



HAPPY HOUR

TUESDAY – SUNDAY 4:00–5:30 PM Bar Service
TUESDAY – SUNDAY 4:30–5:30 PM Kitchen Service

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 | Svedka Gin |
- Milagro Tequila | Bulleit Bourbon | Bacardi Rum

- Jack's Classic Martini | 10
- Streeter Flynn Vodka or Svedka Gin

- Blueberry Lemon Drop | 12
- Van Gogh Blueberry Vodka | Lemon Juice | Simple Syrup

- Bourbon Old Fashioned | 12
- Bulleit Bourbon | Bitters | Demerara Syrup |

- Jalapeno Pineapple Margarita | 12
- Milagro Reposado Tequila | Pineapple Juice | Muddled Jalapeno | Triple Sec | Agave Syrup | Lime Juice |

- Blackberry Margarita | 12
- Milagro Reposado Tequila | Lime Juice | Agave Syrup | Blackberries | Fresh Mint

Draft BEER | 8

- Coors Light
- Stella Artois
- Blue Moon
- Janet Reno's Dance Party Hazy IPA
- Modelo Especial
- 90 Shilling Ale
- Bout Damn Time IPA

Bottled and Canned BEER | 8

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

BAR BITES

Chef Drago's Award Winning Tacos* | 15 **GF**
Dry aged ribeye, cilantro shrimp served on corn tortillas with melted cheese, salsa and avocado slices and cilantro. Judges choice, Top Taco Competition 2023

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

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 | 16
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

Tenderloin Steak Kabob | 18
Four kabob skewers of tenderloin with red and yellow peppers, onions and duck fat fries

New

Mediterranean Hummus Platter | 20
House crafted creamy hummus, grilled artichoke hearts, carrots, celery, radishes and grilled pita bread

Roasted Poblano Wagyu Burger* | 20 **GFA**
Roasted poblano peppers, caramelized onions, habanero aioli, and gruyere cheese – served with nine season fries and a pickle spear

Wagyu Bacon Cheeseburger* | 20 **GFA**
Crispy bacon, american cheese, sriracha aioli, lettuce, tomato, and red onion – served with nine season fries and a pickle spear

Bluefin Tuna Tartare* | 12
Diced ahi tuna with sriracha, chives, soy chili oil, sweet pickled cucumber, avocado, spicy aioli, matchstick carrots, and crispy wontons

Tenderloin Tartare* | 12 **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 | 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