

FONDUE MENU

CHEESE FONDUE

Served with bread and an assortment of seasonal fresh fruits and blanched vegetables.

- A) Gruyère Caramelized Onion, Beef Broth and Brandy
- B) Cheddar, Roasted Garlic and Zinfandel
- C) Spanish Manchego, Sherry & Garlic
- D) Gruyère, Sauteed Mushroom, and Chimay

\$22 (serves 1- 2)

\$10 - 1 additional person

MEAT FONDUE

Served with an assortment of fresh vegetables and dipping sauces.
Serves 1-2

- A) Beef Filet Mignon **\$38**
- B) Chicken Sausage **\$30**
- C) Scallop **\$30**
- D) Shrimp **\$30**
- E) Combo: Beef & Chicken Sausage **\$34**
- F) Combo: Shrimp & Scallop Combo **\$30**
- G) Combo: Beef, Sausage, Shrimp & Scallop Combo **\$30**

\$14 - 1 additional person

FLAVORED BROTHS

- A) Beef Broth
- B) Vegetable Broth

Add red wine for an additional **\$3**

DINNER FOR TWO

\$98

- Two Half Salads or Soup
- Choice of Cheese Fondue
- Choice of Meat/Seafood Fondue
- Choice of Chocolate Fondue
- Bottle of Fat Cat Wine

Fondue Option A) **Additional \$8**

DESSERT FONDUE

\$18

CHOCOLATE FONDUE

Comes with an assortment of fruits and sweets.
Serves 1 to 2 people. 1 additional person add \$8.00

- A) Milk Chocolate
- B) Dark Chocolate
- C) White Chocolate
- D) Seasonal - Banana Split

ADDITIONAL FLAVORING

- A) Peanut Butter
- B) Raspberry Puree
- C) Caramel

21 and over

**20% gratuity will be added
to parties of 5 or more.**

502 W. First St., Claremont, CA 91711 909-447-6700
www.hipkittyjazz.com



SOUPS & SALADS

\$5

add shrimp for \$3

Organic Baby Greens with toasted pecans, cranberries, blue cheese crumbles and balsamic vinaigrette.

Caesar Salad with fresh croutons and dressing.

Iceberg Wedge with blue cheese dressing, bacon bits, cherry tomatoes and red onions.

Tomato Soup garnished with foccacia croutons.

Butternut Squash Soup.

LOUNGE FOOD

- 4 Cheese Baked Macaroni with Bacon \$8
Elbow macaroni with a blend of gruyère, fontina, parmesan, and Maytag blue
- Grilled Cheese Sandwich w/Tomato Soup \$10
Sourdough bread, gouda and gruyere cheese
- Grilled Cheddar Cheese Wrap (enough for two) \$10
Choose up to three (grilled peppers, artichoke hearts, black olives, red onions, sun-dried tomatoes, mushrooms)
Sausage or shrimp \$3 extra
- Personal Pepperoni Pizza \$8
Pepperoni, Tomatoes, Marinara, Mozzarella and Parmesan Cheese
- Personal Vegetarian Pizza \$8
Tomatoes, Basil, Roasted Red Peppers, Marinara, Mozzarella and Parmesan Cheese
- Artisanal Bread Platter \$8
Focaccia, Marble Rye, Ciabatta and Jalapeño cheddar bread baked daily by Old Town Bakery served with red pepper hummus, green olive tapenade, and bruschetta
- Chicken Empenadas \$8
Chicken Chili Verde (allow 15 minutes)
- Quesadilla \$10
with sirlion cheddar and green chili
- BBQ pulled pork sliders \$10
with a side of crunchy peanut slaw
- Short Rib Sliders \$12
Shredded short ribs, provolone, fried green tomato, caramelized red onion, arugula, and garlic horseradish on a brioche bun, served w/ two sides.
- Chicken Wings \$10
Tossed in Franks Red Hot Sauce.
- Shrimp Bruschetta \$10
on toasted herb baguette.
- Tender Rib Tips \$10
Drizzled with BBQ sauce, served w/ one sides.
SIDES roasted green beans, mac and cheese, summer squash, mesclun or caesar salad.
- Green Beans \$5
sautéed with lemon zest
- *Cheese Plate \$14
Humboldt fog, Winchester Gouda, Spanish Manchego, St. Andre Brie, Danish Blue
- *Jumbo Shrimp Cocktail \$7
- *Brulèe Cheesecake \$6
- *Hot Apple pie a la Mode \$7
- *Banana Pudding whip cream & Nilla Wafers \$6

*Available till 1:30am