



## COCKTAIL MENU

### VODKA \$7



#### BAYBREEZE

Vodka, Pineapple, Cranberry

#### MULE

Vodka, Burly Spicy Ginger Syrup, Lime

#### SALTY DOG

Vodka, Grapefruit, Salt

#### DRY HOPPED TONIC

Vodka, Burly Dry Hopped Tonic Syrup

#### LIMONCELLO-TINI

Vodka, Lemon, Sugar

#### LAURA'S REFRESHER

Vodka, Mint, Lime, Dry Vermouth

#### GIBSON

Vodka, House Made Onion

### BOURBON / RYE WHISKEY \$9

#### OLD FASHIONED

Bourbon or Rye Whiskey, Bitters, Simple Syrup

#### MINT JULEP

Bourbon, Mint, Elderflower

#### DRY WINTER LAVENDER

Bourbon, Dry Vermouth, Lavender

#### PAPER PLANE

Bourbon, Campari, Fernet, Lemon

#### MANHATTAN

Rye Whiskey, Sweet Vermouth

#### THE PICKLEBACK

Rye Whiskey, Pickle Juice, Lemon, Buffalo Salt

#### BITTER CLAY

Rye Whiskey, Soda, Orange Bitters

### GIN \$7

#### NEGRONI

Gin, Campari, Sweet Vermouth

#### FRENCH 75

Gin, Lemon Prosecco

#### WHITE LINEN

Gin, Elderflower, Lemon, Cucumber

#### J.J. RITA

Gin, Drakas, Eau De Vie, Lime, Agave

#### MEDITERRANEAN VACAY

Gin, Burly Grape-Clove Shrub, Yellow Pepper, Cilantro

#### BASIL SMASH

Gin, Basil, Soda

#### SAGE-LAVENDER GIN & TONIC

Gin, Sage Simple, Lavender Simple, Tonic



### LET'S BE SOCIAL

 @jjpfisterdistilling

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### 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

### DISTILLERS CHOICE \$11

#### AMERICAN SINGLE MALT WHISKEY

Per Cocktail

### WEBSITE & ONLINE SHOP

[www.jjpfister.com](http://www.jjpfister.com)

9819 Business Park Drive

Sacramento, CA 95827

p: 916-672-9662

e: [contact@jjpfister.com](mailto:contact@jjpfister.com)

### RUM \$9

#### DAQUIRI

Rum, Lime, Simple Syrup

#### SUNSET SERUM

Rum, Cocoa Bitters, Mint

#### HURRICANE BOB

Rum, Pineapple, Campari, Lime

#### RUM KIMCHI

Rum, Carrot, Spicy Ginger, Burly Lemon Jalapeno

### LIMITED EDITIONS \$9

#### NORDIC KISS

Drakas, Rosemary, Lemon

#### HONEY DAQUIRI

Drakas, Honey, Lemon

#### THE VIKING MO

Hot Buttered Drakas, Honey, Sweet-Spicy Tea, Apple Simple, Cranberries

#### APPLE SIDECAR

Apple Brandy, Apricot Preserve, Limoncello

#### APPLE ORCHARD

Apple Brandy, Lemon, Orange, Maple Syrup

#### BRADSHAW ROAD

Apple Brandy, Campari, Bourbon

#### KARA'S PEAR-SECCO COCKTAIL

Eau De Vie, Bitters, Sugar Cube, Prosecco

### SMOKED COCKTAILS \$11

#### SMOKED OLD FASHIONED

Choice of Bourbon, Rye or Rum

#### SMOKED ROSEMARY MANHATTAN

Bourbon, Brandied Cherry, Rosemary



IN ORDER TO CONSUME ALCOHOL,  
EACH PERSON MUST ORDER A MEAL.

## DINING MENU

GF - Gluten Free  
GFO - Gluten Free Option

### THE WHOLE FARM - \$18 - GFO

A healthy portion of Cambozola, Gouda, Cheddar, Goat Cheese, Italian Dry Salami and Dry Copa. Accompanied with an assortment of pickles, olives, fruit, almonds, jam and crackers. Serves two.

### WINTER SALAD - \$10 - GF

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 - GF

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

### STREET TACOS - \$10 - GF

Three (3) chicken soft tacos, topped with onions, tomatoes, cilantro, Salsa Verde and Mexican crema.

### QUESADILLA - \$8 - GFO

A 14" flour tortilla stuffed with Jack Cheese and Salsa Verde — and topped with Crème Fraiche. Served with chips and salsa. Add grilled chicken for \$2.

### GOURMET GRILLED CHEESE - \$10 - GF

Gouda, Mozzarella, Jack and Goat Cheese with apple and basil on 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 — pressed to perfection. 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 — pressed to perfection. Served with Kettle Chips or side salad. Add Dirty Kettle Chips for \$2.

### BOTANICAL CHICKEN SANDWICH - \$12 -

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.

### FLAT BREADS - \$12 - GF

Two 6" flat breads — 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

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

## DESSERTS - \$8 - GF

### CARAMEL SAMPLER

Three (3) single scoops of Vanilla ice cream topped with 3 different Boozy Caramel sauces (Drakas, Apple Brandy, Eau de Vie)

### SWEET & SALTY CHIPS

Warm Kettle Chips topped with apple brandy caramel sauce, candied pecans and apple brandy whipped cream

### JUST THE ONE

Three (3) scoops of vanilla ice cream topped with your choice of caramel sauce or candied pecans

### JJ BOURBON FUDGE

1/4 lb. \$6.99  
1/2 lb. \$12.99