

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	\$ 16
A8	Avocado Toast avocado, green tomato, crispy capers, pickled onion, cucumber, radish, dill, everything spice	\$ 14
A9	Prosciutto e Melone prosciutto, compressed melon, burnt honey mascarpone, marcona almond, sourdough crostini, aleppo + basil oil	\$ 18

No. BRUNCH COCKTAILS

C1	Mimosa	Single / Carafe \$ 6 / 30
C2	Crispy Boy Carafe old forester overproof rye whiskey, gordon's gin, amaretto, orange + lemon juice, apricot marmalade, coors light	\$ 10 / 36
C3	Frosé (served frozen) rosé, gordon's gin, lemon, strawberry	\$ 11 / 40

No. COFFEE Proudly serving Clarity Coffee

C4	Pistachio Latte espresso, steamed milk, pistachio, nutmeg	\$ 7
C5	Jones Iced Coffee nitro cold brew, chocolate, hazelnut, cream	\$ 6.5
C6	Bahama Matcha ceremonial grade matcha, passion fruit, coconut	\$ 7
C7	Blood Orange Tonic blood orange + espresso cold foam, tonic	\$ 7
	Espresso	\$ 4.5
	Cortado	\$ 5
	Cappuccino	\$ 5.5
	Latte	\$ 6.5
	Brewed Coffee (regular & decaf)	\$ 5
	Nitro Cold Brew	\$ 6
	Seasonal Hot Tea	\$ 5

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

SPIKE IT! Add a shot of your favorite spirit

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	\$ 18
B3	Croque Madame schwab's country ham, sunny-side-up egg, gruyère, béchamel, dijon, house sourdough, little gems	\$ 16
B4	Chilaquiles Breakfast Burrito chorizo, scrambled eggs, corn tortilla strips, queso fresco, pico de gallo, diablo salsa, avocado crema, flour tortilla	\$ 16
B5	Savory Ricotta Hot Cake nashville hot chicken, habanero creamed corn, hot honey, maple syrup, honey butter, chives	\$ 18
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 seeds, whipped blue cheese, sundried tomato ranch dressing	\$ 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
	<i>All sandwiches served with frites or chips. Sub Caesar Salad +6</i>	
L5	Swiss Dip braised NY strip, horseradish + blue cheese aioli, gruyère, baguette, house chips	\$ 18
L6	Hot Chicken Sandwich nashville hot chicken, tillamook cheddar, ranch slaw, bread + butter pickle, hot honey aioli, house brioche bun	\$ 16
L7	J Burger house ground beef, jones burger sauce, sharp cheddar, butter lettuce, pickle	\$ 18

BEVERAGE INVENTORY

HOUSE COCKTAILS

Dirty Bit \$14 malfy gin con limone, dolin blanc, dolin dry, peach tepache, dirty olive mix, bubbles	Bombshell \$11 tito's vodka, pandan, concord grape + ginger shrub, sparkling grape juice	Disco Nap \$12 olmeca altos tequila, cointreau, lime, sage syrup, blackberry <i>*Make it a Power Nap with Non-Alcoholic Almade Blue Agave Spirit</i>
Beericano \$10 campari, lillet, dolin rouge, rez dog pilsner foam	Only Fans \$12 hayman's vibrant citrus gin, citadelle gin, lime juice, passion fruit, pineapple, vanilla, guava, basil	Dagwell Dixie \$12 pecan infused rittenhouse rye, laird's applejack, house bitters
Touch Grass \$12 mal bien zacate limón, chareau, st. elder elderflower, honeydew, celery, lemon, cava	Main Character Energy \$12 absolut tabasco vodka, bell pepper, cantaloupe, lemon, prosecco	Moscow Mule (on tap) \$10 prairie wolf vodka, lime, ginger
Fire Emoji \$12 la pulga reposado, ilegal mezcal, ancho reyes verde, watermelon, vanilla + habanero, lime	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	RED	ROSÉ
Chardonnay	Cabernet Sauvignon	Social Bird - Provence, France 13/56
Darms Lane - Napa Valley, CA 14/60	Martin Ray - Napa Valley, CA 12/52	G.D. Vajra Rosabella Rosato - Piedmont, Italy 12/52
Revelry - Columbia Valley, WA 13/56	Sean Minor - North Coast, CA 13/56	SPARKLING
Guy Robin Chablis Vieilles Vignes - Chablis, France 120	Pinot Noir	Nit del Foc Brut Cava - Requena, Spain 12/52
Sauvignon Blanc	In Sheeps Clothing - Willamette Valley, OR 13/56	Zonin Prosecco - Veneto, Italy 10/42
Sea Cove - Marlborough, New Zealand 13/56	Violet Hill - Santa Barbara, CA 14/60	Foris Vineyards Moscato - Cave Junction, OR 10/42
Comtesse Marion - Languedoc, France 12/52	St. Innocent Villages Cuvee - Willamette Valley, OR 78	Field Recordings Salad Days Pet Nat - Paso Robles, CA 12/52
Patrick Noel Sauvignon Blanc - Sancerre, France 82	Malbec	Woody's Sparkling NA - Sonoma, CA 10/42
Pinot Grigio	Kaiken Estate - Mendoza, Argentina .. 12/52	Schramsberg Blanc De Noirs - North Coast, CA 110
Scarpetta - Friuli, Italy 11/46	Outliers	Avinyo Cava Reserva Brut Rosé - Catalunya, Spain 55
Outliers	Stolpman "Crunchy Roastie" - Santa Barbara, CA 14/60	Veuve Clicquot Yellow Label - Champagne, France 140
Santa Julia "El Zorrito"	Tenuta Il Nespolo 'Vino da Sete'	Perrier-Jouët Champagne Grand Brut - Champagne, France 175
Natural Chard - Mendoza, Argentina ... 12/52	Rosso - Piedmont, Italy 13/56	
G.D. Vajra Bianco Dragon - Langhe, Italy 13/56	Domaine Les Gryphées	
Vin de Days l'Orange - Willamette Valley, OR 14/60	Beaujolais - Burgundy, France 14/60	
Makarounas Xynisteri - Crete, Greece 70	Pomalo Frankovka Blaufränkisch - Dalmatia, Croatia 12/52	
Alois Lageder Misto Mare - Alto Adige, Italy 56	Domaine Sarrazin Bourgogne Rouge	
	Vieilles Vignes - Burgundy, France 110	
	Esprit de Pavie Bordeaux - Bordeaux, France 102	
	Palazzo Maffei Valpolicella Ripasso Superiore - Veneto, Italy 84	

