

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

- FRIED CALAMARI 11
mango-chile mojo, lime aioli
- MUSSELS 17
thai curry - charred jalapeño, candied coconut, cilantro
red chorizo - crushed tomato, oregano, basil
chardonnay garlic - garlic & shallot confit, parsley, butter
**all mussels steamed in a rich roasted shrimp broth; served with grilled sourdough.*
- CHARGRILLED OYSTERS 22 half dozen / 44 dozen
creole butter, grana padano cheese
- JUMBO LUMP CRAB CAKE 19
preserved lemon aioli
- CRAWFISH AND ANDOUILLE SAUSAGE GUMBO 6/12
louisiana crawfish and local smoked andouille sausage
- JAX CAESAR 8/14
romaine hearts, grana padano, whole grain mustard dressing, garlic croutons
add white anchovies - 2
- THE WEDGE 7/12
iceberg, black pepper bacon, chunky blue cheese, early season cherry tomatoes, creamy four onion ranch

ENTREES

- HAWAIIAN BIGEYE TUNA 34
furikake crusted, miso glazed local farm carrots, snap peas, ginger fried rice, ponzu
- ALASKAN SPRING RUN HALIBUT 32
roasted in parchment paper, pepper butter mushrooms, asparagus, roasted tomatoes, sherry-mustard potatoes
- MEXICAN SHRIMP GARLIC MOJO 26
blistered sweet peppers, caramelized onions, smashed fried crispy potato hash, arugula, sherry vinaigrette
- SESAME SEARED CANADIAN SALMON 26
cucumber gazpacho, spiced yogurt, tabbouleh
- MISSISSIPPI CATFISH 21
blackened or fried
bacon braised collard greens, hushpuppies, smoked tomato jus
- NIMAN RANCH BURGER 13
lettuce, tomato, pickles, jax mustard, choice of side
add fried oyster, fried egg, cheddar, blue cheese, or bacon - 2each
- JAX PO'BOY SHRIMP OR OYSTER 17
crispy fried shrimp or oysters, lettuce, pickled mustard seed remoulade, french roll, choice of side

CHILLED SHELLFISH

- OYSTERS ON THE HALF SHELL MKT
lemon, cocktail sauce, house mignonette
- PEEL N' EAT SHRIMP 12 ½ pound / 22 1 pound
- ALASKAN KING CRAB 1 pound 58
- SNOW CRAB 1 pound 49
- ICE COLD RAW BAR SAMPLER 70
12 emersum oysters, 1lb Snow Crab, 1/2 lb peel n eat shrimp, lemon and all the sauces

GET NOW, EAT LATER
FINISH-AT-HOME KITS

- MUSSELS 2# 28
choice of thai curry, tomato chorizo or chardonnay garlic - take these orange pillows of pleasure home with you
- CHARGRILLED OYSTERS - HALF DOZEN 22
creole butter, grana, tabasco, lemon
- CRAB CAKE FOR TWO 32
blue crab cake mix, lemon aioli
- SUSTAINABLE SALMON FOR TWO 40
sesame crusted verlasso salmon, cucumber gazpacho, spiced yogurt, tabbouleh
- HALIBUT FOR TWO 48
local mushrooms, asparagus, roasted tomato, pepper butter, wrapped in parchment paper
ready for the oven
- NIMAN RANCH BURGER KITS FOR TWO 20
two 8 oz. choice burger patties, all the fixins, and brioche buns

SIDES 5

- FRENCH FRIES
- CAST IRON CORNBREAD
- FARM VEGETABLE FRIED RICE
- HUSHPUPIES
- BACON BRAISED COLLARDS

HAPPY HOUR

SUNDAY to THURSDAY 3:30 PM to 5:00 PM

TO EAT

FRIED CALAMARI <i>mango-chile mojo, lime aioli</i>	9
CUP OF GUMBO <i>louisiana crawfish and local smoked andouille sausage</i>	5
GUMBO FRIES <i>house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo</i>	6
1/2 LB. PEEL N' EAT SHRIMP <i>cocktail and jax mustard sauce</i>	10
ICE COLD RAW BAR SAMPLER <i>12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces</i>	60
1 LB. STEAMED PEI MUSSELS <i>classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough</i>	13
1 LB. SNOW CRAB <i>drawn butter</i>	40
JAX PO'BOY - SHRIMP OR OYSTER <i>crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll</i>	10
HUSHPUPIES	4
FARM VEGETABLE FRIED RICE	4
HOUSE CUT FRENCH FRIES	4

