

No. STARTERS

A1	Bombolini house made italian doughnut, chocolate ganache, banana cream, pistachio, candied sesame	\$10
A2	Scratch Biscuits honey butter, orange + cardamom marmalade	\$12
A3	Candied Bacon Jar hand-cut bacon, brown sugar	\$10
A4	Hash Browns house made hash browns, parmesan, rosemary, malt vinegar aioli	\$12
A5	Deviled Eggs pickled red onion, dill	\$12
A6	Herb Frites house-cut kennebec potatoes, jones sauce, ketchup	\$10
A7	Dips + Spreads garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$18
A8	Avocado Toast avocado, green tomato, crispy capers, pickled onion, cucumber, radish, dill, everything spice	\$14

No. BRUNCH COCKTAILS

Single / Carafe

C1	Mimosa	\$6/30
C2	Crispy Boy george dickel rye whiskey, gordon's gin, amaretto, orange + lemon juice, apricot marmalade, coors light	\$12/44
C3	Frosé (served frozen) rosé, gordon's gin, lemon, strawberry	\$11/40
C4	Frotini (served frozen) tito's vodka, prairie wolf dark, jones cold brew, oat milk foam	\$11/40

No. COFFEE Proudly serving Clarity Coffee

C5	Pistachio Latte espresso, steamed milk, pistachio, nutmeg	\$7
C6	Jones Iced Coffee nitro cold brew, chocolate, hazelnut, cream	\$6.5
C7	Toasted Sesame Latte toasted sesame + honey, espresso, oat milk	\$7
C8	SPS Latte sweet potato spiced syrup, espresso, spiced brown sugar cold foam	\$7
C9	Brown Butter Fig Cortado brown butter + fig syrup, espresso, mascarpone cold foam	\$6
C10	Chamomile + Pear Latte chamomile, pear, honey, oat milk, salt	\$7
	Espresso \$4.5	Brewed Coffee \$5
	Cortado \$5	(regular & decaf)
	Cappuccino \$5.5	Nitro Cold Brew \$6
	Latte \$6.5	Seasonal Hot Tea \$5

SPIKE IT! Add a shot of your favorite spirit! *Ask about our house made syrups and milk alternatives +/\$2

No. BREAKFAST

B1	Cowboy Breakfast 5 oz ny strip steak, sunny-side-up eggs, cowboy beans, burgundy mushrooms, roasted tomato, sourdough toast, salsa verde	\$24
B2	The McJones mascarpone scrambled eggs, candied bacon, american cheese, avocado, pimento aioli, brioche bun, hash browns	\$20
B3	Croque Madame schwab's country ham, sunny-side-up egg, gruyère, béchamel, dijon, house sourdough, little gems	\$18
B4	Chilaquiles Breakfast Burrito chorizo, scrambled eggs, corn tortilla strips, queso fresco, pico de gallo, diablo salsa, avocado crema, flour tortilla	\$18
B5	Savory Ricotta Hot Cake nashville hot chicken, habanero creamed corn, hot honey, maple syrup, honey butter, chives	\$20
B6	Flat Tire Pizza fennel sausage, fontina, pecorino romano, bacon, sunny-side-up eggs, potato, rosemary, chive, maple syrup drizzle	\$16
B7	Smoothie Granola Bowl dark cherry, candied cacao nib, banana, almond butter, greek yogurt, granola, seasonal fruit, chia seed, toasted coconut	\$16
B8	Brioche French Toast granola crusted brioche bread, whipped banana pudding, candied walnuts, vanilla anglaise, caramelized bananas, fresh fruit + whipped cream	\$16

No. LUNCH

L1	BLT Salad chopped gem lettuce, radicchio, pancetta, heirloom tomato, candied sunflower seed, whipped blue cheese, sundried tomato ranch dressing, crouton	\$18
L2	Caesar shaved parmesan, cracked pepper tuile, crispy soft egg, lemon, crouton	\$16
L3	BB Salad grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$18
L4	Buddha Bowl (vegan) turmeric quinoa, hot sorghum sweet potato, avocado, crispy chickpeas, pickled carrot, jalapeño, red cabbage, swiss chard, pepitas, tahini crema	\$18
L5	Cassoulet Soup braised cornish hen, rancho gordo beans, root vegetable, lardon, rosemary broth, flat dough	\$14
	All sandwiches served with frites or chips. Sub caesar salad +6	
L6	Swiss Dip slow braised beef, horseradish + blue cheese aioli, gruyère, baguette, house chips	\$18
L7	Hot Chicken Sandwich nashville hot chicken, tillamook cheddar, ranch slaw, bread + butter pickle, hot honey aioli, house brioche bun	\$16
L8	J Burger house ground beef, jones burger sauce, sharp cheddar, butter lettuce, pickle	\$18

BEVERAGE INVENTORY

HOUSE COCKTAILS

Dancing Bears \$12 bombay sapphire gin, campari, crème de noyaux, acid adjusted blood orange juice, port	Nepo Baby \$11 garden society vodka, plum liqueur, amaro nonino, lemon, chamomile, pear, agua de piedra	Disco Nap \$12 olmeca altos tequila, leopold's orange liqueur, lime, sage syrup, blackberry *Make it a Power Nap with Non-Alcoholic Almaye Blue Agave Spirit
Frotini (served frozen) \$11 tito's vodka, prairie wolf dark, jones cold brew, oat milk foam	Sesame Street \$12 toasted sesame infused la pulga reposado, mezcal, grapefruit cordial, cinnamon, apple cider vinegar, beet, elderflower tonic	Dagwell Dixie \$12 pecan infused rittenhouse rye, laird's applejack, house bitters
Clearly Jones \$12 crown royal, matcha infused cocchi americano, orange, pistachio, strawberry	CardaMom Jeans \$12 elijah craig rye whiskey, dolin blanc, cardamom + orange, bitters	Moscow Mule (on tap) \$10 prairie wolf vodka, lime, ginger
Cottagecore \$14 prosciutto washed sazerac rye, appleton rum, maple, fig, clove, lemon, sherry + mascarpone foam	Jones 75 \$12 strawberry + jalapeño infused gordon's gin, brut rosé, sherry, lemon, hellfire shrub	Frosé (served frozen) \$11 rosé, gordon's gin, lemon, strawberry

