

## JJ's Bar is Open...

Sunday & Monday 12:00pm-8:00pm Monday - Thursday: 3-5pm Tuesday - Saturday 11:30am-10:00pm Friday & Saturday: 12-5pm

## Kitchen is Open...

Tuesday - Saturday 11:30-9:00pm

Happy Hour!

**Lunchtime Happy Hour!** Tuesday - Thursday

11:30-2pm



## Shareables & Skillet Dips

cheese, meats, fruit and nuts with crackers. - 14.95

Quarterback Dip & Crackers - A cold dip made with cream cheese, cheddar, bacon, spices and crackers. - 8.95

Salsa and Tortilla Chips - Locally made Salsa, served with corn tortilla chips. - 8.95

Sausage & Marinara Skillet - Sweet and spicy Italian sausage with a rich hearty marinara sauce that's swirled with a rich creamy cheese sauce . - 17.95

**Spinach Artichoke Dip Skillet** - Creamy, cheesy & garlicky served hot in a skillet with freshly toasted bread. - 15.95

House Queso Dip Skillet<sup>GF</sup> - Hot house queso served piping hot in a skillet with corn tortilla chips. - 14.95

Loaded Queso - Our house queso loaded with brisket, tomatoes and cilantro. Served with tortilla chips. - 19.95

Pretzel Bites & Beer Cheese - House-made beer cheese made with Ben's Brewing Kenny Pepper Cream Ale. Served hot in a skillet with Bavarian style pretzel bites. - 15.95

The Boozy Bakery™ Charcuterie Bento Box - A selection of 57th Street Slider Sampler - SIX delicious sliders. Two maple-bourbon-mustard pulled pork with caramelized onions, two brisket BBQ coleslaw, and two chicken bacon ranch with lettuce & tomato. - 29.95

Bridgeview Nachos GF - Corn tortilla chips topped with your choice of brisket, smoked chicken or smoked pork, onions, jalapenos, queso, our house jalapeno lime crème, green onions, and tomatoes.

Brisket - 18.95, Smoked Chicken or Pulled Pork - 16.95 Half Order available - 11:30 to 2:00pm

Brisket - 10.95, Smoked Chicken or Pulled Pork - 8.95 Chislic & JJ's Fries<sup>GF</sup> - Fried medium rare cuts of New York Strip. Served with a side of JJ's Fries. - 18.95

**JJ's Fries** - A generous helping of our house-cut crispy French fries. Fried in the beef tallow rendered from our brisket. Seasoned with rosemary, thyme, salt & pepper. - 9.95

Ask to be seasoned with just sea salt if you would like.

Need a little Extra Sauce?

Additional sauces 75 cents each Smokehouse Sauce- Garlic Aioli Ranch - BBQ - Thousand Island

## Entreés, Sandwiches & Salads

\*Includes Choice of Side - Gluten free buns Available by request

Lobster Roll\* - Look's Bakehouse hoagie roll buttered and toasted, stuffed to the brim with a fresh lobster salad. - 24.95

Fish Tacos - Two tasty fish tacos made with Mahi-Mahi, and a refreshing mango salsa. Served with tortilla chips and salsa. Corn<sup>(GF)</sup> or Flour Tortillas. - 16.95

Jean's Chicken Salad\* - Chicken breast, extra thick double yolk mayo, sliced almonds, grapes and a special blend of spices served on a toasted croissant. - 13.95

Chicken Caesar Sandwich\* - Shredded smoked chicken topped with green leaf lettuce, tomato, and Caesar on toasted sourdough bread. - 12.95

JJ's BLT\* - Toasted sourdough bread with house garlic aioli, lettuce, hand cut Nueske's bacon, and sliced tomatoes. -15.95

Pulled Pork Sandwich\* - Our house pulled pork sauced up with fig BBQ sauce, topped with fresh creamy coleslaw, and pickles atop a toasted Look's Bakehouse brioche bun. - 14.95

**57th Street Sliders\*** - Two sliders on pretzel buns and a choice of side. Choose from maple-bourbon-mustard pulled pork with caramelized onions (2), brisket BBQ coleslaw (2), or chicken bacon ranch with lettuce & tomato (2). - 13.95

Side Options - Extra Side \$4

JJ's Fries - Side House Salad - Side Caesar Salad - Cup of Soup\* Kettle Chips - Coleslaw - Chips & Salsa Extra Toasted French Bread - \$4.95 No Side - \$2 Discount \*Not always available

