

The Wine Cellar

White Wine

Pazo de Bruxas, Albariño, 2023 Rías de Biaxas, ES	41
Anne Pichon, Vermentino, 2023 Rhone, FR	38
Samas, Vermantino/Chardonnay, 2023 Sardinia, IT	48
iLauri, Tavo Pinot Grigio, 2023 Delle Venezia, IT	40
Groth, Sauvignon Blanc, 2023 Napa Valley, CA	56
Buehler, Chardonnay, Russian River Valley, CA	60
Willamette Valley Vineyards, Pinot Gris, 2023 Willamette Valley, OR	45

Champagne & Sparkling

Bisol Jeio, Prosecco NV, Italy	34
LVE, Brut Rose NV, France	38
Palmer & CO, Brut Reserve NV, Reims, France	72
Solemme, Premier Cru NV, Champagne, France	115
Schramsberg, Blanc de Blancs Brut 2020, CA(375 ml)	43
Alan Theniot, Brut NV, Reims, France (375ml)	50

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
Cambria, Julia's Vineyard Pinot Noir, 2023 Santa Maria Valley, CA	28

Cabernet Sauvignon

Obsidian, Cabernet Sauvignon, 2021 Lake County, CA	65
Martis, Cabernet Sauvignon, 2021 Alexander Valley, CA	48
Piccolo Vinoce, Cabernet Sauvignon, 2022 St. Helena, CA	94
Maitre de Chai, Cabernet Sauvignon, 2021 Gala Mt, CA	75

Pinot Noir

Angeline, Pinot Noir, 2022 Mendocino, CA	48
Hazelfern, Pinot Noir, 2021 Willamette Valley, OR	65
Cho Laurel, Pinot Noir, 2020 Willamette Valley, OR	87
Jean Fournier, Marsannay, 2021 Burgundy, FR	72
Roncier, Pinot Noir, 2022 Burgundy, FR	36
Dumol, Wester Reach Pinot Noir, 2022 Russian River, CA	115

Zinfandel & Syrah

Ramey, Syrah, 2019 Sonoma County, CA	65
Chapoutier, Petite Ruche, 2020 Crozes-Hermitage, FR	65
Dumol, Wild Mountainside Syrah, 2022 Russian River, CA	115
Seghesio, Zinfandel, 2022 Sonoma County, CA	36
Orin Swift, 8yrs in the Desert, 2022 CA	80
Stump Jump, G S M, 2019 McLaren Vale, AUS	38
Terre Rouge, Tête-à-Tête, 2016 Sierra Foothills, CA	46

Other Reds

San Simeon, Petite Sirah, 2020 Paso Robles, CA	46
Cruse, Monkey Jacket, 2022 North Coast, CA	48
Alhambra, Malbec, 2021 Valle de Uco, Argentina	40
Domaine Perroud, Pollen, 2021 Brouilly, FR	46
Ch. de Jacques, Gamay, 2022 Moulin-a-Vent, FR	50
Les Cadrans de Lassegue, 2021 St. Emilion, FR	54
Ch La Nerthe, Chateuneuf du Pape, 2020 Rhone, FR	120
Giovanni Rosso, Barbera d'Alba, 2022 IT	48
Tenuta di Argento, Chianti Classico, 2022 IT	54
Villa Rosa, Barbaresco, 2019 IT	50
Vina Dorana, Tempranillo, Rioja Reserva, 2017 ES	72

All vintages are subject to change.

Wines by the Glass

White Wine

Ca'di Ponti Pinot Grigio, Lombardy, IT	
Mama-Mia sent Papa-Pia away! Ladies stay seated, we'll be awhile. This juicy story has legs. 9/36	
Tohu, Sauvignon Blanc, Marlborough, NZ	
Bugger off cork dorks! The zesty minerality works. 11/45	

Le Rose de S., Rose, Provence, FR

A true gift from Chateau Coussin. It's sweet, sexy and balanced. Cazbah gives this 5 stars. 10/40

Brisa Suave, Vinho Verde, PT

I live on Love Island my DNA has many daddies! 10/40

Buehler, Chardonnay, Russian River Valley, CA

Your favorite song, poem, moment, friend, lover. Exclusively for a sophisticated palette. 15/60

Folk Tree, Chardonnay, Arroyo Grande Valley, CA

Recommended by top therapists, this life choice is admirable, relaxed, calming and balanced. Thanks doc. 11/45

Red Newt, Riesling, Finger Lakes, NY

The ladies of Manhattan have no shame in their game. This isn't grandmas Riesling you guys! 10/40

Risata, Moscato, 187 mL, IT

Help! I need a sweet candy without all the calories that I can drink. We got you! 10

Da Luca, Prosecco, 187 mL, IT

The reason for drinking in the afternoon, it's a girl's best friend! 10

Red Wine

Comtesse Marion, Cabernet, FR

It's like finding a perfect Coco Chanel suit at a second-hand store for \$25. Yeah, that good. 11/45

Bodan Roan, Pinot Noir, CA

This ain't your Two Buck Chuck; beware Oregon, California is knocking on the front door again. 11/45

Highlands 41, Red Blend, Paso, CA

I'm an unapologetic rebel and a bad ass. I never disappoint. 12/48

Friend & Farmer, Tempranillo, ES

A Gen-Z organic vegan drinking party. These brothers wanna hangout too! 10/40

Colonia las Liebres, Bonarda, AR

Imagine a reserved Pinot Noir that hit the boxing gym for a few years and then achieved a knockout. Wowzer! 9/36

Banfi, Rosa Regale, 187ML, IT

Softer than champagne, a legend of beauty. Made because you're worth it. 12

Ask your server about our beer selections

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 tortilla chips. Dip me baby one more time!	
Roasted Red Pepper Dip	9.95
Our version of Muhammara, with walnuts, pomegranate, garlic, lemon juice, EVOO, and chives blended together. Served with pita bread. Thick & rich, just how you like em'.	
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	15.95
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	8.95
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	6.95	Grits	5.95
Carrot & Cilantro Slaw	6.95	Cold Asian Noodles	5.95
Mashed Potatoes	5.95/	Brussel Sprouts	6.95
Loaded	7.95	Pick 3 for	14.95

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	12.95
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	8.95
Two fried feta cheese balls drizzled with honey; served on a bed of arugula with fresh vegetables and fruit.	
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. 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*	19.95
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	16.95
Pork short ribs tossed in Thai sweet and sour chili sauce; served with carrot-cilantro slaw. You're gonna need a napkin...	
Chipotle Duck*	19.95
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	9.95
Two crispy house-made corn masa pockets stuffed with chicken & served with sofrito & ají 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.	

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.