

No. STARTERS

A1	<u>Bombolini</u> house made italian doughnut, chocolate ganache, banana cream, pistachio, candied sesame	\$ 10
A2	<u>Scratch Biscuits</u> honey butter, orange + cardamom marmalade	\$ 12
A3	<u>Candied Bacon Jar</u> hand-cut bacon, brown sugar	\$ 10
A4	<u>Hash Browns</u> house made hash browns, parmesan, rosemary, malt vinegar aioli	\$ 12
A5	<u>Deviled Eggs</u> pickled red onion, dill	\$ 12
A6	<u>Herb Frites</u> house-cut kennebec potatoes, jones sauce, ketchup	\$ 10
A7	<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 16
A8	<u>Avocado Toast</u> avocado, green tomato, crispy capers, pickled onion, cucumber, radish, dill, everything bagel seasoning	\$ 14

No. BRUNCH COCKTAILS

Single / Carafe

C1	<u>Mimosa</u>	\$ 6 / 30
C2	<u>Crispy Boy Carafe</u> old forester overproof rye whiskey, gordon's gin, amaretto, orange + lemon juice, apricot marmalade, coors light	\$ 10 / 36
C3	<u>Frotini</u> (served frozen) prairie wolf vodka, grind espresso liqueur, cold brew, oat milk foam	\$ 11 / 40
C4	<u>Frosé</u> (served frozen) rosé, gordon's gin, lemon, strawberry	\$ 11 / 40

No. COFFEE

Proudly serving Clarity Coffee

C5	<u>Pistachio Latte</u> espresso, steamed milk, pistachio, nutmeg	\$ 7
C6	<u>Jones Iced Coffee</u> nitro cold brew, chocolate, hazelnut, cream	\$ 6.5
C7	<u>Banana Bread Latte</u> espresso, banana syrup, banana oat milk, baking spice	\$ 7
C8	<u>Black Magic Matcha</u> matcha tea, black sesame, sorghum	\$ 7
	<u>Espresso</u>	\$ 4.5
	<u>Cortado</u>	\$ 5
	<u>Cappuccino</u>	\$ 5.5
	<u>Latte</u>	\$ 6.5
	<u>Brewed Coffee</u> (regular & decaf)	\$ 5
	<u>Nitro Cold Brew</u>	\$ 6
	<u>Seasonal Hot Tea</u>	\$ 5

*Ask about our house
made syrups and
milk alternatives +/

SPRIKE IT! Add a shot of your favorite spirit.

No. BREAKFAST

B1	<u>Cowboy Breakfast</u> 5 oz ny strip steak, sunny-side-up eggs, cowboy beans, burgundy mushrooms, roasted tomato, sourdough toast, salsa verde	\$ 24
B2	<u>The McJones</u> mascarpone scrambled eggs, candied bacon, american cheese, avocado, pimento aioli, brioche bun, hash browns	\$ 18
B3	<u>Croque Madame</u> schwab's country ham, sunny-side-up egg, gruyère, béchamel, dijon, house sourdough, little gems	\$ 16
B4	<u>Chilaquiles Breakfast Burrito</u> chorizo, scrambled eggs, corn tortilla strips, queso fresco, pico de gallo, diablo salsa, avocado crema, flour tortilla	\$ 16
B5	<u>Savory Ricotta Hot Cake</u> nashville hot chicken, habanero creamed corn, hot honey, maple syrup, honey butter, chives	\$ 18
B6	<u>Flat Tire Pizza</u> fennel sausage, fontina, pecorino romano, bacon, sunny-side-up eggs, potato, rosemary, chive, maple syrup drizzle	\$ 16
B7	<u>Smoothie Granola Bowl</u> dark cherry, candied cacao nib, banana, almond butter, greek yogurt, granola, chia seed, seasonal fruit, toasted coconut	\$ 16
B8	<u>Brioche French Toast</u> granola crusted brioche bread, whipped banana pudding, candied walnuts, vanilla anglaise, caramelized bananas, fresh fruit + whipped cream	\$ 16

