

## 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

**The American Royal - 11**

BACON-INFUSED J RIEGER KANSAS CITY WHISKEY,  
PUNT E MES, BBQ BITTERS, LEMON

**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 - 11**

OCHO SILVER TEQUILA, APEROL, JALAPEÑO-HONEY SYRUP, LEMON

### INFUSIONS

**Cucumber Lemon Press - 7**

CUCUMBER INFUSED VODKA, HOUSEMADE LEMONADE, SODA

**Mad Mojito - 7**

MINT INFUSED RUM, BLACKBERRY, LIME JUICE, SODA WATER

**Affirmed - 7**

CHERRY INFUSED BOURBON, CINNAMON, GINGER ALE, LEMON

**Bangkok Fizz - 7**

THAI CHILE INFUSED VODKA, PINEAPPLE SYRUP, LIME, GINGER BEER

**All My Friends are Pirates - 11**

SPICE-INFUSED RUM BLEND OF PLANTATION, EL DERADO, SMITH &  
CROSS, ORGEAT, BIG O GINGER, LIME JUICE

### 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'Oiselinere - 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 - 9 / 36

PINOT NOIR ROSÉ BRUT VENETO, IT

'13 Truth or Consequences

Tap 9 / Carafe 27

ROSÉ COLUMBIA VALLEY, WA

## DRAFT BEER

**Anchor - 5**

STEAM BEER SAN FRANCISCO, CA - 4.9%

**Boulevard - 6**

WHEAT KANSAS CITY, MO - 5.7%

**Bell's - 7**

OCTOBERFEST KALAMAZOO, MI - 5.5%

**Bell's - 6**

TWO-HEARTED IPA KALAMAZOO, MI - 7.0%

**Coors - 4**

BANQUET BEER GOLDEN, CO - 5.0%

**New Belgium - 6**

1554 BLACK LAGER FORT COLLINS, CO - 5.6%

**Odell - 8**

1554 BLACK LAGER FORT COLLINS, CO - 4.8%

**Odell - 8**

MYRCENARY DOUBLE IPA FORT COLLINS, CO - 9.3%

**Oskar Blues - 6**

MAMA'S LITTLE YELLA PILS LONGMONT, CO - 5.3%

**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

**Cucumber Lemon Press - 4.50**

CUCUMBER INFUSED VODKA, LEMONADE, SODA

**Mad Mojito - 5**

MINT INFUSED RUM, BLACKBERRY SYRUP, LIME JUICE, SODA

**Affirmed - 5**

CHERRY INFUSED BOURBON, CINNAMON SYRUP,  
GINGER ALE, LEMON

**Bangkok Fizz - 5**

THAI CHILE INFUSED VODKA,  
PINEAPPLE SYRUP, LIME, GINGER BEER

**Revive '85 - 5**

NEW AMSTERDAM GIN, BLUE CURAÇAO  
THYME SYRUP, LEMON

**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

**House Red - 6**

CHEVALIER DE DYONIS, CEPTURA, ROMANIA

### FROM THE KITCHEN

**Oysters\* - 1.50 Ea.**

**Chicken Andouille & Crawfish Gumbo - 4**

**Fried Calamari - 8**

**The Wedge - 5**

**Burrata \$7**

PEAR CRANBERRY CONSERVA

**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

**Spicy Tuna - 14**

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