WINE

WHITE Chardonnay Darms Lane – Oak Knoll District, Napa Valley, CA 14/60 Revelry – Columbia Valley, WA 13/56 Guy Robin Chablis Vieilles Vignes – Chablis, France 120 Sauvignon Blanc Blicks Lane – Marlborough, New Zealand 13/56 Comtesse Marion – Languedoc-Roussillon, France 12/52 Patrick Noel Sancerre Blanc – Sancerre, France 82 Pinot Grigio Gradis'ciutta – Collio DOC, Italy 12/52 Outliers Unico Zelo Esoterico – Adelaide Hills, South Australia 14/60 G.D. Vajra Bianco Dragon – Langhe Bianco DOC, Italy 13/56 Vin de Days l'Orange – Willamette Valley, OR 14/60 Makarounas Xynisteri – Paphos, Cyprus 70 Alois Lageder Misto Mare – Alto Adige, Italy 56	RED Cabernet Sauvignon Martin Ray – Napa Valley, CA 12/52 Sean Minor – North Coast, CA 13/56 Pinot Noir In Sheep's Clothing – Willamette Valley, OR 13/56 Violet Hill – Santa Barbara, CA 14/60 Domaine Sarrazin Bourgogne Rouge Vieilles Vignes – Burgundy, France 110 St. Innocent Villages Cuvée – Willamette Valley, OR 78 Malbec Kaiken Estate – Mendoza, Argentina .. 12/52 Outliers Stolpman Crunchy Rôastie (chilled) – Santa Barbara, CA 14/60 Tenuta il Nespolo 'Vino da Sete' ROSSO (chilled) – Moasca, Piedmont, Italy 13/56 Domaine Les Gryphées Beaujolais – Pierres Dorées, Beaujolais, France 14/60 Pomalo Frankovka Blaufränkisch – Slavonija, Croatia 12/52 Esprit de Pavie Bordeaux – Saint-Émilion and Castillon-Côtes de Bordeaux, France 102 Palazzo Maffei Valpolicella Ripasso Superiore – Veneto, Italy 84	ROSÉ Domaine De Fontsaainte Corbières Gris de Gris – Languedoc-Roussillon, France 13/56 G.D. Vajra Rosabella Rosato – Piedmont, Italy 12/52 SPARKLING Nit del Foc Brut Cava – Requena, Spain 12/52 Zonin Prosecco – Veneto, Italy 10/42 Foris Vineyards Moscato – Cave Junction, OR 10/42 Field Recordings Salad Days Pét Nat – Paso Robles, CA 12/52 Woody's Sparkling NA – Sonoma, CA 12/52 Schramsberg Blanc de Noirs – North Coast, CA 110 Avinyó Cava Reserva Brut Rosé – Catalunya, Spain 55 Veuve Clicquot Yellow Label – Reims, Champagne, France 140 Perrier-Jouët Champagne Grand Brut – Epernay, Champagne, France 175
---	--	--

BEER ASSEMBLY

CRISP + BRIGHT Montucky Cold Snacks \$6 light lager ❏ Prairie Artisan Ales \$7 Blueberry Boyfriend fruited sour Dogfish Head \$6.5 SeaQuench Ale session sour ❏ Anthem Brewing \$8 Pineapple Mango fruited sour ❏ Neff Brewing \$9 Raspberry Pride 6F fruited sour ❏ Cowboy Cold \$5 light lager ❏ Neff Brewing \$8 Apollo 6F 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 \$6.5 pilsner ❏ American Solera Solero \$8 golden pilsner	Marshall Brewing \$7 Kölsch ❏ Iron Monk Stilly \$7 Wheat ❏ Stonecloud Neon \$7 Sunshine belgian white ❏ Anthem Golden One \$6 blonde ❏ OK Cider Co. \$6 Naughty Apple 6F cider ❏ Stonecloud Fuzzy \$6 Rabbit NA 6F hop water Athletic Brewing \$6 Upside Dawn NA golden style HOPPY + BOLD ❏ Lively Grapefruit IPA \$8.5 ❏ American Solera \$8 Wolf Treatz citra IPA ❏ Mountain Fork \$7.5 Gentleman Jackalope citra IPA ❏ American Solera Pipe \$7 west coast IPA ❏ Cabin Boys Trail Magic \$8 hazy IPA	❏ Roughtail Everything \$8 Rhymes with Orange new england IPA ❏ American Solera \$7 Rattlesnake hazy pale 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 ❏ Prairie Bomb! \$11 imperial stout ❏ Iron Monk \$7.5 milk stout ❏ Guinness \$7.5 stout	STANDARD FARE Michelob Ultra \$5 ❏ Coors Light \$5 ❏ Bud Light \$5 Miller Lite \$5 Busch Light 16oz \$5 Miller High \$3 Life Pony 7oz Coors Banquet \$5 ❏ Yuengling \$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
--	---	---	---	--