



THE TATEASA \$16

Vodka Alternatives, Kava, fresh lime juice and a splash of dry vermouth with a sugar rim and lime twist.

SCY VSOP \$14

Champagne Alternative, and Courvoiser Alternative, Kava

GOOD LIFE \$13

Gin, Vodka, Tequila and Rum Alternative Kava, Triple sec, topped with Pepsi.

K-DUB \$13

Cognac Alternative, Sweet & Sour, lime juice, Pineapple Kava

SUE THANG \$12

Tequila Alternative, Frozen Strawberry Margarita, Margarita Blue Berry, Pineapple Kava topped with Orange

KAREN IN THE HOUSE \$15

Hennessy Alternative layered with house-made frozen Blueberry and Margarita Topped off Watermelon liqueur

JAZZYBLU 2 \$10

Vodka Alternative, Blue Curacao, Blue Berry liqueur soda Lime juice.

STREET OF L.A \$11

Hennessy Alternative , lime juice, Pepsi. Kava

TOP SHELF MARGARITA GRAND \$12

Tequila Alternative Grand Marnier Alternative, lime juice, margarita

APPLE MARTINI \$11

Vodka Alternative, Sour Apple Liqueur, Apple Juice, Kava and Lemon Juice

OLD FASHION \$13

Alternative Bourbon, Simple Syrup, bitters, Black Cherry Orange peel.

SHAE SHAE \$12

Vodka Alternative, Watermelon, Red Bull, ginger beer, fresh lemon. Kava

SHOW STOPPER \$12

Alternative Whiskey, Frozen Kava, Orange liqueur topped with orange slice

MARGARITA \$10

Tequila Alternative, lime juice, Orange essence, salted rim .

COSMOPOLITAN \$13

Vodka Alternative, Triple Sec, cranberry juice, brightened with fresh lime.

CHOCOLATE MARTINI \$12

Vodka Alternative Baileys, and crème de cocoa, this drink is then topped with whipped cream



WINES MOCK

Chardonnay \$ 8
Eastern France stonefruit on the nose, influenced but not overpowered

Cabernet Sauvignon \$8
Full bodied reds to crisp, acidic whites,

Sauvignon Blanc \$8

RIESLING \$8

PINOT NOIR \$8

MERLOT \$8

COFFEE

Irish coffee \$ 8
Coffee, Whiskey , Brown sugar and whipped cream.

JUST COFFEE \$3
Talk about your food in a way that makes your brand memorable.

ICED COFFEE \$4
Coffee, ice, sugar, shake until foamy.

BEVERAGE

PEPSI \$3

Diet Pepsi \$3

CANDA DRY \$3

PINEAPPLE JUICE \$4

ORANGE JUICE \$4

BOTTLE WATER \$2.50



MOCKAIL BAR

IMPORTED MOCK BEERS

CORONA \$5

HEINEKEN \$5

DOMESTIC MOCK BEERS

GUINNESS \$4

BUDWEISER \$4

ATHLETIC \$4

Odoul \$4

MICHELOB ULTRA \$4





ENTRÉES

Choose your base; **GARLIC NOODLE** , **RICE**, **MASH POTATO**, **FRIES**, **GRITS**, **SALAD**

DEEP FRIED SOFT SHELL CRAB \$28
2 deep fried crab topped with spicy sweet sauce. Served with garlic

GRILLED CHICKEN Chicken \$20 Plant Base 17
Topped with garlic sauce. Served with garlic bread

GRILLED SALMON & SHRIMP Seafood \$25 Plant Base 20
Topped with hot honey glaze. Served with garlic bread

LAMB CHOPS Lamp Chops \$32 add Shrimp \$10
3 grilled lamb chops, served with Garlic Bread

FRIED CATFISH FRIED CATFISH \$20 VEGAN FISH \$18
2 PC Southern Fried Catfish fillet season to perfection. Served with garlic bread and Key Lime Aioli

SEAFOOD POTATO WITH SALAD Seafood \$25 Plant Base 18
Shrimp, Crab, Oyster, Lobster and Crawfish Meat with cheeses, topped with garlic butter

BLACKEND CATFISH \$25
Grilled Catfish along with, shrimp, jumbo lump crab, lemon garlic butter sauce, rice. Served with garlic bread

BEEF MEAT BALLS BEEF 20 PLANT BASE 18
4 Handmade beef meatballs delicately seasoned topped with Marinara Sauce. Served Garlic Bread

SEAFOOD MEDLEY 25
Shrimp, Mussels, Clams, Mushroom tosse ina creamy garlic house sauce. Served with garlic bread

SAUTÉED SEASONAL VEGETABLE PARMESAN PLANT BASE \$19 ADD SHRIMP \$8 ADD CHICKEN \$8
Brussel Sprouts, Asparagus Mushroom, Pepper & Onion, Broccoli, with basil, garlic butter, white wine, parley. Served with garlic bread

SWEETS

CHOCOLATE DELIGHT \$10
Chocolate topped with whip cream and caramel

LEMON MERINGUE CAKE \$10
Bright and refreshing lemon cake layered with lemon curd topped with meringue

BANANA PUDDING \$10
Banana creamy pudding, fresh bananas, whipped cream topped with Carmel

VEGAN SWEETS \$10
Belgum Chocolate Cake

APPETIZERS

WINGS OR VEGAN WINGS CHICKEN \$17 MUSHROOM \$13
Your choice in flavor: Lemon Pepper House, BBQ, served with fries

TRUFFLE FRIES \$10
Fries tossed in white truffle oil, parmesan chees

CRAB CAKE Seafood \$16 Plant Base \$13
2 Creole dipping sauce

OYSTER ROCKAFELLA \$20
Oysters, Spinach Cream Cheese, Parmesan Cheese, Panko, Olive Oil, salt & Pepper

FRIED OYSTERS \$16
Deep-fried house batter served with cocktail sauce

SHRIMP COCKTAIL \$14
Chilled Shrimp served over ice with cocktail sauce and garnished with lemon

DEEP FRIED FROG LEGS \$18
Frog Legs with fries

STUFFED SHRIMP \$16
4 Jumbo shrimp stuffed with crab and lobster meat.

JAZZY SEAFOOD BOIL \$45
Shrimp, Crab legs, Crawfish, Potato, Corn Cajun Egg. Tossed in a Cajun butter, garlic sauce
NO SUBSTITUTION

SOUP & SALADS

GUMBO BOWL CUP \$13 \$19
Thick gumbo roux with shrimp, crab meat, chicken, smoked sausage, bell peppers, onion, celery and cajun seasonings. Served with house chips

VEGAN GUMBO BOWL CUP \$13 \$16
Roux seasoned to perfection, vegetable stock, leaves., okra, mixed pepper, celery. Over rice

HOUSE SALAD \$8
Lettuce, cucumber, red onion, tomato and cheese. Your chosen of dressing

CAESAR CHICKEN SALAD \$8 \$8
SHRIMP \$10
Traditional Caesar fixings with homemade croutons.

BURGERS

JUST A CHEESE BURGER \$17
Steak burger with cheese between two buns lettuce, tomato, mayo. Served with fries

SURF & TURF BURGER \$20
Our signature steak cheese burger between two buns with 3 jumbo shrimp served with fries

VEGAN CHEESE BURGER with FRIES \$15
Vegan Cheese with fries

VEGAN SURF & TURF BURGER \$17
with vegan cheese, onion rings and vegan shrimp

Jazzynia



Café and Lounge