

The Wine Cellar

White Wine

Pazo de Bruxas Albariño, 2023 Rías de Biaxas, ES	41
Anne Pichon Vermentino, 2023 Rhone, FR	38
Samas Vermintino/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
Massican Pinot Grigio, 2024 Napa Valley, CA	63

Champagne & Sparkling

Montelvini Tullia Brut Prosecco di Trevesio NV, IT	35
LVE Brut Rose NV, FR	38
Solemme Premier Cru NV, Champagne, FR	115
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, 2021 Lake County, CA	65
Martis Cabernet Sauvignon, 2021 Alexander Valley, CA	48
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

Zinfandel & Syrah

Ramey Syrah, 2019 Sonoma County, CA	65
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
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
Ch. Lassegue 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 Rioja Reserva, 2017 ES	72

All vintages are subject to change.

Wines by the Glass

White Wine

Ca'di Ponti Pinot Grigio, Lombardy, IT
Crisp, cool, and easy to fall for. Juicy orchard fruit and a citrus kiss that lingers. Ladies stay seated, we'll be awhile. 9/36

Koha Sauvignon Blanc, Marlborough, NZ
Bright, crisp, and a bit of a tease. Zesty citrus, cool confidence, and a finish that lingers just long enough to make you blush. 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
Bright citrus, green apple sparkle, and a kiss of effervescence. I live on Love Island my DNA has many daddies! 10/40

Buehler, Chardonnay, Russian River Valley, CA
Sun-kissed stone fruit with a clean, refreshing finish that keeps you flirting for another sip. 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. A sweet little flirt, 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

Sparkling

Da Luca Prosecco, 187 mL, IT
The reason for drinking in the afternoon, it's a girl's best friend! 10

Arnaud Lambert Cremant De Loire Rose, Loire Valley, FR
High-elevation Cab Franc with silky fizz, wild strawberry, peach, and a salty little wink on the finish. 16/56

Red Wine

Comtesse Marion Cabernet, FR
Deep, dark, and utterly tempting. Juicy blackberries and warm mocha with a violet-kissed finish. 11/45

Bodan Roan Pinot Noir, CA
Soft, sultry, and a little mysterious. Ripe red cherry, gentle spice, and a velvet-smooth finish that invites another sip. 11/45

Highlands 41 Red Blend, Paso, CA
I'm an unapologetic rebel and a bad ass. Rich, tempting layers of dark fruit and gentle spice, finishing smooth. Impossible to resist. 12/48

Friend & Farmer Tempranillo, ES
A Gen-Z organic vegan drinking party. Ripe red fruit with a whisper of spice and a smooth, easy finish. 10/40

El Turno De Noche Malbec, AR
Ripe black berries and violet whispers seduce your senses. Lingers like a secret you want to share again. 10/24

Banfi Rosa Regale 187mL, IT
Softer than champagne, a fizzy dessert you can drink. Lets get naughty! 12

Ask your server about our beer selection.

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

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.	

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.