

### No. STARTERS

A1	<b>Dips + Spreads</b> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 16
A2	<b>Prosciutto e Melone</b> prosciutto, compressed melon, burnt honey mascarpone, marcona almond, sourdough crostini, aleppo + basil oil	\$ 18
A3	<b>Scratch Biscuits</b> honey butter	\$ 12
A4	<b>Herb Frites</b> house-cut kennebec potatoes, jones sauce, ketchup	\$ 10
A5	<b>Deviled Eggs</b> pickled red onion, dill	\$ 12
A6	<b>Cacio e Pepe Wings</b> grana padano, crushed peppercorn sauce, jones hot sauce	\$ 18
A7	<b>J-Rings</b> mound of onion rings, fried seasonal vegetables, tarragon + ranch sauce	\$ 16

### No. SOUPS + SALADS

S1	<b>BLT Salad</b> chopped gem lettuce, radicchio, pancetta, heirloom tomato, candied sunflower seed, whipped blue cheese, sundried tomato ranch dressing	\$ 18
S2	<b>Caesar</b> shaved parmesan, cracked pepper tuile, crispy soft egg, lemon, crouton	\$ 16
S3	<b>BB Salad</b> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 18
S4	<b>Buddha Bowl (vegan)</b> turmeric quinoa, hot sorghum sweet potato, avocado, crispy chickpeas, pickled carrot, jalapeño, red cabbage, swiss chard, pepitas, tahini crema	\$ 18

### No. MAINS

M1	<b>Oaxacan Hot Chicken</b> spicy fried chicken, salsa macha, avocado crema, esquites slaw, sweet corn biscuits	\$ 28
M2	<b>J Burger</b> house ground beef, jones burger sauce, sharp cheddar, butter lettuce, pickle <i>served with frites, sub caesar +6 (chef's cook temp - medium)</i>	\$ 18
M3	<b>Steak Frites</b> prime NY strip, green peppercorn sauce <i>(chef's cook temp - medium)</i>	\$ 46
M4	<b>Pork Chop</b> ancho glazed bone-in pork chop, anson mills stone ground grits, confit tomato, grilled peach, roasted brussels sprouts, charred pearl onion, pickled beet, chimichurri	\$ 32
M5	<b>Roast Chicken</b> heritage chicken, piccata + cauliflower purée, artichoke, pepper salad, pan demi sauce	\$ 30
M6	<b>Red Fish</b> sourdough crusted red fish, blistered tomato, charred onion, asparagus, peach, sauce vierge	\$ 34
M7	<b>Cacio e Pepe</b> house spaghetti, crushed peppercorn, pecorino romano, grana padano	\$ 18
M8	<b>Rigatoni</b> crushed tomato vodka sauce, lardon, whipped ricotta	\$ 22
M9	<b>Spaghetti alle Vongole</b> house spaghetti, razor clams, garlic, basil, chili flake, clam + white wine sauce	\$ 28
<b>No. WOOD-FIRED PIZZAS</b>		
P1	<b>Hot Rod</b> fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, peppers, chicharrón, hot honey	\$ 18
P2	<b>Margherita</b> tomato sauce, mozzarella, basil, grana padano	\$ 14
P3	<b>Elote</b> char-grilled corn, queso fresco, cilantro, jalapeño, chili-lime aioli	\$ 16
P4	<b>Parma</b> tomato sauce, mozzarella, prosciutto di parma, rocket salad, parmesan	\$ 18
P5	<b>Butter Chicken</b> butter chicken sauce, shredded chicken, mozzarella, goat cheese, cashews, cilantro	\$ 18

# BEVERAGE INVENTORY

## HOUSE COCKTAILS

<b>Dirty Bit</b> ..... \$14 malfy gin con limone, dolin blanc, dolin dry, peach tepache, dirty olive mix, bubbles	<b>Bombshell</b> ..... \$11 tito's vodka, pandan, concord grape + ginger shrub, sparkling grape juice	<b>Disco Nap</b> ..... \$12 olmeca altos tequila, cointreau, lime, sage syrup, blackberry <i>*Make it a <b>Power Nap</b> with Non-Alcoholic Almade Blue Agave Spirit</i>
<b>Beericano</b> ..... \$10 campari, lillet, dolin rouge, rez dog pilsner foam	<b>Only Fans</b> ..... \$12 hayman's vibrant citrus gin, citadelle gin, lime juice, passion fruit, pineapple, vanilla, guava, basil	<b>Dagwell Dixie</b> ..... \$12 pecan infused rittenhouse rye, laird's applejack, house bitters
<b>Touch Grass</b> ..... \$12 mal bien zacate limón, chareau, st. elder elderflower, honeydew, celery, lemon, cava	<b>Main Character Energy</b> .... \$12 absolut tabasco vodka, bell pepper, cantaloupe, lemon, prosecco	<b>Moscow Mule (on tap)</b> ..... \$10 prairie wolf vodka, lime, ginger
<b>Fire Emoji</b> ..... \$12 la pulga reposado, ilegal mezcal, ancho reyes verde, watermelon, vanilla + habanero, lime	<b>Jones 75</b> ..... \$12 strawberry + jalapeño infused gordon's gin, brut rosé, sherry, lemon, hellfire shrub	<b>Frosé (served frozen)</b> ..... \$11 rosé, gordon's gin, lemon, strawberry

## WINE

<b>WHITE</b>	<b>RED</b>	<b>ROSÉ</b>
<b>Chardonnay</b>	<b>Cabernet Sauvignon</b>	<i>Social Bird</i> - 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	<b>SPARKLING</b>
Guy Robin Chablis Vieilles Vignes - Chablis, France ..... 120	<b>Pinot Noir</b>	Nit del Foc Brut Cava - Requena, Spain ..... 12/52
<b>Sauvignon Blanc</b>	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	<b>Malbec</b>	Woody's Sparkling <b>NA</b> - Sonoma, CA ..... 10/42
<b>Pinot Grigio</b>	Kaiken Estate - Mendoza, Argentina .. 12/52	Schramsberg Blanc De Noirs - North Coast, CA ..... 110
Scarpetta - Friuli, Italy ..... 11/46	<b>Outliers</b>	Avinyo Cava Reserva Brut Rosé - Catalunya, Spain ..... 55
<b>Outliers</b>	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' ROSSO - Piedmont, Italy ..... 13/56	Perrier-Jouët Champagne Grand Brut - Champagne, France ..... 175
Natural Chard - Mendoza, Argentina ... 12/52	Domaine Les Gryphées Beaujolais - Burgundy, France ..... 14/60	
G.D. Vajra Bianco Dragon - Langhe, Italy ..... 13/56	Pomalo Frankovka Blaufränkisch - Dalmatia, Croatia ..... 12/52	
Vin de Days l'Orange - Willamette Valley, OR ..... 14/60	Domaine Sarrazin Bourgogne Rouge Vieilles Vignes - Burgundy, France ..... 110	
Makarounas Xynisteri - Crete, Greece ..... 70	Esprit de Pavie Bordeaux - Bordeaux, France ..... 102	
Alois Lageder Misto Mare - Alto Adige, Italy ..... 56	Palazzo Maffei Valpolicella Ripasso Superiore - Veneto, Italy ..... 84	

## BEER ASSEMBLY

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

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