



GF - Gluten Free
GFO - Gluten Free Option
VO - Vegan Option

DINING MENU

ADULT LUNCHABLE - \$18 - GFO

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

J.J. SALAD - \$10 - 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.

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).

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 chicken or pork carnitas for \$2.

GOURMET GRILLED CHEESE - \$10 - GFO

Mozzarella, Jack and Goat Cheese with apple and basil on sourdough. Add turkey or ham 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 – 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.

CAPRESE PANINI - \$12 - GFO

Tomato, mozzarella, fresh basil and balsamic reduction on ciabatta – pressed to perfection. Served with Kettle Chips or side salad. Add Dirty Kettle Chips 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.

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.

HALF & HALF - \$10 - GFO

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

DESSERTS

CARAMEL SAMPLER - \$8 - GF

Three (3) single scoops of vanilla ice cream topped with 3 different boozy caramel sauces (Drakas, Apple Brandy, Bourbon).

JJ RUM FUDGE CLUSTER - GF

Navy Strength Rum fudge with marshmallow and candied pecans.
1/4 lb. \$6.99
1/2 lb. \$12.99

JUST THE ONE - \$8 - GF

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

MINI OREO CHEESECAKE - \$6- GF

Oreo cookie crusted cheesecake topped with J.J. Pfister Bourbon caramel and bourbon whipped cream.

JJ BOURBON FUDGE - GF

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



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

STRAWBERRY/LAVENDER LEMONADE

Vodka, Lemon, Strawberry or Lavender Simple, Soda

RUM – \$9

DAIQUIRI

Rum, Lime, Simple Syrup

SUNSET SERUM

Rum, Cocoa Bitters, Mint

SCUTTLEBUTT

Rum, Campari, Pineapple, Lime, Simple

SUNBURN

Rum, Blueberries, Limoncello, Lime, Campari

NAVY STRENGTH LEMONADE

Rum, Lemon, Simple, Soda

SMOKED COCKTAILS – \$11

SMOKED OLD FASHIONED

Choice of Bourbon, Rye or Rum

SMOKED ROSEMARY MANHATTAN

Bourbon, Brandied Cherry, Rosemary

J.J. PFISTER SIMPLE SYRUPS – \$10*

Classic
Rosemary
Mint
Strawberry
Lavender
Sage
Vanilla

*House-Made, 8 oz.

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

SAGE-LAVENDER GIN & TONIC

Gin, Sage Simple, Lavender Simple, Tonic

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

Perrier

Coke

Diet Coke

Sprite

Ginger Beer

Cranberry, Pineapple, Orange Juice

Sweet & Spicy Tea

Lemonade

Shirley Temple

J.J. PFISTER CRAFT SPIRITS

Organic Vodka – \$25

Capitol Gin – \$30

Single Malt Whiskey – \$79.95

High Rye Bourbon – \$39.50

Rye Whiskey – \$44.50

Navy Strength Rum – \$37.50

Drakas – \$30

Apple Brandy – \$30

STOCK YOUR HOME BAR OR
CREATE YOUR OWN COCKTAIL KIT

BOURBON / RYE WHISKEY – \$9

OLD FASHIONED

Bourbon or Rye Whiskey, Bitters, Simple Syrup

MINT JULEP

Bourbon, Mint, Elderflower

LAVENDER MANHATTAN

Bourbon, Dry Vermouth, Lavender

PAPER PLANE

Bourbon, Campari, Fernet, Lemon

FEMME FATALE

Bourbon, Hibiscus-Rose Simple, Orange Bitters

MANHATTAN

Rye Whiskey, Sweet Vermouth

THE PICKLEBACK

Rye Whiskey, Pickle Juice, Lemon, Buffalo Salt

BITTER CLAY

Rye Whiskey, Soda, Orange Bitters

LIMITED EDITIONS – \$9

NORDIC KISS

Drakas, Rosemary, Lemon

HONEY DAIQUIRI

Drakas, Honey, Lemon

APPLE SIDECAR

Apple Brandy, Apricot Preserve, Limoncello

APPLE ORCHARD

Apple Brandy, Lemon, Orange, Maple Syrup

AMERICAN SINGLE MALT WHISKEY – \$11

SACRAMENTO COFFEE

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

OLD FASHIONED

American Single Malt Whiskey, Bitters, Simple Syrup

STRAIGHT UP or ON A ROCK

American Single Malt Whiskey

BURLY SYRUPS AND SHRUBS – \$20

Super Spicy Ginger

Lemon-Jalapeno

Dry Hopped Tonic

Cascara Cola

Mandarin-Elderflower

Black Lime-Bayleaf