> Order online for carryout order.jjswine.com

Hot Beef - Shredded beef served on top of homemade mashed potatoes and thick-cut toast then finally enrobed in a rich demi -glace gravy. - 15.95

Reuben\* - Sliced corned beef topped with Swiss and caramelized onion sauerkraut blend. Drizzled with our homemade thousand island dressing atop toasted rye. - 15.95

**Deluxe Burger\* -** Grilled Hadrick Premium Angus patty, cheddar, tomato, lettuce, onion, and pickle on a Look's Bakery brioche bun with garlic aioli. - 16.95

**Smokehouse Smash\*** - Two smash patties topped with caramelized onions, gouda and covered in our smokehouse sauce on a Look's Bakehouse brioche bun. - 16.95

Patty Melt\* - Grilled Hadrick Premium Angus patty topped with grilled onions, melted Swiss, cheddar and garlic aioli between toasted marble rye. - 15.95

Add two slices of thick cut Nueske's bacon to any sandwich for an additional \$5 Gluten free buns Available by request

JJ's House Garden Salad - Seasonal greens, tomatoes, cucumbers, shredded carrots, and croutons. Served with our balsamic vinaigrette. - 7.95

Classic Caesar Salad - Chopped romaine, croutons, and parmesan. Served with a side of Caesar dressing. - 8.95

Add a grilled chicken breast to any salad for an additional \$5

"GF" indicates items that are made with Gluten Free ingredients. Our kitchen is NOT a gluten free kitchen, so if you are extremely gluten intolerant, please inform your server or bartender prior to placing an order and they will let you know your options!

Order ONLINE at... https://order.j.jswine.com - Carryout available during Kitchen hours

For weekly food features, drink features and other fun facts, please check the Tito's Handmade Vodka table topper or ask your server! These items change frequently, and we don't want to waste any paper!

The Boozy Bakery™ Desserts Available... Wednesday through Saturday! For a complete list of what is currently available, please visit...

The Boozy Bakery™ page on JJsWine.com

Or scan the QR Code to the right >>>>



## What's Going on at JJ's?



Looking for the perfect spirit? Check out our wall of whiskey behind the bar. Checkout "The List" on our website >>>>>>>>>



## Join us every Wednesday for Whisk(e)y Wednesday at JJ's Bar!

#### JJ's Signature Single Barrel Cocktails

The 3.Old Fashioned - Our signature cocktail created with Knob Creek Single Barrel - JJ's 21st Edition, JJ's Single Barrel Maple Syrup, JJ's House Blend Bitters, an essence of orange from a fresh orange peel. Served on a large cube. - 15

The "T. Slazerac" - Our spin on a classic Sazerac featuring Stellum "Rigel" Rye Single Barrel, Cognac, House Bitters, simple syrup and a spritz of Absinthe. Served on a large cube with a twist. - 15

Egg Pie's Whiskey Sour - JJ's 1st Edition Rittenhouse Rye, fresh lemon juice, simple syrup, egg white and House Bitters. haken and served on the rocks with a smile. - 15 - Make it a "New York Style" with red wine float. - 17

The 3.0 Manhattan - Knob Creek Rye Single Barrel - 4th Edition, Carpano Antica Sweet Vermouth, and Angostura Bitters. Served on a large cube with a Luxardo Cherry. - 15

Brittany's Secrets - Stellum "Rigel" Single Barrel Rye, Aperol, pineapple juice and fresh lime juice. Shaken and strained over a rock. Garnished with dried pineapple and lemon verbena. - 12

Codigo Reposado Margarita - Codigo Reposado JJ's Single Barrel Tequila, Magdala Orange Liqueur, organic agave nectar and fresh lime juice. Shaken and poured over ice in salt-rimmed glass. - 12

Anticuado "Tarta de Huevo" - JJ's Codigo Single Barrel Reposado Tequila, agave nectar, Fee Brothers Azteca Chocolate bitters and Fee Brothers Orange bitters. Stirred and served over a rock with shaved chocolate and a cinnamon stick. - 15

JJ's Reserve Codigo Margarita - JJ's Codigo Single Barrel Barrel Strength Anejo Tequila, Grande Marnier, Codigo Agave Nectar, fresh lime juice. Shaken and poured over a large cube. - 30

Tequila Dorado a la Antigua - JJ's Codigo Single Barrel Barrel Strength Anejo tequila, house made Golden syrup, black walnut bitters. Built in a mixing glass and stirred with a large cube. Served over said large cube. Garnished with a lemon peel. - 30