No. LUNCH

L1	<u>Guinness Stew</u> braised oxtail, onions, mushrooms, carrot, peas, guinness broth, wood-fired dough	\$ 14
L2	<u>Winter Greens</u> butter lettuce, mountain rose apple, blue cheese, spiced walnut, persimmon + mustard vinaigrette	\$ 14
L3	<u>Caesar</u> shaved parmesan, cracked pepper tuile, crispy soft egg, lemon, crouton	\$ 16
L4	<u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 18
L5	<u>Buddha Bowl</u> (vegan) turmeric quinoa, hot sorghum sweet potato, avocado, crispy chickpeas, pickled carrot, jalapeño, red cabbage, swiss chard, pepitas, tahini crema	\$ 18
	All sandwiches served with frites or chips. Sub Caesar Salad +6	
L6	<u>Swiss Dip</u> braised ny strip, horseradish + blue cheese aioli, gruyère, baguette, house chips	\$ 18
L7	<u>Hot Chicken Sandwich</u> nashville hot chicken, tillamook cheddar, ranch slaw, bread + butter pickle, hot honey aioli, house brioche bun	\$ 16
L8	<u>J Burger</u> house ground beef, jones burger sauce, sharp cheddar, butter lettuce, pickle	\$ 18

BEVERAGE INVENTORY

HOUSE COCKTAILS

Frotini *(served frozen)* \$11
tito's vodka, prairie wolf dark,
jones cold brew, oat milk foam

Sweater Weather \$13
copper + kings apple brandy,
averna, pear eau de vie,
Chinese five spice, sorghum,
jerry thomas' decanter bitters

Rigamarole \$13
avocado infused bacardi rum,
genever, aquavit, lime sherbet juice,
cane syrup, pistachio orgeat,
coconut cream, mint tincture

Haterade \$11
tito's vodka, italicus bergamot,
melon, lemon, saltiness

Tush Push \$12
drumshanbo gin, hayman's old
tom gin, aquavit, apricot, lime,
guava soda

CardaMom Jeans \$12
elijah craig rye whiskey,
dolin blanc, cardamom + orange,
bitters

Jalisco Sour \$12
el jimador tequila, ilegal mezcal,
granny smith apple, fennel, lime,
egg white, red wine

Jones 75 \$12
strawberry + jalapeño infused
gordon's gin, brut rosé, sherry,
lemon, hellfire shrub

Disco Nap \$12
el jimador tequila, cointreau,
lime, sage syrup, blackberry

Make it a **Power Nap with
Non-Alcoholic Altnave Blue Agave Spirit*

Dagwell Dixie \$12
pecan infused rittenhouse rye,
laird's applejack, house bitters

