

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, RASPBERRY 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

'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 - 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 Opera - 9 / 36

BLANC DE BLANCS TOURNAN EN BRIE, FR

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%

KC Bier Co. - 6

DUNKEL KANSAS CITY, MO - 5.0%

Left Hand - 6

POLESTAR PILSNER LONGMONT, CO - 5.1%

Odell - 6

ISOLATION ALE FT. COLLINS, CO - 6.0%

Odell - 8

MYRCENARY DOUBLE IPA FORT COLLINS, CO - 9.3%

Perennial - 7

SAISON DE LIS ST. LOUIS, MO - 5.0%

Southern Tier - 8

2X STOUT LAKEWOOD, NY - 7.5%

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

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 & 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 TOM YUM

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