

# BBQ JAZZ

“If you have to ask what jazz  
is, you’ll never know.”

~Louis Armstrong

*Presented by: Interbay Golf Center*

# BEVERAGES

## Draft Beer

4.75 pint 17.00 pitcher

Radeberger Royal Pilsner

*Radeberg, Germany*

Sam Adams Summer Ale

*Boston, Massachusetts*

Deschutes IPA

*Portland, Oregon*

## Bottles & Cans

Labatt Blue 3.75

Miller Lite 3.75

Pabst Blue Ribbon 3.50

Heineken 4.50

Coors Light 3.50

Guinness 5.50

Clausthaler Premium 3.50

*(Non-Alcoholic)*

New Grist 4

*(Wheat Free)*

Budweiser 3.75

Mikes Hard Lemonade 4.50

*Cranberry or Lemonade*

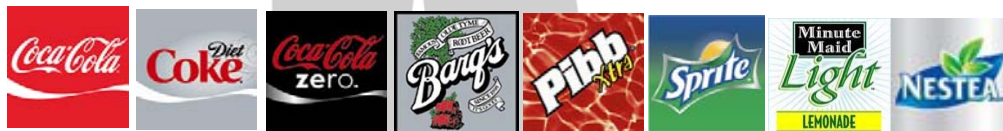
*"I don't care too much about music. What I like is sounds."*

*~Dizzie Gillespie 1917-1993*

## Non-Alcoholic

Orange, Apple or Cranberry Juice 2.50 per bottle

Fountain Soda 2



## Hot Beverages

We proudly serve Royal Cup Coffee 2

Hot Tea 1.50

Espresso;

Latte –iced or hot 2.50

Cappuccino 2.50

Mocha –iced or hot 2.80

Americano 2.00

Espresso 1.25

Extra Shot .80

Soy .50

Add a Flavor .35

*Choose from; Hazelnut, Caramel,*

*Sugar Free Vanilla*

# APPETIZERS

## Hot Wings

*A dozen wings to make your mouth water! Served with veggies and dip. 10*

## Hummus Plate

*Kalamata olives, red onion, tomato, Feta cheese & warm pita wedges 9*

## Calamari

*Lightly breaded rings and bodies served with a cucumber wasabi dipping sauce 8*

“You’ve got to learn your instrument. Then, you practice, practice, practice. And then, when you finally get up there on the bandstand, forget all that and just wail.”

~Charlie Parker 1920-1955

# SALADS

## Chicken Caesar

*A Classic! 9*

## Taco Salad

*Seasoned ground beef, sliced lettuce, tomato, green onion, avocado, salsa and sour cream 10*

## Blue Wedge

*With blue cheese, bacon, green onion, avocado served with Blue Cheese Dressing 8*

“We all do ‘do.re.mi’, but you have to find the other notes yourself.”

~Lois Armstrong 1901-1971

“Jazz washes away the dust of every day life.”

~Art Blakey 1919-1990

## ENTRÉE'S

### Full Rack of Ribs \*

*Need we say more?* 20

### 1/2 Rack of Ribs \*

*Need we say more?* 18

*\* served with BBQ Beans, Corn on the Cob and your choice of  
Cole Slaw or Potato Salad*

### Pulled Pork Sandwich

*Pulled pork, Cole Slaw and mayo on a Kaiser Roll  
with your choice of Cole Slaw or Potato Salad* 13

### Jazz Burger •

*8oz Beef Patty, Swiss Cheese, Bacon, Onion Rings,  
Lettuce, Tomato, Mayo with BBQ sauce on a Kaiser Roll  
and your choice of Cole Slaw or Potato Salad* 13

### Crab Sandwich

*Our house made crab cake with chipotle aioli, lettuce and tomato  
on a Kaiser roll served with mixed greens and a  
citrus vinaigrette* 12

“One of the things I like about jazz, kid, is I don't know what's going  
to happen next. Do you?”

~Bix Beiderbecke 1903-1931

## SIDES

Corn on the Cob	1.50
Potato Salad	1.50
Cole Slaw	1.50
BBQ Baked Beans	1.50

•Eating raw or undercooked meats and seafood may cause food borne illness

“Don’t threaten me with love, baby; lets just go walking in the rain.”

~Billie Holiday 1915-1959

# SWEET TREATS

## Brownie Sundae

*The ever changing brownie! Today’s Brownie selection served with vanilla bean ice cream 8*

## Chocolate Toffee Mousse with Kahlua

*Golden toffee crunches float among clouds of creamy rich Kahlua chocolate mousse. 5*

## Big Cheese Brulée

*Over 5 inches tall, we hand-fired this classic NY Cheesecake for a provocative and chef-made look. 5*

## Molten Chocolate Cake

*Our moist dark chocolate cake enrobed with dark chocolate... Filled with a dark melted chocolate truffle and a scoop of vanilla ice cream 8*

## Big Apple Pie

*Mounds and mounds of tart, fresh, crisp apples, saucy with cinnamon apple cider and loaded with crunchy granola crumbs. 6*

“It occurred to me by intuition, and music was the driving force behind that intuition. My discovery was the result of musical perception.”

~Albert Einstein 1879-1955

When asked about the theory of relativity

*\*Parties of 6 or more require one check with 20% gratuity added.*

*We apologize for any inconvenience*



For reservations please see your Hostess  
or call/email us at;

206.285.6079

[lscott@premiergc.com](mailto:lscott@premiergc.com)

\*please leave your name, phone number, number of  
guests, date and time for reservation. Thank you!