



COCKTAIL

- The Opening Act Margarita**, Peach Puree, Blanco Tequila, Lime Juice, Orange liquor
- Bombay Espresso martini**, Tito's Vodka, Coffee liquor, Fresh Brewed Espresso
- French 75**, Edinburgh Gin, French Lemon Juice, 90 Cellar Sparkling Wine, Simple Syrup
- Lemon Drop Martini**, Tito's lemon juice, triple sec, lemon syrup
- Hugo Spritz**, elderflower liquor, sparkling wine, soda
- Aperol Spritz**, Aperol, Prosecco, soda, orange
- Oaxacan Sour**, Mezcal, agave, lemon juice
- Mimosa**, Sparkling Wine, fresh orange juice, orange slices
- Urbane Bloody Mary**, tito's, Urbane Bloody mary Mix, celery, scallops, bacon, crab cake
- Our Negroni, Campari**, Vermouth, Orange Peel
- Chef's Guara Caipirinha**, Leblon Cachaca, Fresh Limes, Demarara Sugar
- Jazz Mojito**, Largo White Rum, Mint, Simple Syrup

JAZZ URBANE OLD FASHION | BOURBON, RYE, BITTERS, ORANGE PEEL, DEMARARA SYRUP

MOCKTAIL

- Bobop Honey Zinger**, lemonade, earl grey tea, honey, lemon slices Urbane
- Mockpoditan**, cranberry, pineapple, orange juice, ginger beer, orange twist

BEERS

- Modelo Especial**
- Heineken**
- Bud Light**
- Conehead IPA**

WINES

- 2024 Cloud Break **Chardonay**
- 2025 Canyon Oak **Chardonay**
- 2025 Moto Bay **Sauvignon Blanc**
- 2025 Martins Pickup **Sauvignon Blanc**
- 2022 Rabbit out of the hat **Cabernet Sauvignon**
- 2023 Rabbit Out the hat **Pinot Noir**
- 2025 Le Petit **Pinot Noir**
- 2020 Mio Sole **Prosecco**

FIRST

- Deviled Eggs**, house chill sauce, old bay, paprika bacon gf
- Yellowfin Tuna Tartar**, lime chive cream, avocado mousse, house fermented pepper sauce, potatoes gf
- Hush Puppies**, pepper jack cheese, creole remoulade
- Cornbread Cakes**, parmesan cheese, bourbon brown butter, Calabrian chiles
- Caesar salad**, romaine, cornbread croutons, smoked oyster Caesar dressing, parmesan cheese
- Bourbon Peach & Burrata**, figs, mint, blueberries, goat cheese, pistachios, grill peach & prosecco dressing
- Smoked Wings**, hot honey glaze, ranch dressing
- Maryland Grab Cake**, cilantro aioli, lemon, micro salad
- Jhonny Cakes & Duck**, corn bread, confit duck, collard greens, pickled red onions, duck egg.

SUPPER

- Roasted Joyce Farms ½ Chicken** citrus potatoes, candied collard greens, maple butter
- Shrimp & Grits**, cheese grits, Louisiana Shrimp, applewood smoked bacon sauce
- Urbane Jambalaya**, smoked chicken thighs, andouille sausage, shrimp, vegetables, rice
- Jazz Cheeseburger**, 8oz patty, lettuce, fried green tomatoes, pepper jack cheese, remoulade, pickles, fried grits
- Bayou Pasta**, fresh linguine, peppers, onions, jalapeño, creole parmesan sauce
- Georges Bank Scallops**, Succotash, okra, sweet & sour relish, saffron corn cream
- Niman Ranch Rib Eye**, cheese grits, asparagus, truffled butter

DESSERTS

- Sweet Corn Creme Brulère**
- Chocolate Mousse Cake**

EXECUTIVE CHEF - GUARA PIMENTA

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR PREFERENCE. THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. INGREDIENTS: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 3% KITCHEN FEE WILL BE ADDED TO ALL FOOD SALES AT THE END OF YOUR EXPERIENCE. THIS FEE REPRESENTS A TIP THAT GOES DIRECTLY TO THE ENTIRE KITCHEN TEAM.