#### JJ's Signature House Cocktails

1915 Old Fashioned - Equal parts of Old Forester 1910 & 1920 Bourbon, JJ's Single Barrel barrel-aged maple syrup & Angostura bitters. Stirred and poured over a large cube. Garnished with an orange peel. - 15

JJ's Black & Bourbon Martini - Our unique expression of an espresso martini. Made with Larceny Bourbon, Mr. Black Coffee Liqueur, simple syrup and espresso. Shaken and served up in a martini glass with three espresso beans. - 12

JJ's Smoked Rum Old Fashioned - Dos Maderas 5+5 Rum, Cardamon Infused Simple Syrup and Angostura Bitters. Stirred and poured over a large cube in a cedar smoked glass. Garnished with a candied pecan. - 12

The Horse Ghost - Four Roses Bourbon, simple syrup, and fresh lemon juice. Served in pint glass and topped with Fever Tree Ginger Beer. Garnished with a lemon wheel. - 9

**The "Tommy" Gimlet** - Moletto tomato gin, Wheatley Vodka, fresh lime juice and simple syrup. Shaken with fresh thyme and served up or on a big rock with a sprig of thyme. - 10. **Make it "Joey-G" - DOUBLE everything over a large rock. - 20** 

She Said Yes - Wheatley Vodka infused with fresh blueberry, lime juice, simple syrup, Magdala liqueur, and mint. Shaken and served up or over a big rock. Garnished with mint. - 10

JJ's Signature Bloody Mary - Our house-made Bloody Mary mix with Wheatley Vodka. Garnished with pickle, olives and wedge of lime in a spicy rimmed glass. - 8 \*Make it a Bloody Maria with Del Maguey Vida Mezcal. - 10

#### 2025 May Cocktail Features - A collection of Seasonal Drinks crafted by JJ's Mixology Team

The 57th Street (Long) Island- JJ's Wheatley Vodka, Corazon Blanco Tequila, Sipsmith Gin, Malibu, freshly-squeezed lime juice, housemade simple syrup, and pineapple juice. Shaken and poured over ice in a pint glass and garnished with a pineapple slice. - 15

Mr. Bendo's Goes Camping - Bumbu Rum, Kahlua Chocolate Sips, Butterscotch Schnapps, house-made toasted marshmallow syrup, and cream. Shaken and served over ice in a graham cracker rimmed glass. Garnished with a skewered toasted marshmallow. - 12

The Little Engine That Could - Engine Organic Gin, Aperol Aperitivo, Angostura cherry bitters, house-made simple syrup, freshly squeezed lemon juice. Stirred and poured over a large rock, and garnished with a lemon twist and a Luxardo cherry. - 12

Late Night Cereal Bowl - Wheatley Vodka, Kahlua Coffee liqueur, heavy cream, and your choice of Reese's Puffs or Cocoa Puffs. Served over ice, with a spoon upon request. - 12

The Timeless Thyme-Bliss - Sipsmith Gin, Wheatley Vodka, Caravella Limoncello, house-made simple syrup, freshly-squeezed lime juice, and thyme. Shaken and poured over ice, topped with ginger ale, and garnished with a thyme sprig. - 12

**Kiwilla Kocktail** - Corazon Blanco Tequila, St. Germaine, Real kiwi puree, house-made simple syrup, freshly-squeezed lime juice, and muddled cucumber. Shaken and served over ice in a large Rock's glass, garnished with a cucumber slice and a basil sprig. - 12

#### Suggested Flights

Knowledge is power! Here is a great way to learn about whiskies and other fine spirits! All flights are half price on Wednesday! - Flight Pours are .5oz - Feel free to ask for a Double!

#### Bourbon Starter - 14

Four Roses Small Batch Select Maker's Mark Whisky Elijah Craig Small Batch Knob Creek Small Batch

#### Irish Whiskey Starter - 23

Jameson Irish Whiskey Bushmill's 12 Year Old Redbreast 12 Year Old Boann Marsala Cask

#### Scotch Starter - 23

Johnnie Walker Black Label Glenfiddich 12-Year-Old Glenmorangie 12-Year-Old Macallan Double Cask 12-Year

#### Tequila Starter - 19

Don Julio Blanc Patron Silver Herradura Reposado Teremana Anejo

#### **Bourbon Premium - 38** Barrell Bourbon New Year

Old Elk Port Cask Finish Yellowstone Ltd 2023 Elijah Craig Barrel Proof C924

#### Irish Whiskey Premium - 49

Yellow Spot 12-Year Pot Still Drumshambo Galanta Single Jameson 18-Year-Old RedBreast PX Sherry Pot Still

