

# JACK'S HAPPY HOUR

TUESDAY - SATURDAY 3:30 - 5:30PM

## WINE

Josh Cabernet | California 9

Bertini Velente Pinot Grigiol Friuli, Italy 9

Innocent Bystander Pink Moscato | Victoria, Australia 9

Cline Rose 8

One Hope Red Blend 8

One Hope Pinot Noir 8

One Hope Chardonnay 8

One Hope Sparkling Brut 6

## CRAFT DRAFT

Delirium Tremens Melle | Belgium 10

ABV 8.5% | Huyghe Brewery

Ballroom Beer | Denver, CO 5

ABV 5.4% | Call to Arms Brewery

La Clawsuit | Denver, CO 5

ABV 5% | Call to Arms Brewery

## OYSTER BAR <sup>GF</sup>

½ dozen 12 and full dozen 22

Please ask your server about our daily selections

*all oysters are served with mignonette and lemon wedge*

### East Coast Oysters\*

Tend to have high salinity with mineral undertones. Predominant flavors include brine and seaweed with a nutty finish. The texture is a little firmer than the West Coast variety. *Pairs well with a Chablis, Muscadet, Sherry or Pilsner.*

### West Coast Oysters\*

Typically have a sweetness about them. They are creamy in texture, less briny than the East Coast varieties. Great oyster to try as a newcomer. *Pairs well with Champagne, Chablis or Stout beer.*

## COCKTAILS

Jack's Millionaire Martini 12

Belvedere vodka, lime juice, Bols Elderflower liqueur, champagne

Chipotle Margarita 10

Tanteo chipotle tequila, agave syrup, lime juice

Negroni Variation Situation 10

Leopold bros small batch gin, vermouth, aperitivo select, mr black cold brew liqueur

New Fashioned 10

Old forester 100 bourbon, leopold bros maraschino honey syrup, bitters

Ranch Water 10

Casamigos reposado with topo-chico mineral water garnished with orange and lime

Mojito 10

## FOOD (KITCHEN OPENS AT 4PM)

Chicken Tenders with Fries\* 10

(brined for 12 hours) and dipped in tempura batter, then panko encrusted and served with nine season fries, choice of house honey mustard or ranch dressing

Cheese Burger and Fries\* 10

our aspen ridge, all natural, no antibiotics, no hormones, angus beef topped with your choice of cheddar or gruyere cheese and served with nine season fries

Roasted Poblano Gruyere Burger\* 12

our Aspen Ridge Angus Beef is hormone free, antibiotic free and naturally raised in Colorado and is prepared with roasted poblano peppers, caramelized onions, habanero aioli and gruyere cheese and served with nine season fries

Sambuca Shrimp Cocktail 10 <sup>GF</sup>

sambuca infused shrimp served with a spicy shrimp cocktail sauce

Chef's Charcuterie Board\* 25 <sup>GFA</sup>

a wonderfully matched choice of meats and cheeses surrounded with nuts, crackers, grapes and fruit (ask your server for today's pairings)

Vegetable Crudite 8 <sup>GF</sup>

raw veggies with ranch dressing and garlic dip

<sup>GFA</sup> Gluten Free Available

\*All items marked with an asterisk contain raw or under cooked products. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Jack's*  
ON PEARL  
WOOD-FIRED GRILLE