

The Wine Cellar

White Wine

Pazo de Bruxas Albariño, 2024 Rías de Biaxas, ES	45
Anne Pichon Vermentino, 2025 Rhone, FR	44
iLauri Tavo Pinot Grigio, 2023 Delle Venezia, IT	40
Groth Sauvignon Blanc, 2025 Napa Valley, CA	58
François Millet "Les Garennes" Sancerre, 2025 Loire Valley, FR	65
Willamette Valley Vineyards Pinot Gris, 2023 Willamette Valley, OR	45

Champagne & Sparkling

Montelvini Tullia Brut Prosecco di Trevesio NV, IT	35
Piper-Heidsieck Cuvée 1785, NV, Champagne, FR	90
Schramsberg Blanc de Blancs Brut 2020, CA(375 ml)	43
Alan Theniot Brut NV, Reims, France (375ml)	50
Arnaud Lambert Cremant De Loire Rose NV, Loire Valley, FR	56

No Strings Attached (Half Smiles)

Sonoma-Cutrer Chardonnay, 2023 Russian River, CA	25
Honig Sauvignon Blanc, 2022 Napa/Lake County, CA	22
Hess Allomi Cabernet Sauvignon, 2021 Napa Valley, CA	45

Cabernet Sauvignon

Obsidian Cabernet Sauvignon, 2022 Lake County, CA	65
RouteStock Cabernet Sauvignon, 2023 Napa Valley, CA	50
Martis Cabernet Sauvignon, 2022 Alexander Valey, CA	75

Pinot Noir

Angeline Pinot Noir, 2024 Mendocino, CA	48
Hazelfern Pinot Noir, 2022	75
Brave Cellars Pinot Noir, 2017 Willamette Valley, OR	50

Other Reds

Ramey Syrah, 2021 Sonoma County, CA	85
Seghesio Zinfandel, 2024 Sonoma County, CA	45
Orin Swift 8yrs in the Desert, 2023 CA	95
Red Earth by Matchbook Petit Sirah, 2023 Dunnigan Hills, CA	42
Alhambra Malbec, 2023 Valle de Uco, Argentina	40
Domaine Perroud Pollen, 2021 Brouilly, FR	51
Ch La Nerthe Chateuneuf du Pape, 2021 Rhone, FR	120
Giovanni Rosso Barbera d'Alba, 2023 IT	60
Tenuta di Argento Chianti Classico, 2023 IT	55
Nicodemi Montepulciano d'Abruzzo, 2022 IT	45
Torremoron Tempranillo, 2022 Ribera del Duero, IT	39
Torbreck Red Blend, 2022 Barossa Valley, AU	55
Penfolds Max's Shiraz, 2022 South Australia	48

All vintages are subject to change.

Wines by the Glass

White Wine

Ca'di Ponti Pinot Grigio, Lombardy, IT	9/36
Crisp, cool, and easy to fall for. Juicy orchard fruit and a citrus kiss that lingers. Ladies stay seated, we'll be awhile.	
Koha Sauvignon Blanc, Marlborough, NZ	11/45
Bright, crisp, and a bit of a tease. Zesty citrus, cool confidence, and a finish that lingers just long enough to make you blush.	
Printemps Rose, Provence, FR	13/52
A true gift from Provence. It's sweet, sexy and balanced. The Cazbah gives this 5 stars.	
Brisa Suave Vinho Verde, PT	10/40
Bright citrus, green apple sparkle, and a kiss of effervescence. I live on Love Island my DNA has many daddies!	
Buehler, Chardonnay, Russian River Valley, CA	13/52
Sun-kissed stone fruit with a clean, refreshing finish that keeps you flirting for another sip. Exclusively for a sophisticated palette.	
Pine Ridge White Blend, Napa Valley, CA	11/45
Bright, breezy and effortlessly fun - just like a night out at The Cazbah!	
Red Newt Riesling, Finger Lakes, NY	10/40
The ladies of Manhattan have no shame in their game. A sweet little flirt, this isn't grandmas Riesling you guys!	
Risata Moscato, 187 ml, IT	10
Help! I need a sweet candy without all the calories that I can drink. We got you!	

Sparkling

Good Twin N/A Prosecco, 187 ml, CA	11
All the bubbles, none of the regret. Proof you don't need proof to have fun.	
Da Luca Prosecco, 187 ml, IT	11
The reason for drinking in the afternoon, it's a girl's best friend!	
Arnaud Lambert Cremant Rose, Loire Valley, FR	16/56
High-elevation Cab Franc with silky fizz, wild strawberry, peach, and a salty little wink on the finish.	
Banfi Rosa Regale 187ml, IT	12
Softer than champagne, a fizzy dessert you can drink. Lets get naughty!	

Red Wine

Comtesse Marion Cabernet, FR	11/45
Deep, dark, and utterly tempting. Juicy blackberries and warm mocha with a violet-kissed finish.	
Bodan Roan Pinot Noir, CA	11/45
Soft, sultry, and a little mysterious. Ripe red cherry, gentle spice, and a velvet-smooth finish that invites another sip.	
Highlands 41 Red Blend, Paso, CA	12/48
I'm an unapologetic rebel and a bad ass. Rich, tempting layers of dark fruit and gentle spice, finishing smooth. Impossible to resist.	
Santalba Crianza Rioja, ES	12/48
It's velvety, vibrant and classically sophisticated, but TOTALLY down to party.	
Comtadine Cotes du Rhone, FR	10/40
Bringing a little southern French sunshine to the table, this gorgeous Grenache/Syrah blend is pure, unpretentious joy.	

