



Gluten-free options available

Menu served: Wed and Fri 4:00pm - 8:30pm, Sat 2:00pm - 8:30pm

SANDWICHES

SERVED WITH KETTLE CHIPS, SIDE SALAD

UPGRADE TO DIRTY KETTLE CHIPS (\$2), CAESAR SALAD (\$2), OR JJ SALAD (\$3)

J.J. BURGER | \$15

All beef, hand pressed 6oz patty with lettuce, red onion, tomato, house pickles and JJ secret sauce on a toasted brioche bun.

Add on: American, cheddar, provolone or pepper jack cheese \$.50, blue cheese crumbles \$1., bacon, chili cheese or over easy egg \$2, make it a double \$5

FRENCH DIP | \$14

Roast beef, horseradish aioli, caramelized onions and provolone cheese on grilled ciabatta bread with au jus on the side

VEGGIE SANDWICH | \$15

Piquillo pepper olive tapenade hummus, arugula, delicata squash, tomato, red onion and whole piquillo peppers on toasted sourdough.

GOURMET GRILLED CHEESE | \$13

Mozzarella and jack cheese with Dijon mustard on sourdough. Add turkey, ham, or bacon for \$2. Add carnitas for \$4

CRISPY CHICKEN SANDWICH | \$14

Crispy fried chicken, lettuce, tomato and mayo on a toasted brioche bun. Add on: American, cheddar, provolone or pepper jack cheese \$.50, blue cheese crumbles \$1, bacon \$2. Buffalo Sauce \$1

PICNIC SANDWICH | \$15

Sliced bartlett pears, apricot preserves, toasted pistachios, arugula, brie cheese and salami on grilled sourdough bread

ENTREES

ALFREDO PASTA | \$12

noodles tossed in alfredo sauce and parmesan cheese. Add Bacon \$2, grilled chicken \$3, carnitas (\$4) salmon \$6 or vegetable medley \$3

JJ STREET TACO BOWL | \$15

black beans, cilantro rice, jack cheese, salsa, cotija cheese, crema, tortilla strips. choose between, fried cauliflower, carnitas or chicken

GRILLED SALMON | \$22

Blackened Salmon or Lemon Beurre blanc Salmon. served with herbed israli cous cous and roasted vegetable medely.

HERB CRUSTED CHICKEN | \$16

two herb crusted chicken thighs served with smoked garlic gouda mashed potatoes., roasted brocolini with lemon and chili flakes

STAY IN
THE LOOP



SCAN FOR
WI-FI ACCESS

* = Gluten Free

🌿 = Vegan Option

❄️ = Seasonal

Gluten free options are available (ask your server) and are carefully prepared, however, we are not a gluten free kitchen. Please inform your server if you are Celiac or highly sensitive.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Gluten-free options available

Menu served: Wed and Fri 4:00pm - 8:30pm, Sat 2:00pm - 8:30pm

STARTERS

ADULT LUNCHABLE | \$24

A plate of assorted meats and cheeses accompanied with pickles, olives, almonds, jam, and crackers

J.J. SALAD | \$14 * 🌱

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 (\$3) or carnitas (\$4)

FALL SALAD | \$14 * 🌱

A bed of spinach and frizee topped with fuyu persimmons, dried cherries, spiced pepitas, red onion, bacon. Tossed with Lemon vinaigrette. Add grilled chicken \$3 or carnitas \$4

PEAR GORGONZOLA SALAD | \$12 * 🌱

Arugula, frizee, gorgonzola vinaigrette, candied pecans, red onions, dried cranberries and bacon. Add grilled chicken \$3 or carnitas \$4

*CLASSIC CAESAR SALAD | \$12

Crisp romaine lettuce tossed with parmesan cheese, croutons, and house-made Caesar dressing. Add grilled chicken \$3 or carnitas \$4

BRUSSEL SPROUTS | \$12 * 🌱

Fried with chickpea crumble, pistachio and balsamic glaze. Add chicken or bacon \$2 add carnita \$4

BLISTERED SHISHITOS | \$10 * 🌱

Served with garlic aioli

DIRTY KETTLE CHIPS | \$12

Kettle chips or tater tots with your choice of one (1) of the following:

Add grilled chicken (\$3) or carnitas (\$4)

- JALAPEÑO HONEY AND GOAT CHEESE
- BALSAMIC GLAZE, FRESH BASIL, AND GORGONZOLA CHEESE
- CONFIT TOMATOES, CHIMICHURRI, GOAT CHEESE, AND BALSAMIC GLAZE
- BUFFALO CHICKEN, BLEU CHEESE, RED HOT SAUCE, RANCH, AND CELERY
- BBQ SAUCE, MOZZARELLA CHEESE, PICKLED RED ONIONS, AND CILANTRO

DESSERT *

BOOZY FLOAT | \$11

Vanilla ice cream, Barq's root beer, and your choice of booze. Add Blue and Gold Bourbon \$2, N/A version \$7

CHEESECAKE | \$8

Ask server for today's flavors

FRESH BAKED WARM COOKIES | \$8

Topped with vanilla ice-cream (allow at least 10 min)

CARAMEL SAMPLER | \$8

Three (3) single scoops of vanilla ice cream with three (3) different boozy caramel sauces

JUST THE ONE | \$8

Your choice of boozy caramel sauce over three (3) scoops of ice cream topped with candied pecans

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