

BISTRO & BAR
Jax

HAPPY HOUR DRINK MENU

AVAILABLE RESTAURANT WIDE
SERVED DAILY FROM 12-6 PM

SPECIALTY COCKTAILS \$8.88

BUBBLY ROSÈ

Chilled three olives rose' vodka,
prosecco, lemon rind

LYCHEE MARTINI

Soho lychee liqueur, jovelle
vodka, lychee syrup

JAX'S OLD FASHIONED

Benchmark bourbon,
orange bitters, amarena
cherries, bacon, orange twist

STRAWBERRY FIELDS

Fresh strawberry juice, vanilla
vodka, minted syrup

CHOCOLATE MARTINI

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

UNCLE MARTY'S MOSCOW MULE

Jovelle vodka, fever tree ginger
beer, fresh lime juice

GRAPEFRUIT PALOMA

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

SPARKLING COSMOPOLITAN

Citrus vodka, triple sec, lime
juice, splash cranberry, splash
champagne

BLUE-CUMBER LIME MARGARITA

Cucumber infused blue agave
tequila, lime juice, triple sec

CUCUMBERTINI

House infused cucumber vodka
with lemon and lime juice

SPIRITS \$6

JOVELLE French vodka

CORAZON Tequila

BROKERS Gin

GLENGARRY Scotch

BACARDI Rum

CAPTAIN MORGAN
Spiced Rum

BENCHMARK Bourbon

ROCKS POURS 8

MARTINI 8

WINES \$6

RED

Cabernet, pinot noir,
chianti

WHITE

Pinot grigio, chardonnay,
sauvignon blanc,
moscato

BEER

DOMESTIC 4

Budweiser, michelob
ultra, yuengling,
blue moon, miller lite

CRAFT & IMPORTED 5

Stella, corona,
guinness, lagunitas
IPA

Consumer Advisory: 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 needs.

*20 % Gratuity will be added to parties 6 or more
Prices are subject to change without notice*

HAPPY HOUR BAR MENU

SERVED DAILY FROM 4-6:30 PM BUNS & BITES \$8.88

JAX'S MEATBALLS

Ricotta, Jax's marinara

FRENCH DIP SLIDERS

Caramelized onion, provolone, au jus

BABY BACK RIBS

Potato salad

KOREAN TACOS

Bulgogi pork, kimchi, chipotle aioli (2)

CRISPY BRUSSEL SPROUTS

Roasted garlic aioli

FISH TACOS

Blackened cod, pineapple mango salsa, chipotle aioli (2)

COCONUT SHRIMP

Apricot/thai chili sauce

MUSSELS

White wine, garlic, fresh herbs +2

FLATBREAD OF THE DAY

HAPPY HOUR BEVERAGES

SERVED DAILY 12PM-6:00 PM RESTAURANT WIDE
SPECIALTY COCKTAILS \$8.88

BUBBLY ROSÈ

Chilled three olives rose' vodka, prosecco, lemon rind

LYCHEE MARTINI

Soho lychee liqueur, jovelle vodka, lychee syrup

JAX'S OLD FASHIONED

Benchmark bourbon, orange bitters, amarena cherries, bacon, orange twist

STRAWBERRY FIELDS

Fresh strawberry juice, vanilla vodka, minted syrup

CHOCOLATE MARTINI

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

SPIRITS \$6

JOVELLE French vodka

CORAZON Tequila

BROKERS Gin

GLENGARRY Scotch

BACARDI Rum

CAPTAIN MORGAN

Spiced Rum

BENCHMARK Bourbon

ROCKS POURS 8

MARTINI 8

UNCLE MARTY'S MOSCOW MULE

Jovelle vodka, fever tree ginger beer, fresh lime juice

GRAPEFRUIT PALOMA

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

SPARKLING COSMOPOLITAN

Citrus vodka, triple sec, lime juice, splash cranberry, splash champagne

BLUE-CUMBER LIME MARGARITA

Cucumber infused blue agave tequila, lime juice, triple sec

CUCUMBERTINI

House infused cucumber vodka with lemon and lime juice

WINES \$6

RED

Cabernet, pinot noir, chianti

WHITE

Pinot grigio, chardonnay, sauvignon blanc, moscato

BEER

DOMESTIC 4

Budweiser, michelob ultra, yuengling, blue moon, miller lite

CRAFT & IMPORTED 5

Stella, corona, guinness, lagunitas IPA

Consumer Advisory: 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 needs.

*20 % Gratuity will be added to parties 6 or more
Prices are subject to change without notice*