

COCKTAILS

CLASSICS & ORIGINALS

Jax Manhattan - 13

BULLEIT BOURBON, CARPANO, ANGSTUR

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

3975 - 10

AZTEC HOT CHOCOLATE, COCONUT, HABANERO, PINEAPPLE, MEZCAL

Linus & Lucy - 10

APPLE JACK, BENEDICTINE, CALVADOS, ALLSPICE DRAM

No Interruptions - 11

J RIEGER KC WHISKEY, BIG O GINGER, COLONEL JESSE'S TONIC, DRY CURACAO

Method Man - 12

ALBERTA RYE, CRANBERRY MAPLE SHRUB, FRESH BASIL, LEMON JUICE

Tin Roof Rusted - 10

SCOTCH, DRY CURACAO, CARDAMARO

Wandering Soul - 12

BULLEIT BOURBON, BENEDICTINE, FERNET BRANCA, GINGER LIQUEUR

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

'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

'13 **Protocolo - 8 / 32**
MACABEO BLEND, CUENCA, SP

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 - 10 / 40**
MALBEC BLEND SALTA, AR

'12 **Benziger - 12 / 48**
CABERNET SAUVIGNON SONOMA, CA

'13 **Lady Hill 'Ad Lucem' - 10 / 45**
SYRAH COLUMBIA VALLEY, OR

'13 **Jax Fish House / Sineann 13 / 52**
PINOT NOIR WILLAMETTE VALLEY, OR

'12 **Gundlach Bundschu Mountain Cuvee - 11 / 44**
SONOMA, CA

ROSE & BUBBLES

NV **Vega Medien - 9 / 36**
CAVA REQUENA, SP

NV **Secco Rosé - 9 / 36**
BRUT OF PINOT NOIR VENETO, IT

'14 **Sabine Rosé, Tap 9 / Carafe 27**
COTEAUX D'AIX-EN-PROVENCE, FR

DRAFT BEER

Anchor - 5

STEAM BEER SAN FRANCISCO, CA - 4.9%

Ballast Point - 8

GRAPEFRUIT SCULPIN SAN DIEGO, CA - 7.0%

Boulevard - 6

PALE ALE KANSAS CITY, MO - 5.4%

Boulevard - 6

WHEAT KANSAS CITY, MO - 4.4%

Bell's - 10

EXPEDITION STOUT KALAMAZOO, MI - 10.5%

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%

Goose Island - 6

FOUR STAR PILS CHICAGO, IL - 5.1%

KC Bier Co. - 6

DUNKEL KANSAS CITY, MO - 5.0%

Odell - 8

MYRCENARY DOUBLE IPA FORT COLLINS, CO - 9.3%

Tallgrass - 5

8-BIT PALE ALE MANHATTAN, KS - 5.2%

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

'14 **Sabine Rosé,**

Tap 7 / Carafe 21

COTEAUX D'AIX-EN-PROVENCE, FR

House White - 6

2013 PROTOCOLO, CUENCA, SPAIN

House Red - 6

CHEVALIER DE DYONIS, CEPTURA, ROMANIA

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

Kimchi Fish Cake Slider - 2.50

Steamed Mussels - 6

TOMATO & CHORIZO OR GREEN 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