

COCKTAIL MENU

S SEASONAL COCKTAILS

VODKA – \$8

BAY BREEZE

Vodka, Pineapple, Cranberry

BERRY BLAST ^S

Vodka, Strawberries, Blueberries, Lemon, Simple, Orange Soda

BLUEBERRY LEMONADE ^S

Vodka, Blueberries, Lemon, Simple

STRAWBERRY LEMONADE ^S

Vodka, Strawberries, Lemon, Simple

LAVENDER LEMONADE

Vodka, Lemon, Lavender Simple, Soda

LAURA'S REFRESHER

Vodka, Mint, Lime, Dry Vermouth

LIMONCELLO-TINI

Vodka, Limoncello, Lemon, Sugar

MULE

Vodka, Burly Spicy Ginger Syrup, Lime

SALTY DOG

Vodka, Grapefruit, Salt

RUM-DRAKAS-BRANDY – \$9

DAIQUIRI

Rum, Lime, Simple Syrup

NAVY STRENGTH LEMONADE

Rum, Lemon, Simple, Soda

RUM BERRY PUNCH

Rum, Campari, Lime, Blueberry Simple, Sprite

SCUTTLEBUTT

Rum, Campari, Pineapple, Lime, Simple

SUNSET SERUM

Rum, Cocoa Bitters, Mint

HONEY DAIQUIRI

Drakas, Honey, Lemon

NORDIC KISS

Drakas, Rosemary, Lemon

ODE TO HONEY BEE ^S

Drakas, Elderflower, Honey Simple, Lemon, Lavender Simple

APPLE SIDECAR

Apple Brandy, Apricot Preserve, Limoncello

PEAR-ANOIA ^S

Aged Pear Brandy, Ginger Syrup, Simple, Hemly Pear Cider, Orange Soda

PEAR BLOSSOM ^S

Eau De Vie of Pear, Elderflower, Lemon, Simple

PEARY LEMONADE ^S

Eau De Vie of Pear, Lemon, Simple, Hemly Pear Cider

GIN – \$8

DELTA BREEZE ^S

Gin, Lemon Juice, Strawberry Simple, Mint, Soda

FRENCH 75

Gin, Lemon, Prosecco

NEGRONI

Gin, Campari, Sweet Vermouth

J.J. RITA

Gin, Drakas, Eau De Vie of Pear, Lime, Agave

SAGE-LAVENDER GIN & TONIC

Gin, Sage Simple, Lavender Simple, Tonic

STRAWBERRY FIELDS ^S

Gin, Lemon, Strawberry Simple, Ginger Syrup

WHITE LINEN

Gin, Elderflower, Lemon, Cucumber

CRAFT SPIRITS FLIGHTS

THE JJ FLIGHT – \$5

Choose Three (3) Spirits*

THE PORTFOLIO FLIGHT – \$10

All Available Spirits*

*Includes 1/4 oz. Taster of Each Spirit

NON-ALCOHOLIC DRINKS – \$3

Coke

Diet Coke

Sprite

Root Beer

Ginger Ale

Ginger Beer

Lemonade

Roy Rogers

Shirley Temple

Perrier

Iced Tea

Coffee (Hot or Iced)

Cranberry, Pineapple, or Orange Juice

BOURBON-RYE-SINGLE MALT – \$9/\$11

BOULEVARDIER

Bourbon, Campari, Sweet Vermouth

FEMME FATALE

Bourbon, Hibiscus Simple, Orange Bitters

LAVENDER MANHATTAN

Bourbon, Dry Vermouth, Lavender

MINT JULEP

Bourbon, Mint, Elderflower

OLD FASHIONED

Bourbon, Rye Whiskey or Single Malt, Bitters, Simple Syrup

PAPER PLANE

Bourbon, Aperol, Averna, Lemon

SPICY BOURBON SMASH ^S

Bourbon, Lemon-Jalapeno Burly, Strawberry Simple, Strawberries, Oranges

BITTER CLAY

Rye Whiskey, Soda, Orange Bitters

JAZZY AGGY

Rye Whiskey, Lemon, Orange Juice, Rosemary Simple, Grenadine

THE LAST HARVEST

Rye Whiskey, Burly Pomegranate-Pink Peppercorn Shrub, Simple, Bitters

THE PICKLEBACK

Rye Whiskey, Pickle Juice, Lemon, Buffalo Salt

SACRAMENTO COFFEE

American Single Malt Whiskey, Vanilla Simple, Coffee, Apple Brandy Caramel Sauce, Whipped Cream, Vanilla Sea Salt
Served Hot or Cold

STRAIGHT UP or ON A ROCK

American Single Malt Whiskey

SMOKED COCKTAILS – \$11

SMOKED OLD FASHIONED

Choice of Bourbon, Rye or Rum

APPLE-CINAMMON SMOKED OLD FASHIONED

Bourbon, Apple Brandy, Vanilla Simple, Cinnamon Smoked

SMOKED ROSEMARY MANHATTAN

Bourbon, Brandied Cherry, Rosemary

J.J. PFISTER SIMPLE SYRUPS – \$10

House-Made, 8 oz.

