blend, Lime, Spritz of Green Chartreuse
\$15

Daiquiri No. 1

Hamilton White Stache, Lime, Granulated Cane Sugar
\$11

Water Lily

Roku Gin or Illegal Mezcal, Cointreau, M&H Violette Syrup, Lemon
\$15

Audrey II

Tequila Ocho Blanco, Verditas Juice, Genepy, Habanero Agave, Pierre Ferrand Dry Curaçao, Lime
\$15

Rose Sangria

Chopin Rye Vodka, Chopin Elderflower, Rose, Agave, Lychee, Grapefruit, Lime
\$13