



HAPPY HOUR

TUESDAY – FRIDAY 4:00–5:30 PM
SATURDAY – SUNDAY 3:30–5:30 PM

WINE | 10

One Hope Sparkling Brut | Napa Valley
Benvolio Pinot Grigio | Friuli, Italy
J. Lohr Chardonnay | Monterey
Calafuria Rose | Italy
One Hope Pinot Noir | Napa Valley
J. Lohr Cabernet | California

COCKTAILS | 10

You Call It Wells
Tito's Vodka | Svedka Gin |
Milagro Tequila | Bulleit Bourbon | Bacardi Rum |

Jack's Classic Martini
Streeter Flynn Vodka or Svedka Gin

Blueberry Lemon Drop
Van Gogh Blueberry Vodka | Lemon Juice | Simple Syrup |

Bourbon Old Fashioned
Bulleit Bourbon | Bitters | Demerara Syrup |

Jalapeno Pineapple Margarita
Milagro Reposado Tequila | Pineapple Juice |
Muddled Jalapeno | Triple Sec | Agave Syrup |
Lime Juice |

Blackberry Margarita
Milagro Reposado Tequila | Lime Juice
Agave Syrup | Blackberries | Fresh Mint |

Draft BEER | 7

-Coors Light -Modelo Especial
-90 Shilling Ale -Bout Damn Time IPA

Bottled and Canned BEER | 7

-Coors Light - Corona Extra
-Bud Light - Michelob Ultra
-Stella Artois -Bout Damn Time IPA
-NA Golden Lager

BAR BITES

Chef Drago's Award Winning Tacos* | 15 GF
Tender steak, cilantro shrimp with melted cheese, salsa and avocado slices and cilantro. Judges choice, Top Taco Competition 2023

Chilean Sea Bass Tacos* | 15 GF
Grilled Sea Bass topped with cilantro slaw, agave lime pasilla, and sriracha aioli

New

Baja Chicken Tacos | 12 GF
Grilled chicken served with melted pepper jack cheese, cilantro carrot slaw, sriracha aioli, and pickled fresno peppers

-All tacos come with corn tortillas

Combo Sashimi* | 12 GF
(2 pieces of each) Bluefin Tuna sashimi with coconut-mango salsa, and black garlic, and Ora King Salmon sashimi with Tamari orange gastrique, toasted macadamia nuts, chili crisp, and fresh jalapeño

Spicy Tuna Roll* | 12
Bluefin Tuna, sriracha aioli, avocado, cucumber, and black tobiko

Grilled Pecan Shrimp* | 12 GF
6 large shrimp marinated in chimichurri and grilled on our pecan wood fire grill, served with agave-lime pasilla sauce, tomato jam, and dill sauce

New

Fried Coconut Shrimp | 15
Crispy battered coconut shrimp with marmalade

Chicken Tenders with Fries | 16
Premium chicken tenderloins dipped in tempura batter, panko encrusted, and served with nine season fries, ketchup, and your choice of house-made ranch or honey mustard

New

Mediterranean Hummus Platter | 15
House crafted creamy hummus, grilled artichoke heart, carrots, celery, radishes, and grilled pita bread

Roasted Poblano Wagyu Burger* | 20 GFA
Roasted poblano peppers, caramelized onions, habanero aioli, and gruyere cheese

Wagyu Bacon Cheeseburger* | 20 GFA
Crispy bacon, american cheese, sriracha aioli, lettuce, tomato, and red onion

- Both burgers served with nine season fries and a pickle spear

Jack's Fried Pickles | 10
Battered dill pickles, fried crispy and served with spicy remoulade and house-made ranch dressing

Nine Season Duck Fat Fries Small | 6 Large | 10

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

GF - Gluten Free | GFA - Gluten Free Available