

Monday - Thursday 2:00 - 5:00 PM

BITES

Oysters*

red wine mignonette & cocktail sauce

(ea)\$2.00

Deviled Eggs*

\$9.00

smoked trout roe, chive

Meat & Cheese Board

\$15.00

traditional accoutrement

Buttermilk Ranch Chicken Tenders

\$12.00

house-made barbeque sauce

+ Make 'Em Spicy\$1.00

Shrimp Cocktail

lemon herb poached, house-made cocktail sauce

(ea)\$3.00

LJ Ceasar Salad*

\$9.00

cured egg yolk, sourdough crumb, classic parmesan dressing

+ Add Chicken.\$8.00

Pretzel

\$10.00

sourdough, hatch chile cheese, whole grain mustard

French Fries

\$7.00

cider aioli & ketchup

BOOZE

Jones Martini

\$10.00

New Amsterdam vodka or Citadelle gin

Rick's K.O.

\$12.00

pineapple infused tequila

House Old Fashioned

\$12.00

bourbon, bitters, simple

Local Draft Beer

\$6.00

House Selected Wine

.....\$9.00

.....\$25.00

**Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*