BEER ASSEMBLY

CRISP + BRIGHT			STANDARD FARE
Montucky Cold Snacks \$6 light lager	🚫 Marshall Brewing \$7 Kolsch	🚫 Roughtail Everything \$8 Rhymes with Orange new england IPA	Michelob Ultra \$5
🚫 Prairie Artisan Ales \$7 Slush Sour fruited sour	🚫 Iron Monk Stilly \$7 Wheat	🚫 American Solera \$7 Rattlesnake hazy pale IPA	🚫 Coors Light \$5
Dogfish Head \$6.5 SeaQuench Ale session sour	🚫 Stonecloud Neon \$7 Sunshine belgian white	AMBER + GOLD	🚫 Bud Light \$5
🚫 Anthem Brewing \$8 Pineapple Mango fruited sour	🚫 Anthem Golden One \$6 blonde	🚫 Mountain Fork \$8.5 Sneaky Snake belgian golden ale	Miller Lite \$5
🚫 Neff Brewing \$9 Raspberry Pride fruited sour	🚫 OK Cider Co. \$6 Naughty Apple GF cider	🚫 Skydance Brewing \$6.5 NDN Time amber ale	Pabst Blue Ribbon \$4
🚫 Cowboy Cold \$5 light lager	🚫 Stonecloud Fuzzy \$6 Rabbit, Recovery NA hop water	🚫 Lively Amber Lager \$8.5	Miller High Life Pony 7oz \$3
🚫 Neff Brewing \$8 Apollo GF american blonde	Athletic Brewing \$6 Upside Dawn NA golden style	🚫 Angry Scotsman \$9 Fortitude belgian tripel	Coors Banquet \$5
🚫 Skydance Brewing \$7 South Oval Lager OU NIL Beer	HOPPY + BOLD	DARK + RICH	🚫 Yuengling \$5
🚫 Angry Scotsman \$7 Gateway to Helles	🚫 Roughtail City IPA \$7	🚫 Prairie Bomb! \$11 imperial stout	Blue Moon \$6.5
🚫 Roughtail Roam \$7 & Ramble blonde ale	🚫 Lively Grapefruit IPA \$8.5	🚫 Iron Monk \$7.5 milk stout	Modelo \$5
🚫 Skydance Brewing \$6.5 Rez Dog pilsner	🚫 American Solera \$8 Wolf Treatz citra IPA	Guinness \$7.5 stout	🚫 Pacifico \$6.5
🚫 Stonecloud Classique \$6.5 pilsner	🚫 Mountain Fork \$7.5 Gentleman Jackalope citra IPA	ROTATORS	Stella Artois \$6
🚫 American Solera \$8 golden pilsner	🚫 American Solera Pipe \$7 west coast IPA	🚫 Prairie Artisan Ales	Shiner Bock \$5.5
	🚫 Cabin Boys Trail Magic \$8 hazy IPA	🚫 Stonecloud	SELTZER
		🚫 Heirloom Rustic Ales	White Claw GF \$5.5
		🚫 OK Cider	🚫 Clubby GF \$6.5

🚫 = Local Beer
🚫 = Draft Beer
GF = Gluten-Free
NA = Non-Alcoholic