



CABARET MENU

SMOKED SALMON FLATBREAD | \$15

Crème Fraiche, Smoked Salmon, Caper, Red Onion, Tomato, Chives

SHRIMP COCKTAIL | \$16

Poached in Old Bay Seasoning, Served with House-Made Horseradish Cocktail Sauce

CHILI CON QUESO | \$13

Chili Con Queso, Pico De Gallo, Chips

FRIED CHICKEN BISCUIT | \$15

Buttermilk Biscuit, Natural Red Bird Chicken Breast, Tabasco Honey

MARSALA MUSHROOM MEATBALLS | \$16

Wagyu Beef Meatballs, Mushroom Marsala Sauce, Focaccia Bread

ISIDORA'S HANDMADE DESSERT

PUMPKIN CHEESECAKE | \$12

Pumpkin Cheesecake, Pecan Praline Sauce, Whipped Cream

FOUNDERS FEATURES

MAJOR KEY | \$15

Branson Cognac, Grand Marnier, Lemon, Peach

BASS NO TREBLE | \$15 (ZP)

Four Roses Bourbon, Apple Spice, Ginger Beer

SONGBIRD | \$15 (ZP)

Aviation Gin, Grand Marnier, Apple Spice, Cranberry

SMOOTH OPERATION | \$16

Jameson Cold Brew, Crown Royal Salted Caramel, Cocoa Bitters

PUMPKIN SPICED ESPRESSO MARTINI | \$15

Vodka, Coffee Liqueur, RumChata Pumpkin Spice, Espresso

FOUNDERS CLASSIC COCKTAILS

FROZEN HIBISCUS MARGARITA | \$14

*Sauza Blanco Tequila, Orange Liqueur, Hibiscus, Lime
Casamigos Add On Available for \$*

MARTINI | \$17

Choice of Vodka or Gin, Olive

BLACK CHERRY OLD FASHIONED | \$17

Maker's Mark, Black Cherry, Aromatic & Orange Bitters

AFTER DINNER COCKTAILS

ESPRESSO MARTINI | \$17

Ketel One, Coffee Liqueur, Espresso, Baileys Option

DULCE NOCHE | \$17

Reposado Tequila, Cantera Negra, Espresso

BEER

MICHELOB ULTRA, ART CAR, LOVE STREET | \$10

RED WINE

J LOHR ESTATES PINOT NOIR	\$17.50		\$60
HAHN PINOT NOIR	\$15.50		\$50
MEIOMI PINOT NOIR	\$18.50		\$65
LA CREMA PINOT NOIR	\$23.00		\$90
TRIBUTE CABERNET	\$15.50		\$50
DECOY CABERNET	\$18.50		\$65
JUSTIN CABERNET	\$22.50		\$75
STAGS LEAP CABERNET*	\$125		
THE PRISONER RED BLEND*	\$150		

**By the Bottle Only*

WHITE WINE

LIQUID LIGHT CHARDONNAY	\$15.50		\$50
SONOMA CUTRER	\$18.50		\$65
LOUIS JADOT CHABLIS	\$23.00		\$90
CAKEBREAD CHARDONNAY*	\$125		
J LOHR WHITE RIESLING	\$15.50		\$50
SANTA MARGHERITA PINOT GRIGIO	\$19.50		\$70
13 CELSIUS SAUVIGNON BLANC	\$15.50		\$50
MOHUA SAUVIGNON BLANC	\$17.50		\$60
CAKEBREAD SAUVIGNON BLANC*	\$95		

**By the Bottle Only*

SPARKLING WINE

LAMARCA PROSECCO	\$17.50		\$55
VEUVE AMBAL ROSE	\$17.50		\$55

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE, TEA, LEMONADE, COFFEE | \$5
ACQUA PANNA OR SAN PELLEGRINO, LITER BOTTLE | \$10



SPIRITS LIST

VODKA

- Titos* | **\$13**
- Ketel One* | **\$14**
- Grey Goose* | **\$15**

GIN

- Aviation* | **\$13**
- Hendricks* | **\$15**

WHISKEY & BOURBON

- Jack Daniels* | **\$13**
- Crown Royal* | **\$14**
- Crown Royal Apple* | **\$14**
- Crown Royal Blackberry* | **\$14**
- Jameson* | **\$14**
- Knob Creek Rye* | **\$14**
- Four Roses Bourbon* | **\$13**
- Makers Mark* | **\$14**
- Woodford Reserve* | **\$15**
- Glenlivet 12 Year* | **\$16**

TEQUILA

- Casamigos Blanco* | **\$15**
- Casamigos Reposado* | **\$16**

RUM

- Bacardi* | **\$13**
- Malibu* | **\$13**
- Captain Morgan* | **\$13**

MISC

- Baileys* | **\$14**
- Baileys Chocolate* | **\$14**
- Grand Marnier* | **\$14**
- Branson* | **\$15**