

JACK'S HAPPY HOUR

WINE

Josh Cabernet | California 9
Bertani Velente Pinot Grigio | Friuli, Italy 9
Innocent Bystander Pink Moscato | Victoria, Australia 9
Cline Rose | Sonoma, California 8
OneHope Red Blend | Napa, California 8
OneHope Pinot Noir | Napa, California 8
OneHope Chardonnay | Napa, California 8
OneHope Sparkling Brut | Napa, California 6

COCKTAILS

Frose 10
Frozen Rose wine with lime and Tito's vodka

Frozen Sangria 10
Red wine, brandy, triple sec, lemon juice, and lime juice

Jack's Frozen Swirl 10
Combination of Frose and Sangria swirled together

Jack's Millionaire Martini 12
Belvedere vodka, lime juice, Bols elderflower liqueur, and champagne

Chipotle Margarita 10
Tanteo chipotle tequila, agave syrup, and lime juice

Ranch Water 10
Casamigos reposado tequila with soda water, and fresh lime

Pineapple Margarita 10
Milagro tequila, pineapple juice, triple sec, and lime juice

Espresso Martini 10
Tito's vodka, Mr. Black Cold Brew liqueur, espresso, and simple syrup

New Fashioned 10
Old Forester 100 whiskey, Leopold Bros Maraschino liqueur, honey syrup, and bitters

Negroni Variation Situation 10
Leopold Bros Small Batch gin, vermouth, Aperitivo Select, and Mr. Black Cold Brew liqueur

CRAFT BEER

Delirium Tremens Melle | Belgium 10
ABV 8.5% | Huyghe Brewery

Ballroom Beer | Denver, CO 5
ABV 5.4% | Call to Arms Brewery

Flatiron Fog | Denver, CO 5
ABV 6.5% | 4 Noses Brewery

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

GFA - Gluten Free Available

TUESDAY - SUNDAY 3:30 – 5:30PM

OYSTER BAR ^{GF}

½ dozen 12 and full dozen 22

Please ask your server about our daily East Coast and West Coast selections

All oysters are served with mignonette and lemon wedge

FOOD

Chicken Tenders with Fries* 12

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

Sambuca Shrimp Cocktail 10 ^{GF}

Sambuca infused shrimp served with a spicy shrimp cocktail sauce

Chef's Charcuterie Board* 25 ^{GFA}

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

Grilled Pecan Shrimp* 14 ^{GF}

Marinated in our house made chimichurri sauce and cooked on our pecan wood fire grill, served with agave-lime pasilla sauce and a lemon wedge

Jack's Rockefeller Oysters* 15

Spinach, shallots, anise, Sambuca, and parmesan cream sauce

Crawfish Roll 18

Jack's crawfish remoulade in a toasted French baguette, topped with a sprouts slaw with red peppers and microgreens

Roasted Poblano Gruyere Burger* 14

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

Bacon Cheeseburger* 14

Aspen Ridge Angus Beef is hormone free, antibiotic free and naturally raised in Colorado – prepared with crispy bacon, American cheese, sriracha aioli, lettuce, tomato, and red onion, served with nine season fries