TO DRINK

COCKTAILS

JAX STAWBERRY LEMONADE <i>strawberry infused vodka, strawberry puree, lemon</i>	5
CUCUMBER LEMON PRESS <i>cucumber infused vodka, lemon, soda water</i>	5
ICE COLD INFUSION MARTINIS	6

WINE

RED TREE PINOT NOIR <i>california</i>	7
HESS CHARDONNAY <i>monterey, ca</i>	7
DARK HORSE ROSE PINOT NOIR, CHARDONNAY <i>california</i>	7
DOMAINE ST. MICHELLE BRUT <i>columbia valley, wa</i>	7

BEER

ALL DRAFT BEER	1.00 OFF
HOWDY WESTERN PILSNER CANS <i>the post brewing lafayette, co</i>	3

ALL ITEMS BELOW ARE PACKED TO-GO

BEER & CIDER

Canned/Bottled

HOWDY WESTERN PILSNER THE POST CO - 4.5% [CAN]	6
THE COLD ONE HIGH HOPS BREWERY CO - 5.2% [CAN]	5
MONTUCKY COLD SNACK LAGER MT - 4.1% [CAN]	5
MEXICAN LAGER LONETREE BREWING CO - 5.3% [CAN]	5
COLORADO PEACH CIDER SNOW CAP CO - 6.9% [CAN]	7

DRAFT BEER

32OZ CROWLER - \$10 EACH | \$35 PER 4 PACK

TOP ROPE MEXICAN LAGER THE POST | CO - 4.5%

TOWNIE IPA THE POST | CO - 6.2%

BARREL-AGED BRETT GOLDEN SOUR ODELL | CO - 7.5%

BLUE MESA TROPICAL BLONDE PIKES PEAK | CO - 4.4%

REAL DRY CIDER STEM CIDERS | CO - 5.5%

MILK STOUT LEFT HAND BREWING | CO - 6%

BELGIAN GOLDEN ALE PIKES PEAK | CO - 8.3%

UNFILTERED HAZY ALE GOAT PATCH | CO - 6.4%

IT TAKES A TRIBE RED ALE GOAT PATCH | CO - 5.6%

COCKTAILS 30

JAX STRAWBERRY LEMONADE 32oz

The infusion cocktail that changed the world! Strawberry infused vodka and our house made lemonade provide the perfect not to sour, not too sweet refreshment.

CUCUMBER LEMON PRESS 32oz

Fresh. This cocktail is...yes... Lemon juice, simple syrup, and a touch of soda mingle with fragrant and refreshing cucumber infused vodka...i

f there was a cocktail that is also a cleanse, this is it!

BIG OL' MARGARITA CAN 32oz

Just pour over ice in a salt rimmed glass to be transported to Mexico!

FRENCH 75 32 oz

This classic NoLa cocktail is perfect for Breakfast, Lunch or Dinner. Local Family Jones Gin, lemon, simple syrup and sparkling wine - try one, you'll instantly feel classier!

LOOKING FOR WINE?

GO TO JAXCOLORADOSPRINGS.COM TO FIND THE WINE LIST AND USE DISCOUNT CODE 'WINE30' AT CHECKOUT TO RECEIVE 30% OFF ALL BOTTLES OF WINE TO-GO!





FISH HOUSE & OYSTER BAR



COCKTAILS

INFUSIONS

- JAX STRAWBERRY LEMONADE 8
strawberry-infused vodka, lemon
- CUCUMBER LEMON PRESS 8
cucumber-infused vodka, lemon, soda water
- BANGKOK FIZZ 9
spicy thai chile-infused vodka, pineapple syrup, lime, house-made ginger beer

ORIGINALS AND NOLA CLASSICS

- JAX MULE 10
ginger-infused vodka, house-made ginger beer, lime
- JAX G & T 10
lee spirits gin, fever tree tonic, lime, yuzu-honey syrup
- Q - COIN 11
milagro reposado tequila, lime, orange, cucumber
- FRENCH 75 10
lee's spirits gin, lemon, sparkling wine
- NOLA SAZERAC 11
old forester rye whiskey, peychaud's bitters, anisette
- VIEUX CARRE 14
rye whiskey, cognac, benedictine, red vermouth, bitters
- VESPER 13
james bond's storied original martini: "very strong and very cold, and very well made" tanqueray gin, stoli vodka, lillet blanc, lemon twi