Classic
Rosemary
Mint

Sage
Lavender
Vanilla

J.J. PFISTER CRAFT SPIRITS

Vodka – \$25
Capitol Gin – \$30

High Rye Bourbon – \$39.50
Rye Whiskey – \$44.50

Single Malt Whiskey – \$79.95

Navy Strength Rum – \$37.50
Drakas – \$30

Eau De Vie of Pear – \$35
Eau De Vie of Apple – \$30

Pear Brandy – \$35
Apple Brandy – \$30



GF – Gluten Free
GFO – Gluten Free Option
VO – Vegan Option

DINING MENU

ADULT LUNCHABLE – \$22 – GFO

Assorted meats and cheeses accompanied with pickles, olives, fruit, almonds, jam and crackers.

J.J. SALAD – \$12 – GF, VO

A bed of spring mix topped with fresh sliced apples, candied pecans, dried cranberries, red onions and Gorgonzola cheese. Served with apple cider vinaigrette. Add grilled chicken for \$2.

CLASSIC CAESAR SALAD – \$10 – GFO

Crisp Romaine lettuce tossed with Parmesan cheese, croutons and house made Caesar dressing. Add chicken for \$2.

BOTANICAL CHICKEN SANDWICH – \$12 – GFO

Capitol Gin marinated chicken breast, lavender aioli, cucumber and butter lettuce on grilled coriander sourdough. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

CUBAN SANDWICH – \$12 – GFO

Pulled pork, mustard, pickles, provolone cheese on ciabatta. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

TURKEY MELT – \$12 – GFO

Sliced turkey breast, mayo, mustard, pepperoncini's, pepper jack cheese, tomato, arugula on Grilled sourdough bread. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

GOURMET GRILLED CHEESE – \$10 – GFO

Mozzarella, Jack and Goat Cheese with apple and basil on sourdough. Add turkey, ham or bacon for \$2. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

TURKEY BACON CLUB – \$12 – GFO

Sliced turkey breast, bacon, pepper jack cheese, butter lettuce, tomato and mayo on toasted sourdough. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

CLASSIC PANINI – \$12 – GFO

Ham, prosciutto, arugula, red onion, tomato, house made pickles and provolone cheese with mayo and whole grain mustard on ciabatta. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

BUFFALO CHICKEN PANINI – \$12 – GFO

Buffalo style chicken breast, Bleu Cheese aioli, mozzarella, shaved carrots and spring mix on ciabatta. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

VEGGIE PANINI – \$12 – GFO

Tomato, mozzarella, fresh basil and balsamic reduction, roasted piquillo pepper on ciabatta. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

HALF & HALF – \$10 – GFO

Half sandwich and half salad or Dirty Chips. Choose any sandwich and any salad or Dirty Chip style.

STREET TACOS – \$10 – GF

Three (3) soft tacos, topped with onions, tomatoes, cilantro, Salsa Verde and Mexican Crema and your choice of one of the following: chicken, pork carnitas, or cauliflower (VO).

FLAT BREAD – \$12

- One 12" flat bread – topped with your choice of one of the following:
- Grilled chicken, shaved Parmesan, arugula, Salsa Verde and Mexican Crema
 - Jalapeno–Honey and Goat cheese
 - Balsamic glaze, fresh basil and Gorgonzola cheese
 - Marinara, shaved Parmesan and fresh basil

DIRTY KETTLE CHIPS – \$10 – GF, VO

- Kettle Chips topped with your choice of one of the following:
- Balsamic glaze, fresh basil and Gorgonzola cheese
 - Jalapeno–Honey and Goat cheese
 - Buffalo Chicken, Bleu Cheese, Franks red hot sauce, ranch and celery – add \$2
 - BBQ sauce, Mozzarella cheese, pickled red onions, cilantro – add chicken or pulled pork for \$2.

Upgrade your side salad for Caesar (\$2) or J.J. Salad (\$3)