



HAPPY HOUR

TUESDAY – SUNDAY 4:00–5:30 PM

WINE

One Hope Sparkling Brut | Napa Valley | 10

Benvolio Pinot Grigio | Friuli, Italy | 10

J. Lohr Chardonnay | Monterey | 10

Cline Rose | Sonoma, California | 10

One Hope Pinot Noir | Napa Valley | 10

J. Lohr Cabernet | California | 10

COCKTAILS

You Call It Wells | 10

Tito's Vodka | Tanqueray Gin

Milagro Tequila | Bulleit Bourbon | Bacardi Rum

Jack's Classic Martini | 10

Streeter Flynn Vodka or Tanqueray Gin

New York Whiskey Sour* | 10

George Dickel Rye | Demerara Syrup | Lime Juice

Lemon Juice | Egg Whites | Red Wine

Crystal Peach Cosmo | 10

Tito's Vodka | Triple Sec | Clarified Lime Juice |

White Cranberry Peach Juice

Blackberry Margarita | 10

Milagro Reposado Tequila | Lime Juice

Agave Syrup | Blackberries | Fresh Mint

BAR BITES

Grilled Pecan Shrimp* | 12 GF

6 jumbo shrimp marinated in chimichurri and grilled on our pecan wood fire grill, served with agave-lime pasilla sauce, tomato jam, and dill sauce

New

Italian Meatball Sliders | 12

2 Sausage meatballs covered in tomato compote, and gruyère cheese, resting on toasted slider bun with a side of duck fat fries

Ahi Tuna Tartare* | 9

Diced ahi tuna with sriracha, chives, soy chili oil, sweet pickled cucumber, avocado, spicy aioli, matchstick carrots, and crispy wontons

Tenderloin Tartare* | 9 GFA

Minced beef tenderloin with ginger, egg yolk, shallots, and parsley served with sweet soy, pickled fresno chilies, crostini, and grilled bread

Jack's Fried Pickles | 9

Battered dill pickles fried crispy and served with spicy remoulade and house-made ranch dressing

Chef Drago's Award Winning Tacos* | 14 GF

Dry aged ribeye, cilantro shrimp served on corn tortillas with melted cheese, salsa and avocado slices and cilantro, 2 Tacos

Chilean Sea Bass Tacos* | 14 LIMITED SUPPLY

Crispy fried Sea Bass topped with cilantro slaw, agave lime pasilla and sriracha aioli, 2 Tacos

DRAFT BEER 8

-Coors Light

-Modelo Especial

-Stella Artois

-90 Shilling Ale

-Blue Moon

-Bout Damn Time IPA

-Janet Reno's Dance Party Hazy IPA

OYSTER BAR* GF

½ dozen | 16 – Full dozen | 28

Please ask your server about our daily east coast and west coast selections

Served with spicy cocktail, mignonette, tabasco, and lemon

Jack's Oysters Rockefeller* | 14 GFA

4 east coast oysters baked with spinach, shallots, and sambuca-parmesan cream sauce

*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

HOUSE SPECIALTIES

Chef's Charcuterie Board* | 15 GFA

A wonderfully matched selection of meats and cheeses surrounded with nuts, fruit, grilled bread, and crostini (ask your server for today's pairings)

Chicken Tenders with Fries | 15

Premium chicken tenderloins dipped in tempura batter, panko encrusted, and fried crisp – served with nine season fries, ketchup, and your choice of house-made ranch or honey mustard

Nine Season Duck Fat Fries | 9

BURGERS

Jack's burgers are produced by local and family owned Frontiere Natural Meat Company. 100% all Angus patties with no antibiotics, hormones or GMO's.

Roasted Poblano Gruyere Burger* | 18 GFA

Roasted poblano peppers, caramelized onions, habanero aioli, and gruyere cheese – served with nine season fries and a pickle spear

Bacon Cheeseburger* | 18 GFA

Crispy bacon, american cheese, sriracha aioli, lettuce, tomato, and red onion – served with nine season fries and a pickle spear