

BISTRO & BAR
Jax DINNER

THINGS TO SHARE

KOREAN TACOS Bulgogi pork, kimchi, nappa cabbage, chipotle aioli	12
JAX'S MEATBALLS Signature tomato sauce	12
DRUNKEN MUSSELS White wine, garlic, clam juice, basil, garlic crostini	14
BLACKENED FISH TACOS Pineapple mango salsa, nappa cabbage, Jax's seafood remoulade	12
WILD MUSHROOM FLATBREAD Wild mushrooms, gorgonzola, 4 cheese blend, truffle oil	13
CRISPY TRUFFLED BRUSSEL SPROUTS Roasted garlic aioli	12
COCONUT SHRIMP Apricot/thai chili sauce	12
MEATBALL FLATBREAD 4 cheese blend	12
FRENCH DIP SLIDERS Caramelized onion, provolone, au jus	13
CRAB AND LOBSTER DIP Served cold with assorted crackers	14

FROM THE SOUP KETTLES

Please ask your server for today's choices.

SALADS

MEDITERRANEAN SALAD BOWL Marinated artichoke, feta, cucumber, mint, tomato, red onion, kalamata olive, romaine, lemon za'atar vinaigrette <i>chicken 18 shrimp 19 salmon 24</i>	14
ELEVATED CAESAR SALAD Petite romaine, parmesan craps, white anchovy <i>chicken 18 shrimp 19 salmon 24</i>	12
CRISPY ASIAN CHICKEN SALAD Baby spinach, napa & red cabbage, carrots, green onion, mandarin oranges, crispy noodles, roasted cashews, sesame ginger vinaigrette (roasted or crispy chicken)	18

BURGERS & SANDWICHES

CHEESEBURGER Brisket, short rib, chuck blend, dressed up all the way	19
JAX'S SWEET POTATO QUINOA VEGGIE BURGER Signature recipe, roasted pepper, provolone, pesto aioli, spinach	18
SHRIMP & LOBSTER ROLL Served with salt & vinegar chips	MP
FRENCH DIP SANDWICH Roast beef, onion confit, provolone, tiger sauce, au jus	21
HOT PASTRAMI, HOT CORNED BEEF, ROAST BEEF FRESH TURKEY Served on double baked rye	18
RUBEN, RACHEL OR TURBAN Grilled with swiss, sauerkraut & thousand island dressing	19

Please choose cole slaw, potato salad or fries

FIVE DOLLAR SHARING CHARGE FOR SANDWICHES - INCLUDES A SIDE

Substitute sweet fries 1.95 | onion rings 2.95 | sauteed mushrooms or onions .95 | bacon 2.50

KIDS MENU *12 & under*

HOT DOG Served with fries 8	CHICKEN TENDERS Served with fries 8	LINGUINI MARINARA 8
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*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Please speak with your server if you have special dietary*

20% Gratuity will be added to parties 6 or more. Prices subject to change.

JAX'S WINE LIST

BUBBLY

Prosecco split 11

HOUSE POURS

Cabernet, pinot noir, chardonay, pinot grigio 8

WHITES

ROSE

La cave du coudray – loire valley, france 8 | 28

SAUVIGNON BLANC

Ava grace vineyards – california 8 | 24

SAUVIGNON BLANC

Yealands estate
Marlborough – new zealand 10 | 36

SAUVIGNON BLANC

Kim crawford – marlborough new zealand 12 | 44

PINOT GRIGIO

Impero – italy 8 | 28

PINOT GRIGIO

Benvolio – italy 9 | 32

RIESLING

Relax, germany 8 | 29

CHARDONNAY

Au Contraire – russian river valley 48

CHARDONNAY

Hahn – moterey 10 | 36

MOSCATO

Jacobs creek – australia 8 | 26

REDS

PINOT NOIR

Julia james- napa 10 | 36

PINOT NOIR

Meiomi – california 12 | 46

PINOT NOIR

Boen – russian river valley 55

MERLOT

Bonterra – california 9 | 36

BABY AMARONE

Masi – veneto italy 11 | 38

JAX Y3 RED BLEND

Napa valley – california 48

CABERNET SAUVIGNON

Bonanza – california (from the Caymus family) 12 | 46

CABERNET SAUVIGNON

Federalist – lodi ca. 10 | 38

CABERNET SAUVIGNON

Jordan – alexander valley california 95

CABERNET SAUVIGNON

Quilt – napa valley 75

RED BLEND

The prisoner – nappa valley 85

RED BLEND

Quilt – nappa valley 65

RED BLEND

Remole – Italy 85% sangiovese, 15 % cabernet 9 | 28

MALBEC

Trivento – mendoza 9 | 32

SPECIALTY COCKTAILS

JAXTINI

Corazon tequila, fresh lime juice 13

JAX'S OLD FASHIONED

Benchmark bourbon, orange bitters, amarena cherry, bacon 11

UNCLE MARTY'S MOSCOW MULE

Jovelle vodka, fever tree ginger beer, fresh lime juice 11

BLUE-CUMBER MARGARITA

Cucumber infused blue agave tequila, lime juice, triple sec 12

CUCUMBERTINI

House infused cucumber vodka, lemon & lime juice 12

BUBBLY ROSE

Chilled three olives rose vodka, splash champagne 11

LYCHEE MARTINI

Titos vodka, soho lychee liqueur, lychee juice 12

STRAWBERRY FIELDS

Fresh strawberry juice, Vanilla Vodka, minted syrup 11

ESPRESSO MARTINI

Espresso infused vodka, cold brew, Irish cream 12

GRAPEFRUIT PALOMA

Corazon tequila, fever tree sparkling grapefruit,
agave nectar, lime juice 11

SPARKLING COSMO

Citrus vodka, triple sec, fresh lime juice, gran gala
orange liquer 13

CHOCOLATE MARTINI

Chocolate vodka, dark & light creme de cacao,
touch of cream 13

BEERS

LA FIN DU MONDE

Quebec – belgian tripel blonde – ABV 9 0/0 9

BLANCHE DE CHAMBLY

Quebec – belgian white ale ABV 5 0/0 7

DOGFISH HEAD 60 MINUTE

IPA – ABV 6 0/0 7

LAGUNITAS

California - IPA - ABV 6.2 7

GUINNESS DRAUGHT (CAN)

Ireland – stout – 7

STELLA ARTOIS

Lager – belgium – ABV 5 0/0 7

STELLA ARTOIS 0.0

Lager – belgium – ABV 4.2 7

YUENGLING

Lager – pennsylvania – ABV 4.4 0/0 6

BUDWEISER

Lager – st. Louis – ABV 5 0/0 5

CORONA

Lager – mexico – ABV 4.6 0/0 6

MICHELOB ULTRA

Lager – st. Louis – ABV 4.2 0/0 5

BLUE MOON

Belgian white ale – denver – ABV 6

MILLER LITE

Pilsner – milwaukee – ABV 4.2 5