



# HAPPY HOUR

TUESDAY – SUNDAY 4:00–5:30PM

## WINE

One Hope Sparkling Brut | Napa Valley | 9

Benvolio Pinot Grigio | Friuli, Italy | 9

J. Lohr Chardonnay | Monterey | 9

Cline Rose | Sonoma, California | 9

One Hope Pinot Noir | Napa Valley | 9

J. Lohr Cabernet | California | 9

## COCKTAILS

You Call It Wells | 9

Tito's Vodka | Tanqueray Gin

Milagro Tequila | Bulleit Bourbon | Bacardi Rum

Jack's Classic Martini | 10

Tito's Vodka or Tanqueray Gin

New York Whiskey Sour\* | 9

George Dickel Rye | Demerara Syrup | Lime Juice

Lemon Juice | Egg Whites | Red Wine

Crystal Peach Cosmo | 9

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

Cranberry Peach Juice

Blackberry Margarita | 9

Milagro Reposado Tequila | Lime Juice

Agave Syrup | Blackberries | Fresh Mint

## BAR BITES

Grilled Pecan Shrimp\* | 8 GF

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

Jack's Oysters Rockefeller\* | 8 GFA

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

Ahi Tuna Tartare\* | 8

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

Tenderloin Tartare\* | 8 GFA

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

Jack's Fried Pickles | 8

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

Chef Dragos Award Winning Tacos\* | 14 GF

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

Chilean Sea Bass Tacos\* | 12 GF LIMITED SUPPLY

Blackened sea bass served on corn tortillas with, scallions, habanero pineapple salsa, avocado and cilantro

## DRAFT BEER 6

Coors Light

Modelo Especial

Stella Artois

90 Shilling Ale

Blue Moon Belgian White Wheat Ale

Janet Reno's Dance Party Hazy IPA

Bout Damn Time IPA

## OYSTER BAR\* GF

½ dozen | 14 – Full dozen | 24

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

Served with spicy cocktail, mignonette, tabasco, and lemon

\*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 choice 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

9 – Season Duck Fat Fries | 8 GF

## 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\* | 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





