



SERVED SATURDAY AND SUNDAY
11am - 2pm

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

BRUNCH MENU

BRUNCH

BISCUITS & GRAVY - \$12 - GF

Three (3) biscuits topped with country-style sausage gravy and and your choice of fresh fruit, cheesy grits or breakfast potatoes.

BREAKFAST TACOS - \$10 - GF

Three (3) tacos with Salsa Verde eggs, bacon, jack cheese, onion, tomato, cilantro, and crema on soft corn tortillas.

MINI FRITTATA - \$12 - GF

Three (3) mini frittatas with bell pepper, onion, arugula and jack cheese and your choice of fresh fruit, cheesy grits or breakfast potatoes.

BREAKFAST PANINI - \$12 - GFO

Eggs, pepper jack, bacon, tomato, arugula and cream cheese on ciabatta and your choice of fresh fruit, cheesy grits or breakfast potatoes.

PANCAKES - \$8 - GFO

Three (3) pancakes served with bourbon maple syrup.
Add a boozy whipped cream and caramel sauce for \$2.

CHOCOLATE CHIP PANCAKES - \$10 - GFO

Three (3) chocolate chip pancakes served with bourbon maple syrup.
Add a boozy whipped cream and caramel sauce for \$2.

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

SIDES - \$4

FRESH FRUIT - GF

CHEESY GRITS - GF

BREAKFAST POTATOES - GF

COFFEE

COFFEE - \$3

BOOZY COFFEE - \$9

Hot coffee, Bourbon, boozy whipped cream and caramel sauce

BRUNCH CARAFES

Each carafe serves 4 - Served over ice

FRENCH 75's - \$25

Gin, Prosecco, lemon, and simple

LAVENDER LEMONADE - \$25

Vodka, lemon, lavender simple and soda

STRAWBERRY LEMONADE - \$25

Vodka, lemon, strawberry simple and soda

SALTY DOGS - \$25

Vodka, grapefruit with salted rims

J.J. RITA's - \$25

Gin, Drakas, Eau de Vie, agave and lime

SAGE AND LAVENDER GIN AND TONIC's - \$25

Gin, sage simple, lavender simple and tonic

SUNBURN - \$33

Rum, Campari, Limoncello, blackberries and lime

DESSERTS

CARAMEL SAMPLER - \$8 - GF

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

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

JJ RUM FUDGE CLUSTER - GF

Navy Strength Rum fudge with marshmallow and candied pecans.

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