



HAPPY HOUR

TUESDAY - SUNDAY 4:30-5:30PM

WINE

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

COCKTAILS

- You Call It Wells | 8**
Tito's Vodka | Tanqueray Gin | Bacardi Rum
Milagro Tequila | Bulleit Bourbon
- Jack's Classic Martini | 8**
Svedka Vodka or New Amsterdam Gin
- New York Whiskey Sour* | 8**
George Dickel Rye | Demerara Syrup | Lime Juice
Lemon Juice | Egg Whites | Red Wine
- Crystal Peach Cosmo | 8**
Svedka Vodka | Triple Sec | Clarified Lime Juice
White Cranberry Peach Juice
- Blackberry Margarita | 8**
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 creole mustard
- Pearl Street Tacos* | 8 GFA**
Two tacos with your choice of steak, chicken, or veggies served on your choice of flour or corn tortillas with salsa, pickled red onion, and cilantro
- 9-Season Fries | 8 GF**
Served with Sriracha Ranch and Ketchup

CRAFT BEER

- Delirium Tremens Melle | Belgium | 10**
ABV 8.5% | Huyghe Brewery
- Ballroom Beer | Denver, CO | 5**
ABV 5.4% | Call to Arms Brewery
- 'Bout Damn Time IPA | Broomfield, CO | 5**
ABV 7.1% | 4 Noses Brewery

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

*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 food borne 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

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