

HEZ MENU

Appetizers

Charcuterie 14.99

Black Paper Italian Salami, Prosciutto, Pepperoni, Bleu Cheese, Smoked Gouda, & Brie, Served With Assorted Accompaniments

Truffle Parmesan Fries 9.99

Flat Cut Fries
Tossed With Truffle Oil, Parmesan Cheese & Fresh Parsley Served With Garlic Herb Aioli

Fried Mozzarella 8.99

Breaded Mozzarella Fried To Perfection Served With Chef Made Marinara Sauce

Coconut Shrimp 11.99

Crispy Coconut Shrimp
Served With Sweet & Spicy Dipping Sauce

Onion Rings 8.99

Thick Slices of Sweet Onions
Battered And Fried Served With Thousand Island Dipping Sauce

Bouffe Wings 10.99

Your Choice Of Regular Or Boneless Wings Hot, Mild, BBQ, Plain, Honey Mustard, Teriyaki, Lemon Pepper Or Parmesan Peppercorn Served With Carrot & Cucumber Sticks & Choice Of Ranch Or Bleu Cheese

Queso Nachos 9.99

Fried To Order Tortilla Chips, Smoothened In Jalapeno Queso, Pico De Gallo, Pickled Jalapenos & Green Onions.
Add Guacamole 2.99
Add Grilled Chicken 1.99
Add Carnitas Pork 1.99

Chicken Dumplings 9.99

Fried Chicken Teriyaki Dumplings
Served With Our House-made Dim Sum Sauce

Entrées

Chez Cobb Salad 13.99

Grilled Chicken, Tomatoes, Hard Boiled Eggs, Bacon, Avocado & Bleu Cheese Crumbles Over A Bed Of Spring Mix. Dressings: Ranch, Bleu Cheese, Thousand Island Balsamic Vinaigrette & Honey Mustard.

Chez Steak Grindr 12.99

Steak, Gilled Onions & Bell Peppers, Jalapeno Queso, On A Toasted Grindr Roll Served With French Fries

Bacon Mac & Cheese 10.99

Cavatappi Pasta Smothered In An Artisan Three Cheese Blend, Served With Grilled Or Crispy Chicken & Bacon

Baked Eggplant Parm. 11.99

Eggplant Sliced Thin, Hand Breaded In Panko Bread Crumbs, Filled With Ricotta, Topped With Shaved Parmesan & Homestyle Marinara Sauce

Carnitas Pork Tacos 11.99

Smokey Carnitas Pork, Pico De Gallo, pickled red onions & Cilantro. Served With Fresh Lime Wedges.

Flatbread Pizza 10.99

Flatbread Smothered In Marinara Sauce & Shaved Parmesan Cheese. Baked to perfection. Add Bacon and Pepperoni for \$2.00

Chicken Ramen 11.99

(Not Your College Ramen)
Fresh-made Ramen Noodles In A Rich Chicken Broth With Fresh Ginger & Garlic. Topped With Shitake Mushrooms, Boiled Eggs, Grilled Chicken & Green Onions

Artisan Burgers

Western Burger 12.99

Choice Of Beef, Grilled Chicken Or Veggie Burger, Topped With Cheddar Cheese, Bacon, And Fried onions. Smothered In A Sweet BBQ Sauce. Served On A Warm Grilled Pretzel Roll, With Fries.

Classic Cheeseburger 12.99

Choice Of Beef, Grilled Chicken Or Veggie Burger, With Spring Mix, Tomato, Red Onion, Cheddar Cheese, Ketchup And Spicy Mustard. Served On A Warm Grilled Pretzel Roll, With Fries.

Steakhouse Burger 12.99

Choice Of Beef, Grilled Chicken Or Veggie Burger, Topped With Spring Mix, Fried Onions, Bleu Cheese And A1 Steak Sauce Aioli. Served On A Warm Grilled Pretzel Roll, With Fries.

Dessert

Chocolate Lava Cake 8.59

Warm Chocolate Cake With A Chocolate Ganache Center
Served With Vanilla Ice Cream And Raspberry Coulis

Blondie Sundae 9.99

A Warm Chewy Blondie Topped With Brown Sugar Loaded With Chocolate Chips, Pecans, & Walnuts. Served With Vanilla Ice Cream Topped With Carmel.

Coffee

Espresso 3.50

Medium Roast 3.50

Café Con Leche 3.50


Café Con Chocolate 3.50

Please place your food and drink order at the bar

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Tax not included.

Craft Cocktails

Chez Mule	12.00	Titos Espresso Martini	12.50
Titos Vodka, Wild Moon Rose, Chai, Lavendar or Birch Liqueur, Lime Juice & Ginger Beer		Tito's Handmade Vodka blended with Cafe Bustello Espresso & topped off with Kahlua Coffee Liquor & Munson's Dark Chocolate Espresso Beans	
Peaches & Queens	12.00	Lavender Chez Tonic	13.00
Stoli Peach Vodka, Peachtree, Splash Of Grenadine, Lime Juice, Orange Juice, Topped With Club Soda		Hendricks Gin, Wild Moon Lavender Liqueur, Lemon Juice Topped With Tonic Water, Garnished With Lime	
Grapefruit Whiskey Sour	12.00	Chez Sangria	12.50
Makers Mark Whiskey, Lemon-Lime Sour Mix, Topped Off With Grapefruit Juice		Red Wine, Raspberry Vodka, Peachtree, Blend of Fruit Juices, Topped with Club Soda	

	
Don Julio 1942	20.00
MaCallan 18	32.00
Jameson 18	20.00
Jonnie Walker Blue	26.00
Jefferson's	20.00
Hennessy XO	22.00
Remy Martin XO	22.00
Grand Marnier 100	20.00

Apothic Red Wine	8.50/30.00
Francis Ford Pino Noir	25.00
J. Lohr Merlot	25.00
Josh Cellars Cabernet	22.00
Josh Cellars Chardonnay	20.00
Kendall-Jackson Chardonnay	20.00
Joel Gott Sauvignon Blanc	21.00
Cavit Pino Grigio	18.00
Line 39 Rose	22.00
Amoroso Prosecco	8.50
Codorniu Cava	8.50

Bottled

Bud
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Corona
Heineken
Sam Adams
O'doul's

BEER

Ask About Our
Ever-Changing
Craft Beer Selection

Draft

Angry Orchard
Blue Moon
Bud Light
Miller Lite
Sam Adams Seasonal
Stella Artois
Truly Hard Seltzer

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All Social Media@TheChezEst.
Text "Chez" to 855-243-9378
for updates.
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There's Something For
Everyone

Vodka

Titos
Stoli
Absolut
Ketel One
Belvedere

Gin

Tanqueray
Beefeater Pink
Sapphire
Hendrick's

Spirits

Whiskey

Vo
Seagram's 7
Canadian Club
Jameson
Crown Royal
Skrewball

Bourbon

Redemption
Jack Daniels
Southern
Jim Beam
Makers Mark

Scotch

Johnnie Walker
Dewar's
Chivas
Glenfiddich
Glenlivet

Cognac

Courvoisier
Hennessy

Rum

Bacardi
Captain Morgan
Malibu
Myers

Tequila

Jose Cuervo
Patron
Avion
Don Julio Blanco
Casamigos

Cordials

Disaronno
Grand Marnier
B & B
Tia Maria
Drambuie