

Whites by the Glass

Elana , Italy	7
<i>Moscato</i>	
Elana , Italy	7
<i>Roscato</i>	
Caposaldo , Italy	7
<i>Moscato</i>	
Piper Sonoma Brut , California	8
<i>Sparkling White</i>	
No Curfew , California	8
<i>Chardonnay</i>	
Zenato , Italy	8
<i>Pinot Grigio</i>	
Saint M , Germany	9
<i>Riesling</i>	
Drylands , New Zealand	9
<i>Sauvignon Blanc</i>	
Conundrum by Caymus, California	9
<i>White Blend</i>	
Tasca "Le Rose" , Sicily, Italy	9
<i>Rose</i>	
St Supery , Napa Valley	10
<i>Sauvignon Blanc</i>	
Mer Soliel "Silver," Santa Lucia, CA	10
<i>Unoaked Chardonnay</i>	
Tasca "Bianco" , Sicily, Italy	10
<i>Unoaked White Blend</i>	
Cuvaison , Carneros	11
<i>Chardonnay</i>	
Amici , Napa Valley	11
<i>Unoaked Sauvignon Blanc</i>	

Reds by the Glass

Crios , Mendoza, Argentina	8
<i>Malbec</i>	
Estancia , California	8
<i>Pinot Noir</i>	
No Curfew , California	9
<i>Red Blend</i>	
Joel Gott , California	9
<i>Cabernet Sauvignon</i>	
Seven Falls , Wahluke Slope, WA	9
<i>Merlot</i>	
Dainero , Tuscany, Italy	9
<i>Merlot Blend</i>	
Conundrum by Caymus, California	9
<i>Red Blend</i>	
Bera Brachetto , Italy	10
<i>Slightly Sparkling Sweet Red</i>	
Tasca "Rosso" , Sicily, Italy	10
<i>Unoaked Red Blend</i>	
Simi , Alexander Valley, CA	11
<i>Cabernet Sauvignon</i>	
Meomi by Belle Glos, Santa Barbara	12
<i>Pinot Noir</i>	
Decoy by Duckhorn, Sonoma	12
<i>Merlot</i>	
Seghesio , Sonoma	12
<i>Zinfandel</i>	

Specialty Cocktails

St. Germain Cocktail	10
<i>St Germain Elderflower Liqueur Champagne</i>	
Katz 21 Martini	12
<i>Grey Goose Bleu Cheese Olives Slightly Dirty (Like Us) Up</i>	
Love Potion	12
<i>Bacardi O Rum St. Germain Elderflower Liqueur Muddled Basil & Strawberries Blood Orange & Cranberry Juices</i>	
<i>On the Rocks</i>	
Cucumber Martini	13
<i>Grey Goose Muddled Mint Shaken with Cucumber Juice Chile Salt Rim Up</i>	
Strawberry Jalapeno Rita	12
<i>Casa Noble Silver Tequila Muddled Strawberries & Jalapeno Lime Juice & Agave Nectar On the Rocks</i>	
Blueberry Pomegranate Martini	12
<i>Western Son's Blueberry Vodka Pama Pomegranate Liqueur Muddled Blueberries Cranberry Juice Up</i>	
Club 21 G&S Chocolate Martini	12
<i>Dark & White Godiva Chocolate Liqueur Absolut Vanilla Kiss of Hershey's Chocolate Up</i>	
Beers	
Domestic	
Blue Moon	4.5
Bud Light	4
Budweiser	4
Miller Lite	4
Coors Light	4
Michelob Ultra	4.5
Sam Adams	4.5
O' Douls Non-Alcoholic Texas	4
Karbach Lemon & Ginger Radler	4.5
Karbach Hopadillo IPA	4.5
Lone Star	4
Lone Star Light	4
Lorelei Kbrysers Blonde Ale	4.5
Rahr Brewery Texas Red	4.5
Rahr Brewery Dadgum IPA	4.5
Rahr Pride of Texas Pale Ale	4.5
Shiner Bock	4.5
Shiner Light Blonde	4.5
Shiner Seasonal	4.5
St. Arnold Elissa IPA	4.5
St Arnold Fancy Lawnmower	4.5
Imports	
Amstel Extra Light	4.5
Corona Extra	4.5
Corona Light	4.5
Dos XX	4.5
Guinness Stout	4.5
Heineken	4.5
Negra Modelo	4.5
Modelo Especial	4.5
Stella Artois	4.5
Stella Cidre	4.5

Happy Hour Daily from 4-6pm AND 8-10pm
Please Drink Responsibly

Katz Nip

Maine Lobster and Shrimp Bisque	7/10
Prime Tenderloin Meatballs	8
<i>Blended with fresh herbs house marinara</i>	
Prime Tenderloin Sliders	9
<i>Aged Wisconsin cheddar</i>	
Cajun Fish Tacos	(2) 7, (3) 9
<i>Fresh house-made tortillas grilled sweet corn pico de gallo avocado spicy remoulade</i>	
Prime Rib Bites	10
<i>Creamy horseradish</i>	
Katz Tenderloin Burger	10
<i>Aged Wisconsin Cheddar</i>	
Bruschetta Milan's	11
<i>Golden & Roma tomato parmigiana herb oil guacamole fresh basil aged balsamic EVOO Italian snowflake salt</i>	
Pot Stickers	11
<i>Trio of spicy shrimp, pork, & beef light soy sauce</i>	
Crispy Fried Shrimp	13
<i>Southern-style seared vegetables</i>	
Point Judith Calamari	14
<i>Asian-style roasted cashews sautéed vegetables</i>	
Filet Mignon Tacos	14
<i>Fresh house-made tortillas grilled sweet corn pico de gallo avocado spicy remoulade</i>	
Pacific Ahi Tuna Tartare*	14
<i>Asian pear & mango salsa avocado citrus filet</i>	
Escargot Provencal	14
<i>Sauteed snails garlic butter sauce garlic bread</i>	
Hawaiian Yellowtail Sashimi*	15
<i>Sashimi of yellowtail & ahi tuna crystalized ginger cilantro ponzu broth</i>	
Katz Meow	16
<i>Sauteed shrimp & crab toasted crostini Bearnaise</i>	
Oysters Rockefeller	16
<i>Half dozen oysters on the half shell sautéed spinach scallions cream cheese asiago bacon herbs</i>	
Jumbo Lump Crab Cake	17
<i>Maryland-style creamy remoulade</i>	
Charcuterie Board	Half 16/Full 26
<i>Assorted artisanal cheeses domestic imported cured meats seasonal preserves baguette bread</i>	

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