

Supper Club Menu

Presented exclusively in the Club Bar at
Upstairs at the Pudding.

Manhattan Clam Chowder with Pepper Crackers \$ 6

Caesar Salad \$5

Shrimp Cocktail with Cocktail Sauce \$ 9

Hand-Carved Turkey Club Sandwich on Toasted Brioche with Waffle Fries \$9

Venison Chili with Grilled Cornbread \$9

Southern Fried Chicken with Fried Green Tomatoes \$8

*Open-Faced Grilled Steak Sandwich with Russian Dressing
and Buttermilk Onion Rings \$12*

Apple Charlotte with Rum Apricot Sauce \$ 7

Fresh Strawberry Shortcake with Homemade Strawberry Ice Cream \$7

Pecan Pie with Jack Daniels Whipped Cream \$ 6

Hand-Turned Chocolate Cup with Mocha Ice \$6

*For advance notice of upcoming events at the Pudding Cabaret,
reserve your spot on our mailing list this evening.*

Sunday, September 25

The Andy Baer Quartet

The Pudding Cabaret's Signature Cocktails

Stinger
Sloe Gin Fizz
Vermouth Cassis
Lemon Pimm's Cup
Crescent Moon
Knickerbocker
Blue Dream
Side Car

\$ 5

FDR
Billie's Blues
Brandy Alexander
Between the Sheets
Golden Cadillac
Mo's Cocktail
Kir Royale
Lillet

\$ 6

French Champagne

Divin Marquis Brut
Full, (N.V.), \$ 26
Glass, \$ 5

Veuve Cliquot Posardin
Half, (N.V.), \$ 30
Glass, \$ 10

White Wines

Chateau Gravielle-LaCoste
Graves, \$ 20
Glass, \$ 5

Westport Rivers Evensong Rose
S.E. Massachusetts, \$ 21
Glass, \$ 5

Sterling Chardonnay
Washington, \$ 30
Glass, \$ 7

Red Wines

Rosemount, Shiraz
Australia, \$ 22
Glass, \$ 5

Saintsbury Caneros, Pinot Noir
Central Coast (California), \$ 33
Glass, \$ 7

Sequoia Grove Cabernet Sauvignon
Napa, \$ 37
Glass, \$ 8