

COCKTAILS

CLASSICS & ORIGINALS

- Jax Manhattan - 13**
BULLEIT BOURBON, CARPANO, ANGSTURA
- Jax Mule - 9**
LONDON VODKA, HOUSEMADE GINGER BEER, LIME
- High Plains Negroni - 10**
GREYLING GIN, DOLIN ROUGE, CAPPELLETTI
- Out of Water - 10**
AYLESBURY DUCK VODKA, ST GERMAIN, CRÈME DE VIOLETTE, LIME
- Ian Fleming - 10**
S.D. STRONG VODKA & GIN, DOLIN BLANC, ORANGE BITTERS
- Revive '85 - 9**
NEW AMSTERDAM GIN, BLUE CURAÇAO, LEMON, CAVA, THYME CORDIAL
- Linus & Lucy - 10**
APPLE JACK, BENEDICTINE, CALVADOS, ALLSPICE DRAM
- No Interruptions - 11**
J RIEGER KC WHISKEY, BIG O GINGER, COLONEL JESSE'S TONIC, DRY CURAÇAO
- Method Man - 12**
ALBERTA RYE, RASPBERRY SHRUB, FRESH BASIL, LEMON JUICE
- Tin Roof Rusted - 10**
SCOTCH, DRY CURAÇAO, CARDAMARO
- Dom Juan - 12**
OCHO SILVER TEQUILA, APEROL, JALAPEÑO-HONEY SYRUP, LEMON
- Permanent Vacation - 10**
PLANTATION PINEAPPLE RUM, LIME JUICE, PINEAPPLE CORDIAL

INFUSIONS

- Jax Strawberry Lemonade - 8**
STRAWBERRY INFUSED VODKA, STRAWBERRY PUREE, FRESH SQUEEZED LEMONADE
- Cucumber Lemon Press - 7**
CUCUMBER INFUSED VODKA, HOUSEMADE LEMONADE, SODA
- Mad Mojito - 7**
MINT INFUSED RUM, BLACKBERRY, LIME JUICE, SODA WATER
- Affirmed - 8**
CHERRY INFUSED BOURBON, CINNAMON, GINGER ALE, LEMON
- Bangkok Fizz - 7**
THAI CHILE INFUSED VODKA, PINEAPPLE SYRUP, LIME, GINGER BEER

NON-ALCOHOLIC

- Housemade Ginger Beer - 4**
- House Shrub & Soda - 5**
- Housemade Lemonade - 3**
- Aqua Panna - 4**
- San Pellegrino - 4**
- Iced Tea - 2.5**

WINE BY THE GLASS

WHITE

- '13 Coté Mas - 8 / 40 (1 ltr)**
WHITE BLEND PAYS D'OC, FR
- '12 Chateau L'Oiseliniere - 8 / 32**
MUSCADET SÈVRE ET MAINE, FR
- '10 Dr. Konstantin Frank - 9 / 36**
RIESLING FINGER LAKES, NY
- '13 Hess 'Select' - 8 / 32**
CHARDONNAY NAPA, CA
- '14 Oyster Bay - 9 / 36**
SAUVIGNON BLANC MARLBOROUGH, NZ
- '14 Scarpetta - 10 / 39**
PINOT GRIGIO DELLE VENEZIE, IT
- '13 La Salette - 10 / 39**
COLOMBARD, UGNI BLANC CÔTES DE GASCOGNE, FR
- '13 Charles Bove - 11 / 44**
CHENIN BLANC VOUVRAY, FR
- '12 Val de Mer 'Bourgogne Blanc' - 12 / 48**
CHARDONNAY CHABLIS, FR

