

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!