

BIRCH CULINARY CO.

# JAZZ ST. LOUIS

*food menu*

## APPETIZERS

**Roasted Red Pepper Hummus** \$16  
roasted red pepper hummus, fried chickpeas, feta, grilled pita, veggies

**Jumbo Wings** \$18  
tossed in sweet chili garlic sauce with sesame and green onion

**Truffle Fries** \$15  
thick cut steak fries, parmesan cheese, white truffle oil

**Crab Cakes** \$22  
maryland crab cakes, corn and black bean salsa, cajun aioli

**Shrimp Taquito** \$18  
salsa verde, chili-lime sour cream, pickled onions

## SOUPS/SALAD

**Classic Caesar Salad** \$15  
black pepper romano dressing, reggiano parmesan, olive oil toasted croutons  
\*add salmon or chicken (priced same as Entree)

**New Orleans Style Gumbo** \$26  
roasted chicken, tasso ham, andouille, gulf shrimp, and rice

**Garden Salad** \$16  
mixed greens, carrot, tomato, cucumber, radish, pickled red onion, grilled artichoke, feta cheese, toasted farro, white balsamic vinaigrette

**Soup Du Jour** MKT  
\*ask your server about our soup of the day

## ENTREES

**Chargrilled Salmon** \$39  
filet of salmon, provencal ratatouille, romesco, saffron oil

**Pan Roasted Chicken** \$33  
pan roasted breast of chicken, garlic whipped potato, broccolini, herbed chicken jus

**Angus Burger** \$22  
half pound angus beef patty, tomato bacon jam, pickled red onion, crispy lettuce, toasted brioche bun, fries  
\*upgrade to truffle fries (+\$4)

**New York Strip** \$52  
12 oz. black angus new york strip, roasted garlic whipped potato, broccolini, herbed steak butter with caramelized shallots

**Herb Roasted Cauliflower** \$25  
provencal ratatouille (zucchini, squash, eggplant, roma tomato), Saffron Oil, vegan cheese (V/GF)  
\*contains nuts

*vegan/vegetarian/gluten free options available*

CORKAGE FEE: \$30 (WITHOUT FOOD) \$25 (WITH FOOD)

# JAZZ ST LOUIS

## drink menu

### WHITES BY THE GLASS

**Chardonnay** \$13 / 48  
Hess 2022, Monterey County, California

**Pinot Grigio** \$12 / 42  
Gio 2020, Piedmont, Italy

### REDS BY THE GLASS

**Pinot Noir** \$11 / 40  
Shooting Star 2018, Lake County, California

**Cabernet Sauvignon** \$11 / 40  
Ryder Estate 2019, Central Cost, California

### BUBBLES BY THE GLASS

**Cava** \$13  
Freixenet Cordon Negro, Spain

**Sparkling Wine** \$13 / 52  
Guinigi, Prosecco Rose, Italy

### WINES BY THE BOTTLE

**Champagne** \$78  
Jacques Bardelot, Champagne, France

**Riesling** \$48  
Frisk Prickly 2022, Victoria, Australia,

**Sauvignon Blanc** \$78  
Duckhorn 2022, Napa Valley, California

**Sauvignon Blanc** \$48  
Wither Hills 2022, Marlborough, Australia

**Chardonnay** \$52  
La Crema 2021, Monterey County, California

**Red Blend** \$52  
Hedges CMS 2021, Columbia Valley, Washington

**Pinot Noir** \$85  
Trione 2017, Sonoma County, California

**Cote de Brouilly** \$110  
Chateau Thivin Reverdon 2020, Beaujolais France

**Cabernet Sauvignon** \$185  
Silver Oak, 2017 Alexander Valley, California

**Cabernet Sauvignon** \$195  
Caymus 2021, Napa Valley, California

### COCKTAILS

**The "Mene Gene" Manhattan** \$14  
Rye Whiskey, Big O Ginger Liqueur, Sweet  
Vermouth, Angostura Bitters

**The Standard** \$15  
Four Roses, Pierre Ferrand Dry Curacao,  
Caramelized Syrup, Angostura Bitters

**Django Tango** \$15  
Plantateray Pineapple Rum, Pineapple  
Agua Fresca, Guava, Amarena Syrup

**Moonglow Martini** \$16  
Empress Gin, Sorel Liqueur, Simple Syrup,  
Lemon Juice

**Stormy Weather** \$15  
Exotico Blanco, Sorel Liqueur, Agave, Lime

**La Vie En Rose** \$14  
House Infused Vodka (Hibiscus/Rose Petal)  
Lillet, Lemon Juice, Champagne Syrup,  
Prosecco

### BEER

Bud Light | Bud | Bud Select | Stella Artois | Stella Cidre

*Ask your server about seasonal options*

**CORKAGE FEE: \$30 (WITHOUT FOOD) \$25 (WITH FOOD)**