ZERO ABV

- GRAPEFRUIT HONEY TONIC 5
- CUCUMBER MINT SPRITZ
- ALMOST FASHIONED

BEER

- TOP ROPE MEXICAN LAGER *the post | co - 4.5%* 5
- TOWNIE IPA *the post | co - 6.2%* 6
- BARREL-AGED BRETT GOLDEN SOUR *odell | co - 7.5%* 7
- BLUE MESA TROPICAL BLONDE *Pikes Peak | co - 4.4%* 7
- REAL DRY CIDER *stem ciders | co - 5.5%* 7
- MILK STOUT *left hand brewing | co - 6%* 7
- BELGIAN GOLDEN ALE *pikes peak | co - 8.3%* 8
- UNFILTERED HAZY ALE *goat patch | co - 6.4%* 7
- IT TAKES A TRIBE RED ALE *goat patch | co - 5.6%* 6
- HOWDY WESTERN PILSNER *the post | co - 4.5% [can]* 6
- THE COLD ONE *high hops brewery | co - 5.2% [can]* 5
- MONTUCKY *cold snack lager | mt - 4.1% [can]* 5
- MEXICAN LAGER *lonetree brewing | co - 5.3% [can]* 5
- COLORADO PEACH CIDER *snowcap | co - 6.9% [can]* 7

WINES BY THE GLASS

BUBBLES

- NV DOMAINE ST. MICHELLE BRUT *columbia valley, washington* 10 / 40
- NV LUCIEN ALBRECHT BRUT ROSÉ *alsace, france* 12 / 48
- NV NICHOLAS FEUILLATTE BRUT (187ML) *champagne, france* 19

WHITES

- 18 LUNATICO MOSCATO D'ASTI *italy* 12 / 48
- 18 CALDARO PINOT GRIGIO *trentino-alto-adige, italy* 12 / 48
- 18 MOHUA SAUVIGNON BLANC *marlborough, new zealand* 11 / 44
- 17 CHATEAU HAUT RIAN SAUVIGNON BLANC *bordeaux, france* 11 / 44
- 17 LOUIS LATOUR 'GRAND ARDECHE' CHARDONNAY *france* 13 / 52
- 18 APERTURE 'UNLIKELY NATIVE' CHENIN BLANC *california* 13 / 52
- 18 COLOME TORRONTES *salta, argentina* 11 / 44
- 18 HESS CHARDONNAY *monterey, california* 10 / 40
- 17 SONOMA CUTRER CHARDONNAY *russian river, california* 16 / 64

ROSÉ

- 17 TRUE STORY ROSÉ PINOT NOIR *willamette valley, oregon* 13 / 48
- 18 M. CHAPOUTIER 'BELLERUCHE' GRENACHE ROSÉ *france* 12 / 48
- 18 DARK HORSE PINOT NOIR, CHARDONNAY ROSÉ *california* 10 / 40

REDS

- 17 RED TREE PINOT NOIR *california* 10 / 40
- 18 JAX-SINEANN PINOT NOIR *willamette valley, oregon* 15 / 60
- 15 TRUE STORY PINOT NOIR *willamette valley, oregon* 19 / 76
- 10 'AMELIA' ROSSO RISERVA SANGIOVESE *umbria, italy* 13 / 52
- 18 AMALAYA 'GRAN CORTE' MALBEC *salta, argentina* 12 / 48
- 16 'LA MONTESA' GARNACHA TEMPRANILLO *rioja, spain* 12 / 48
- 17 DECOY RED BLEND BY DUCKHORN *california* 16 / 64
- 17 BENZIGER CABERNET SAUVIGNON *sonoma, california* 13 / 52



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ASK ABOUT COCKTAILS & BEER TO-GO

WHITES & BUBBLES

SPARKLING

NV J VINEYARDS BRUT ROSÉ russian river valley, california 60
NV NICHOLAS FEUILLATTE BRUT RESERVE france 81
NV VEUVE CLICQUOT 'YELLOW LABEL' BRUT france 125
NV LOUIS ROEDERER BRUT PREMIER champagne, france 110