RED

- '13 Chevalier de Dyonis - 8 / 32**
PINOT NOIR CEPTURA, ROMANIA
- '13 Honoro Vera - 8 / 32**
GARNACHA CALATAYUD, SP
- '12 Piccolomini 'Toscana Rosso' 9 / 36**
SANGIOVESE BLEND MONTALCINO, IT
- '11 Amalaya 'Gran Corte' - 10 / 40**
MALBEC BLEND SALTA, AR
- '12 Benziger - 12 / 48**
CABERNET SAUVIGNON SONOMA, CA
- '11 Forth 'La Rousse Vineyard' 12 / 48**
SYRAH DRY CREEK VALLEY, CA
- '13 Jax Fish House / Sineann 13 / 52**
PINOT NOIR WILLAMETTE VALLEY, OR
- ROSE & BUBBLES**
- NV Vega Medien - 9 / 36**
CAVA BRUT REQUENA, SP
- NV Secco Rosé - 9 / 36**
BRUT OF PINOT NOIR VENETO, IT
- '13 Truth or Consequences Rosé Tap 9 / Carafe 27**
G.S.M. BLEND COLUMBIA VALLEY, WA

DRAFT BEER

- Anchor - 5**
STEAM BEER SAN FRANCISCO, CA - 4.9%
- Boulevard - 6**
WHEAT KANSAS CITY, MO - 5.7%
- Bell's - 6**
TWO-HEARTED IPA KALAMAZOO, MI - 7.0%
- Cinder Block - 6**
NORTHTOWN NATIVE KANSAS CITY, MO - 5.0%
- Coors - 4**
BANQUET GOLDEN, CO - 5.0%
- New Belgium - 6**
1554 BLACK LAGER FORT COLLINS, CO - 5.6%
- Odell - 6**
ISOLATION ALE FT. COLLINS, CO - 6.0%
- Odell - 8**
MYRCENARY DOUBLE IPA FORT COLLINS, CO - 9.3%
- Weihenstephaner - 5**
ORIGINAL PREMIUM FREISING, GERMANY - 5.1%
- Perennial - 7**
SAISON DE LIS ST. LOUIS, MO - 5.0%
- Tallgrass - 5**
8-BIT PALE ALE MANHATTAN, KS - 5.2%
- Woodchuck - 6**
GUMPTION HARD CIDER MIDDLEBURY, VT - 5.5%

HAPPY HOUR

4PM-6PM DAILY

FROM THE BAR

- Jax Strawberry Lemonade - 6**
STRAWBERRY INFUSED VODKA, STRAWBERRY PUREE, FRESH SQUEEZED LEMONADE
- Cucumber Lemon Press - 5**
CUCUMBER INFUSED VODKA, LEMONADE, SODA
- Mad Mojito - 5**
MINT INFUSED RUM, BLACKBERRY SYRUP, LIME JUICE, SODA
- Affirmed - 8**
CHERRY INFUSED BOURBON, CINNAMON SYRUP, GINGER ALE, LEMON
- Bangkok Fizz - 5**
THAI CHILE INFUSED VODKA, PINEAPPLE SYRUP, LIME, GINGER BEER
- Well Cocktails - 5**
- All Drafts - 1 Off**
- Truth Or Consequences Rosé**
COLUMBIA VALLEY, WASHINGTON
[TAP] 7 / [CARAFE] 21
- House White - 6**
2012 COTÉ MAS BLANC, SUD DE FRANCE

FROM THE KITCHEN

- Oysters* - 1.50 Ea.**
- Chicken & Crawfish Gumbo - 4**
- Fried Calamari - 8**
- The Wedge - 5**
- Peel N' Eat Shrimp - 6**
- Blistered Shishito Peppers - 5**
- Gumbo Cheese Fries - 6**
- Fruit De Mer - 6**
- Kim Chi Fish Cake Slider - 2.50**
- Steamed Mussels - 6**
TOMATO & CHORIZO OR PANANG CURRY
- Burrata - 7**
PEAR CRANBERRY CONSERVA
- Spicy Tuna - 9**
FRIED RICE CAKE, NAM PLA, SRIRACHA AIOLI
- Salmon Lox - 7**
GREBICHE, CAPER CRUMBLE, CURED EGG YOLK
- Oysters & Waffles - 9**
BACON, WAFFLES, RED HOT MAPLE BUTTER
- Tuna Melt - 7**
SHAVED ONION, PIQUILLO TAPENADE, CHEDDAR
- Catfish Po'boy - 15**
(Blackened or Fried)
TRINITY SLAW, CAJUN REMOULADE, CHARRED ONION VINAIGRETTE

BAR MANAGER KENNY COHRS