Moscow Mule *(on tap)* \$10
prairie wolf vodka, lime, ginger

Frosé *(served frozen)* \$11
rosé, gordon's gin, lemon,
strawberry

WINE

WHITE

Chardonnay
Darms Lane – Napa Valley, CA 14/60

Stoller Estate Chardonnay
– Dundee Hills, OR 13/56

Guy Robin Chablis Vieilles Vignes
– Chablis, France 95

Sauvignon Blanc
Auntsfield Single Vineyard
– Marlborough, New Zealand 13/56

Domaine du Salvard "Unique"
– Loire Valley, France 14/60

Chaumeau-Balland Sancerre
– Loire Valley, France 82

Pinot Grigio
Cantina di Caldaro
– Alto Adige, Italy 11/46

Outliers
Ontañón Tempranillo Blanco
– Rioja, Spain 12/52

Muga Blanco – Rioja, Spain 11/46

Evolució Furmint
– Tokaj, Hungary 11/46

PickleBall Orange Wine
– Napa Valley, CA 14/60

Avignonesi Da-Di Toscana Bianco
– Tuscany, Italy 70

Angelo Negro Piedmont White
– Roero, Italy 56

RED

Cabernet Sauvignon
Martin Ray – Sonoma County, CA 12/52

Hedges C.M.S – Columbia Valley, WA 13/56

Pinot Noir
Averæn – Willamette Valley, OR 13/56

Presqu'ile
– Santa Barbara, CA 14/60

Schug
– Carneros, CA 78

Malbec
Kaiken Estate – Mendoza, Argentina ... 12/52

Outliers
La Cartuja – Priorat, Spain 14/60

Val des Rois Côtes du Rhône
– Rhône Valley, France 12/52

Marine Descombe Beaujolais-
Villages – Burgundy, France 13/56

Sebestyen Kadarka
– Szekszárd, Hungary 12/52

Benanti Etna Rosso
– Mt. Etna, Sicily, Italy 74

Château Leroy-Beauval Bordeaux
Supérieur – Bordeaux, France 84

Barton & Guestier
Châteauneuf-du-Pape
– Châteauneuf-du-Pape, France 105

ROSÉ

Social Bird
– Provence, France 13/56

G.D. Vajra Rosabella Rosato
– Piedmont, Italy 12/52

SPARKLING

Faire la Fête Brut Rosé
– Crémant de Limoux, France 55

Blanchard Perez Cava
– Cava, Spain 12/52

Zonin Prosecco – Veneto, Italy 10/42

Foris Vineyards Moscato
– Cave Junction, OR 10/42

Field Recordings Salad Days
Pet Nat – San Luis Obispo, CA 12/52

Lyre's Classico Sparkling *NA*
– Sydney, Australia 10/42

Schramsberg Blanc De Noirs
– North Coast, CA 110

Veuve Clicquot Yellow Label
– Champagne, France 140

Perrier-Jouët Belle Epoque
– Champagne, France 350

BEER ASSEMBLY

CRISP + BRIGHT

Montucky Cold Snacks \$6
light lager

Roughtail Nada \$8
Nada Pink Limonada
fruited sour

Dogfish Head \$6.5
SeaQuench Ale
session sour

Anthem Brewing \$8
Pineapple Mango
fruited sour

Neff Brewing \$9
Raspberry Pride
fruited sour

Cowboy Cold \$5
light lager

Concert Beer \$6
light lager

Neff Brewing *6F* \$8
Apollo
american blonde

Skydance Brewing \$7
South Oval
lager

Angry Scotsman \$7
Gateway to Helles

Roughtail Roam \$7
& Ramble
blonde ale

Skydance Brewing \$6.5
Rez Dog
pilsner

Stonecloud Classique \$7
pilsner

Marshall Brewing \$7
Kolsch

Iron Monk Stilly \$7
Wheat

Stonecloud Neon \$7
Sunshine
belgian white

Anthem Golden One \$6
blonde

Austin Eastciders *6F* \$6
Blood Orange

By All Means \$8
Lucent Bond
krystal weisse

Athletic Brewing *NA* \$6
Upside Dawn
golden style

HOPPY + BOLD

Founders All Day IPA \$6
session IPA

Roughtail City IPA \$7

Lively Grapefruit IPA \$8.5

Lagunitas IPA \$6

Mountain Fork \$7.5
Gentleman Jackalope
citra IPA

Coop F5 IPA \$6.5

Cabin Boys Trail Magic \$8
hazy IPA

Roughtail Everything \$8
Rhymes with Orange
new england IPA

Stone Brewing \$6.5
hazy IPA

AMBER + GOLD

Mountain Fork \$8.5
Sneaky Snake
belgian golden ale

Skydance Brewing \$6.5
NDN Time
amber ale

Lively Amber Lager \$8.5

Angry Scotsman \$9
Fortitude
belgian tripel

DARK + RICH

Great Divide Yeti \$8.5
stout

Prairie Bomb! \$11
imperial stout

Guinness \$7.5
stout

ROTATORS

Prairie Artisan Ales

Stonecloud

Heirloom Rustic Ales

OK Cider

STANDARD FARE

Michelob Ultra \$4.5

Coors Light \$4.5

Bud Light \$4.5

Miller Lite \$4.5

Pabst Blue \$4
Ribbon

Miller High \$3
Life Pony *7oz*

Coors Banquet \$4.5

Yuengling \$4.5

Blue Moon \$6.5

Modelo \$5

Pacifico \$6.5

Stella Artois \$6

Shiner Bock \$5.5

SELTZER

White Claw *6F* \$5.5

Clubby *6F* \$6.5

= Local Beer

= Draft Beer

6F = Gluten-Free

NA = Non-Alcoholic