



HAPPY HOUR

TUESDAY - SUNDAY 4:30-5:30PM

WINE

- OneHope Sparkling Brut | Napa, California | 8
- Benvolio Pinot Grigio | Friuli, Italy | 8
- OneHope Chardonnay | Napa, California | 8
- Cline Rose | Sonoma, California | 8
- OneHope Pinot Noir | Napa, California | 8
- Grounded Cabernet | California | 10

COCKTAILS

- Jack's Millionaire Martini | 14**
Belvedere Vodka | Elderflower Liqueur
Clarified Lime Juice | Sparkling Wine
- Chipotle Margarita | 10**
Tanteo Chipotle Tequila | Agave Syrup | Lime Juice
- Ranch Water | 10**
Milagro Reposado Tequila | Topo Chico | Lime
- Winter Mule | 10**
Brandy | Cinnamon Syrup | Lemon | Ginger Beer
- Pineapple Margarita | 10**
Milagro Tequila | Pineapple | Triple Sec | Lime Juice
- Espresso Martini | 10**
Tito's Vodka | Mr. Black Cold Brew Liqueur | Espresso
- New Fashioned | 10**
Old Forester 100 Proof Whiskey | Honey Syrup
Maraschino Cherry Liqueur | Aromatic Bitters
- Jack's Paper Plane | 13**
Suntory Toki Japanese Whiskey | Amaro Nonino
Martini & Rossi Fiero | Lemon Juice
- Black Boulevardier | 13**
Whistle Pig 6 Year PiggyBack Bourbon | Campari
Antica Sweet Vermouth | Amaro Montenegro
- Hot Apple Pie Ala Mode | 12**
Stoli Vanilla Vodka | Butterscotch Schnapps
Cinnamon Syrup | Apple Cider | Vanilla Ice Cream

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

GF - Gluten Free | GFA - Gluten Free Available

OYSTER BAR* GF

½ dozen | 12 - Full dozen | 22
Please ask your server about our daily
east coast and west coast selections
*Served with spicy cocktail, mignonette,
lemon-caper horseradish sauce, and lemon*

STARTERS

- Chef's Charcuterie Board* | 25 GFA**
A wonderfully matched choice of meats and cheeses
surrounded with nuts, fruit, grilled bread, and crostini
(ask your server for today's pairings)
- Chicken Tenders with Fries | 12**
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
- Grilled Pecan Shrimp* | 15 GF**
Jumbo shrimp marinated in our house-made
chimichurri and cooked on our pecan wood fire grill,
served with agave-lime pasilla sauce, tomato jam, dill
sauce, and charred lemon
- Jack's Oysters Rockefeller* | 15 GFA**
East coast oysters baked with spinach, shallots, and
sambuca-parmesan cream sauce
- Ahi Tuna Tartare | 15**
Diced ahi tuna with sriracha, chives, soy chili oil,
sweet pickled cucumber, avocado, spicy aioli,
matchstick carrots, and crispy wontons
- Tenderloin Tartare | 15 GFA**
Minced beef tenderloin with ginger, egg yolk, shallots,
and parsley served with sweet soy, pickled fresno
chiles, garlic-herb crostini, and grilled bread
- Jack's Fried Pickles | 10**
Battered dill pickles fried crispy and served with
spicy remoulade and creole mustard

BURGERS

- Jack's burgers are made with Aspen Ridge Angus Beef
which is hormone free, antibiotic free, and raised in CO
- Roasted Poblano Gruyere Burger* | 16 GFA**
Roasted poblano peppers, caramelized onions,
habanero aioli, and gruyere cheese - served with
nine season fries and a pickle spear
- Bacon Cheeseburger* | 16 GFA**
Crispy bacon, american cheese, sriracha aioli,
lettuce, tomato, and red onion - served with
nine season fries and a pickle spear

Dear valued guests, your bill will include a 2% restaurant impact fee that assists privately owned
small businesses to pay a more equitable rate to our Heart of House employees.