Beer

Bud Light	5	Estrella Jalisco Mexican Lager ..	5
Budweiser	5	Bell's Two Hearted IPA	7
Michelob Ultra	5	Doc's Cider	7
Stella	6	High Noon Seltzer	10
Narragansett	5	Best Day Brewing N/A Kölsch ..	7
Allagash White Ale ..	7		

Please drink responsibly.

Foreplay

Daily Bread	7.95
Grilled sourdough, EVOO, roasted garlic, black pepper, Parmesan & parsley. Hot, oiled and ready to be devoured.	
Baked Brie en Croute	16.95
Brie mine tonight? Puff pastry stuffed with brie, buttered pecans and cinnamon - baked and topped with raspberry purée. Served with gourmet crackers and assorted fruit.	
Fusion Tuna*	14.95
Diced sashimi grade tuna, avocado, lime juice, cilantro, chiles and fresh ginger served on four pieces of toasted baguette. Can you say avaca-do me?	
Warmed Spinach Dip	9.95
Fresh Spinach folded into a creamy artichoke dip accompanied by crisp corn torilla chips. Dip me baby one more time!	
Red Pepper Rendezvous	10.95
A bold dance of roasted red peppers, chickpeas, pomegranate molasses, garlic, lemon, sumac and Aleppo pepper. Kissed with a sprinkle of walnuts and chives; drizzled with EVOO, and served with warm pita. A dip that flirts with every bite.	
Maine Taters	9.95
Creamy mashed potatoes topped with buttery goodness and a lobster claw with Parmesan and parsley.	

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. Messy in all the right ways!	
Crab Me Harder Cakes	16.95
Pinch me daddy, they're back! Lump crab meat, red peppers, green onion coated with panko and sautéed. Served with a spicy aioli.	
Mama's Beef Meatballs	12.95
Mama knows best! Three beef meatballs with a molten mozzarella center; topped with our house-made marinara and basil.	
Panko Asparagus	9.95
Panko encrusted asparagus, fried and freaky! Topped with our spicy aioli. Aspara-GASMIC!	
Baby Brussels	9.95
These hot little sprouts are pan-seared with roasted red peppers and topped with crumbled feta cheese. Drizzled with a sweet chili sauce.	

Extra Nibbles

Grilled Asparagus	7.95	Grits	5.95
Carrot & Cilantro Slaw	6.95	Cold Asian Noodles	5.95
Mashed Potatoes	5.95	Brussel Sprouts	6.95
Loaded Mashed Potatoes	8.95	Pick 3 for	15.95

Card Policy: A 3.5% fee will be applied to all credit/debit transactions.

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

Going Greens

Seasonal Medley Salad	10.95
Fresh arugula, candied pecans, feta cheese, seasonal fruits and vegetables with raspberry vinaigrette. Who doesn't love a fruity fling?	
Caprese a la Crème	14.95
Warm, juicy and dripping... Fresh mozzarella soaked in cream, lightly sautéed cherry tomatoes, Thai basil, and a drizzle of olive oil+ balsamic glaze.	
Crispy Feta Cheese Balls	10.95
Two fried feta cheese balls drizzled with honey; served on a bed of arugula with fresh vegetables and fruit.	

Feathers and Flesh

Braveheart Black Angus Beef Ribeye*	34.95
Braveheart Black Angus Beef grilled medium rare with au jus and horseradish sauce; served with mashed potatoes. add shrimp \$6.99	
Beef Wellington*	18.95
Beef me up, Scotty! Certified Angus Beef tips, mushrooms and onions baked inside 3 puff pastries bathing in au jus. Served with mashed potatoes. add a puff \$5.95	
Lollipop Lamb Chops*	22.95
New Zealand lamb seasoned with rosemary, garlic and EVOO in a red wine reduction; served with mashed potatoes. Alexa, play Lil' Wayne - "Lollipop"	
Holy S**@ Short Ribs	18.95
Pork short ribs tossed in Thai sweet and sour chili sauce; served with carrot-cilantro slaw. You're gonna need a napkin...	
Chipotle Duck*	21.95
Lean grilled medium rare duck breast - juicy & perfectly pink - sliced thin and served with a chipotle honey cream.	
Free-Range Chicken Enchiladas	16.95
Two authentic Guatemalan-style enchiladas. Shredded chicken wrapped in corn tortillas, topped with pico de gallo, fresh cilantro, feta cheese and sour cream.	
Colombian Chicken Empanadas	10.95
Two crispy house-made corn masa pockets stuffed with chicken & served with sofrito & aji sauce. Mommy? Mamacita!	
Free-Range Roasted Chicken	18.95
Hot & juicy chicken breast stuffed with asparagus, roasted red peppers and spinach, seared and baked. Topped with a lemon cream sauce and mashed potatoes.	

Lil' Man in a Boat

Shrimp and the Secret Grit	16.95
Pan seared shrimp in slow cooked grits with a secret sauce and topped with fresh bacon. You'll wanna take your time with her.	
Sesame Seared Tuna*	19.95
Sashimi grade tuna encrusted with sesame seeds, lightly seared served rare and topped with wasabi aioli & teriyaki; served with Asian noodles and seaweed salad.	
Escargot Extraordinaire	19.95
Dip your baguette in something hot and creamy! Plump escargot in a rich, creamy white wine reduction, sautéed spinach and roasted garlic; served with toasted baguette.	

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