

OYSTER HAPPY HOUR

Six OYSTERS & A GLASS of bubbles - 16

SELECT DRINK SPECIALS

SUN-FRI 6-7PM, SAT 5-7PM



FRESH MARKET OYSTERS

ON THE 1/2 SHELL

3.50EA

ANTIPASTI ^{GF}

30 each

Mezze Platter for 2

babaganoush, roasted red pepper hummus, romesco sauce, pickles, pita bread

8 each

spiced nuts
pickled vegetables
marinated anchovies

11 each

CHEESES

stracciatella
cashew cheese
manchego
mediterrano D.O.P.

11 each

MEATS

iberico salamancia
iberico chorizo
18-month prosciutto di parma

GRAND PLATTER - 50

selection of meats, cheeses, dips & pickles

MAZIE'S CHEESE SELECTION
with fig jam & nuts - 30

STARTERS

marinated olives served warm with grilled sourdough (v) - 12

deviled eggs (gf) - 10

brussels ~ spiced maple and toasted crushed walnuts* (gf) (v) - 14

salted cod & creamy potato brandade served warm with toast - 16

roasted crispy potatoes with chipotle mayo (v) - 12

tumeric roasted cauliflower, herbed tahini & fresh parsley (v) - 14

meatballs with ricotta and parmesan, served with toast points (gfo) - 18

butternut squash soup, pickle cranberries, toasted pumpkin (gf) (v) - 12

MAZIE'S Sandwiches

Meatball Smash

red sauce, mozzarella, parmesan
pretzel bun - 22

Veggie BURGER

black bean pattie, lettuce, mayo,
caramelized onion, pickle - 22

all served with crispy potatoes

MAINS

chicken pot pie ~ slow roasted chicken, braised leeks and winter carrots under a flakery puff pastry (gfo) - 24

Porchetta ~ slow roasted rolled pork belly stuffed with grilled leeks potatoes and cherry peppers served with a sweet cauliflower mustard - 26

tagliatelle roasted garlic basil pesto and sundried tomatoes, shaved parmesan, preserved myer lemon (vo) - 24

wild mushroom gnocchi with aged truffle sheep's milk cheese (vo) - 26

fresh market greens, watermelon radish, cashew crumble, crunchy croutons, creamy lemon & garlic dressing* (v) - 18

slow roasted short rib with truffle mash - 32

* contains nuts

* gfo - gluten free option / v - vegan or vegan option

DESSERTS

churros with cinnamon and sugar - 12

salted chocolate mousse cake - 12

with bourbon caramel

new york cheese cake - 12

with strawberry-mezcal sauce

affogato - 10

make it boozy add 08

DESSERT WINE

sauternes, lieutenant de siglas 375ml 39

PORT & SHERRY

CASA DE SANTA EUFEMIA 12

tawny port

YALUMBA ANTIQUE 12

tawny port

BODEGAS GRANT 'LA GARROCHA' 13

oloroso sherry

DOW'S LATE BOTTLED VINTAGE PORT 14

DIGESTIF & AFTER DINNER

amaretto 13

cynar 13

fernet branca 13

sambuca 14

carpano antica 13

oro amaro 13

nonino amaro 15

montenegro amaro 15

busnel calvados vsop 16

remy martin vsop 18

LIVE JAZZ NIGHTLY

FOR RESERVATIONS AND BAND LINE UP VISIT WWW.STMAZIE.COM

if you are enjoying the live music please tip the band

our kitchen uses soy and nuts ~ please advise your server of any allergies

GF = gluten free GFO = gluten free option available V = vegan

VO = vegan option available N = contains nuts

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

20% gratuity will be added to groups of five or more