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 Williamette 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 Chateuneuef 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.

Pizzolato 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.

Impero Collection Pinot Noir, IT **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	Yeti Imperial Stout	8
Budweiser	5	Estrella Jalisco Mexican Lager	5
Michelob Ultra	5	Bell's Two Hearted IPA	7
Stella	6	Doc's Cider	7
Narragansett	5	High Noon Seltzer	10
Allagash White Ale	7	Best Day Brewing N/A Kölsch	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 and fresh ginger served on four pieces of toasted baguette. Can you say avoca-do me?

Warmed Spinach Dip 9.95
Fresh Spinach folded into a creamy artichoke dip with crisp corn torilla chips. Dip me baby one more time!

Red Pepper Hummus 10.95
A bold dance of roasted red peppers, chickpeas, pomegranate molasses, garlic, lemon, sumac and Aleppo pepper. Topped with chives.

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 smokin' 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, avocado, spicy aioli and green tomatillo sauce. Messy in all the right ways!

Papa's Chicken Meatballs 12.95
Three ground chicken meatballs stuffed with mozzarella & topped with our house-made lemon cream sauce.
add a meatball $3.99

Mama's Beef Meatballs 12.95
Mama knows best! Three beef meatballs stuffed with mozzarella center; topped with our house-made marinara, parmesan and parsley.
add a meatball $3.99

Baby Brussels 9.95
These hot little sprouts are pan-seared with roasted red peppers, topped with crumbled feta cheese and drizzled with a sweet chili sauce.

Fried Green Beans 9.95
A twist on a classic! Crispy, crunchy green beans served with house-made Asian mayo.

Extra Nibbles

Crispy Broccoli 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!

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

***Some items served at this establishment contain foreign imported shrimp. Ask for more information.**

Going Greens

Hip Hop Salad *contains nuts 10.95
Fresh spring mix, candied pecans, blue cheese, mandarin oranges & balsamic vinaigrette. **add chicken $7.95**

Cold Caprese 14.95
Fresh mozzarella, sliced roma tomatoes, basil leaves, cracked pepper and a drizzle of EVOO + 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.
add a ball $2.99

Feathers and Flesh

Braveheart Black Angus Beef® Ribeye* 37.95
10oz Braveheart Black Prime Angus Beef grilled medium rare in au jus with mashed potatoes, horseradish sauce on the side.
add shrimp $6.99 add chimichurri $2.95

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* 23.95
New Zealand lamb seasoned with rosemary, garlic and EVOO in a red wine reduction; served with mashed potatoes. Alexa, play Lil' Wayne - "Lollipop". **add a pop $11.95**

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
The best quack in town! Lean grilled medium rare duck breast sliced thin and served in a chipotle honey sauce with mashed potatoes.

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.

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

Lobster Ravioli *contains nuts 14.95
A Cazbah fav! Three large raviolis filled with spinach, lobster, cream cheese, ginger & spices topped with Alfredo and candied pecans.

Fire Roasted Calamari 14.95
Lightly breaded calamari & roasted red peppers served with house-made marinara. Perfect for sharing... or not.

Shrimp and the Secret Grit* 16.95
Pan seared shrimp in slow cooked grits with a secret sauce and topped with fresh bacon, parmesan & parsley.

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.