SAUVIGNON BLANC

18 CAKEBREAD napa valley, california 71
18 HONIG napa valley, california 43
19 OYSTER BAY marlborough, new zealand 40
17 ST. SUPERY 'DOLLARHIDE' napa valley, california 49
18 KUNDE sonoma valley, california 41
19 OYSTER BAY marlborough, new zealand 40
18 DOMAINE VACHERON SANCERRE Loire Valley, France 60

INTERESTING WHITES

18 MICHELE CHIARLO 'NIVOLE' MOSCATO D'ASTI italy 44
16 LANDRAT GUYOLLOT 'LA RAMBARDE' MUSCADET france 45
10 BELLE PENTE RIESLING willamette valley, oregon 39
18 POGGIO AL TESORO 'SOLOSOLE' VERMENTINO italy 57
16 DOMAINE LE CAPITAINE 'CUVEE ADRIEN' CHENIN BLANC france 42
14 HUGEL 'CLASSIC' PINOT GRIS alsace, france 63
18 J VINEYARDS PINOT GRIS california 37
18 PIEROPAN GARGANEGA, TREBBIANO soave classico, italy 40
17 FOXEN CHENIN BLANC santa maria valley, california 44
14 LA ENCANTADA ESTATE 'CUVEE BLANC' PINOT GRIS/PINOT BLANC santa rita hills, california 68
16 LANDRAT GUYOLLOT 'LA RAMBARDE' MUSCADET pouilly-fume 65
17 STOLPMAN ROUSSANNE ballard canyon, california 74
18 VENICA 'JESERA' PINOT GRIGIO collio, italy 64
18 MUGA VIURA, MALVASIA, GARNACHA BLANCA spain 55
18 SAINT COSME 'LITTLE JAMES BASKET PRESS' SAUVIGNON BLANC/VIOGNIER france 49
19 DOMAINE DE JOY L'ECLAT BLANC WHITE BLEND france 45

CHARDONNAY

18 IMAGERY sonoma county, california 44
16 DOMAINE JEAN-PAUL PAQUET 'VERS CRAS' france 77
17 STAG'S LEAP 'HANDS OF TIME' napa valley, california 49
17 JORDAN russian river valley, california 72
17 CHATAEU DE LA CREE 'LES TOURELLES' 1ER CRU france 110
16 ROMBAUER carneros, california 97

REDS

PINOT NOIR

16 FREDERIK MAGNIEN 'GRAVIER' burgundy, france 69
15 SINEANN 'PISA TERRACE' central otago, new zealand 68
17 SOTER NORTH VALLEY VINYARDS oregon 63
16 EMERITUS 'HALLBERG RANCH' california 69
16 OWEN ROE 'KILMORE' yamhill-carlton, oregon 86
15 AUGUST WEST santa lucia, highlands, california 78
16 ALDEN ALLI sonoma coast, california 126
16 HITCHING POST 'HIGHLINER' santa barbara, california 77

INTERESTING REDS

18 RENATO RATTI 'OCHETTI' NEBBIOLO piedmont, italy 52
14 ALLEGRINI 'PALAZZO DELLA TORRE' CORVINA verona, italy 48
16 LENOTTI CORVINA, RONDINELLA, MOLINARA valpolicella, italy 39
12 PRUNOTTO 'MOMPERTONE' BARBERA, SYRAH monferrato, italy 49
17 MURGO ETNA ROSSO NERELLO MASCALESE sicily, italy 48
17 OWEN ROE 'EX UMBRIS' SYRAH columbia valley, washington 57
14 WILD HOG 'FT. ROSS SEAVIEW' ZINFANDEL california 67
17 ORIN SWIFT 'EIGHT YEARS IN THE DESERT' ZINFANDEL, PETITE SIRAH, SYRAH california 99
17 VALL LLACH 'EMBRUIX' GRENACHE, MERLOT, SYRAH, CARIIGNAN, CAB spain 66
17 BANFI 'ROSSO DI MONTALCINO' SANGIOVESE tuscany, italy 68

CAB, MERLOT & BIG BLENDS

16 MICHAEL MONDAVI 'OBERON' CABERNET SAUVIGNON california 59
15 MY ESSENTIAL CABERNET SAUVIGNON california 55
16 PARADUXX CABERNET, ZINFANDEL, MERLOT napa valley, california 79
16 DUCKHORN VINEYARDS MERLOT napa valley, california 99
15 JORDAN CABERNET SAUVIGNON alexander valley, california 115

*vintages subject to change