

BRUNCH AT JACK'S

SUNDAY 10:00AM - 2:30PM

OYSTER BAR ^{GF}

½ dozen 18 and full dozen 34

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.*

Tenderloin Steak Tips & Eggs* 18 ^{GFA}

steak tips marinated with chimichuri then grilled, served with two eggs over easy, breakfast potatoes and 7 grain toast

Cocotte Omelet* 18 ^{GFA}

a true french style custard egg omelet, deconstructed and served with smoked salmon, cherry tomatoes and onions and a small arugula salad and piece of toast

Southern Breakfast* 18

two eggs over easy, breakfast potatoes and a house made biscuit smothered with sausage gravy, served with choice of bacon or sausage

Captain Crunch French Toast 15

grilled brioche bread coated in captain crunch and served with maple syrup

Crazy Cakes 14

seven 3" pancake rounds served with fruit compote, maple syrup bourbon sauce and powdered sugar

Breakfast Burrito* 16

housemade tortilla filled with potatoes, scrambled eggs with peppers and onions served with your choice of bacon, sausage or carnitas all topped with cheese, lime cream sauce and your choice of vegan red chile or spicy green chile

Veggie Breakfast Burrito* 16

house made tortilla filled with scrambled eggs with peppers and onions, potatoes, plant based chorizo, all topped with house made vegan red sauce, cheese and lime cream sauce

FEATURED SPIRITS

Mimosas 6

Chambord Mimosas 8

One Hope champagne

Jack's Signature Bloody Mary 9

Bloody Maria 9

Espresso Martini 10

Blueberry Lemon Drop 10

Bucket of Champagne 45

Chicken and Waffle* 22

a waffle, chicken tenders, two eggs over easy and breakfast potatoes, served with maple syrup and choice of honey mustard or ranch dressing

Hatch Green Chile Eggs* 16 ^{GFA}

two eggs over easy or scrambled with diced jalapenos, bell pepper and onion, smothered in housemade green chile, 3 strips of bacon, refried beans, avocado slices and tortillas of choice (flour or corn)

Wagyu French Dip* 24

thin sliced wagyu, gruyere cheese, horseradish aoli on a toasted french baguette served with au-jus sauce and nine season fries

Chicken Tenders* 22

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

Roasted Poblano Gruyere Burger* 18

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

Avocado Toast 12 ^{GFA}

smashed avocado on toasted wheat berry bread topped with micro greens, red onion and heirloom cherry tomatoes on a bed of arugula salad
add smoked salmon* +5, add over easy or scrambled egg* + 2

SALADS

add 4oz of salmon*, pecan shrimp*, chicken* or tenderloin steak tips to any salad +8

Jack's House Salad 12 ^{GF}

choice of sherry vinaigrette or lemon champagne vinaigrette

Granola Salad 12 ^{GFA}

mixed greens, strawberries, raspberries, blueberries, granola, almonds and red onions all tossed in our house made papaya vinaigrette

SIDES

Nine Season Fries 8 ^{GF}

Breakfast Potatoes 8 ^{GF}

Brussel Sprouts Slaw 10 ^{GF} Biscuit & Sausage Gravy 6

COFFEE

Featuring "Illy" Coffee *100% ARABICA

Dark Roast Coffee (or Decaf) 4

Cafe Latte 6

Salted Carmel Cold Brew 6

Cappuccino 6

Spiced Sweet Cream Cold Brew 7

Espresso 4

2%, oat and whole milk available

MOCKTAILS

Summer Mule 6.50

watermelon, simple syrup, lime juice and ginger ale

Lime Breeze 6.50

watermelon, simple syrup, lime juice, pineapple juice and mint

Coconut Mojito 6.50

cream of coconut, spritz, soda, lime juice and mint

^{GFA} 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