#### Scotch Premium - 50

Glenglassaugh Sandend The Dalmore Cigar Malt The Balvenie French Oak 16 Glenmorangie Tale of Ice Cream

#### Tequila Premium - 58

**Dobel Christilino** Clase Azul Reposado Avion 44 Anejo Codigo Single Barrel - Barrel Strength Anejo - JJ's 1st Ed

#### Bourbon Single Barrel - 26

Savage & Cooke - 2nd Edition Ezra Brooks Full Proof - 3rd Ed Elijah Craig Barrel Strength - 5th Ed Knob Creek Single Barrel - 21st

#### Ultra Premium Flight - 600 OFC 1994

OFC 1995 Angel's Envy Cask Strength 23 Clase Azul Ultra Anejo Tequila

#### Peated Scotch - 54

Lagavulin 11-Year-Old Offerman Bowmore 15-Year-Old Sherry Laphroaig "Lore" Octomore 14.1

#### Gin Starter - 15

Monkey 47 **Engine Gin** Hendrick's Flora Flora McQueen and the Violent Fog

# Naturally Derived THC Cocktails Yes, naturally derived hemp based THC is legal! Here are some tasty cocktails!

Zach's Back - Nowadays THC Infused non-alcohol spirit, pineapple juice, fresh squeezed lime and prickly pear syrup. Shaken and strained on ice in a smoked Collins glass. Topped with ginger ale. - 10

MaryJane Mojito - Nowadays THC Infused non-alcohol spirit, strawberry syrup, fresh lime juice, simple syrup and mint. Built in a Collins glass with Fever Tree Club Soda. - 10

"That's What" She Said - Nowadays THC Infused nonalcohol spirit, Dhos Orange NA liqueur, Real Blueberry Syrup, pomegranate juice, fresh squeezed lime juice, and mint. Served in a Nick and Nora, garnished with a lime twist. - 10

### Signature "Mock" tails

**Hibiscus Kiss** - Hibiscus tea, pineapple juice, simple syrup, and fresh lemon juice. Served up with a twist and mint. - 7

Katie's Kocktail 2.0 - Seedlip Notas de Agave, agave nectar, fresh squeezed lime juice and fresh kiwi. Shaken and strained in a collins glass. Topped with Fever Tree club soda. - 7

JJ's Moji-No - Seedlip Grove 42, pineapple juice, simple syrup and fresh lime juice. Shaken with muddled mint and served in a Collins glass over ice. - 7

**Aperol Spritz Lite** - Spritz Del Conte, topped with club. Served in a wine glass and garnished with an orange slice - 7

# Stay in the know with what's going on at JJ's! Join our EXCLUSIVE Facebook Group...

## What's Going on at JJ's?



Happy Hour is Monday - Thursday 3pm to 5pm - Friday & Saturday - Noon to 5pm!

Wines by the Glass (or Bottle)		
Moscato-Riesling (Sweet Palate)	Glass	Bottle*
Castello del Poggio Moscato - Italy	8	24
J. Lohr Baymist Riesling - Monterey, California	8	24
Sparkling Wines (Dry)		
Contarini Prosecco Millesimato - Italy	8	24
Contarini Blanc de Blancs - Italy	8	24
Veuve Cliquot Champagne - France		100
Chardonnay (Medium-Full Bodied)		
Prescription Chardonnay - Carneros, California	9	27
Quilt Chardonnay - Napa Valley, California	15	45
Rombauer Chardonnay - Carneros, California 2022		70
Cakebread Chardonnay - Napa Valley, California 2022		75
Pinot Grigio-Sauvignon Blanc (Light-Dry)		
Threadcount by Quilt Sauvignon Blanc - CA	8	24
Magnolia Pinot Grigio - Italy	8	24
Barker's Arona Sauvignon Blanc - Marlborough	9	27
Paco & Lola Albariño - Rias Baixas, Spain	10	30
Merry Edwards Sauvignon Blanc - Russian River, CA		75
Rosé (Light-Dry)		
Pure Mirabeau Rosé - France	10	30
Fritz Müller Secco Rosé - Germany	9	27
Miraval Rosé - Provence, France	12	36
Pinot Noir-Rhone Style (Delicate-Dry)		
Juggernaut Pinot Noir - Russian River California	9	27
Louis Jadot Pinot Noir - Burgundy, France	12	36
Belle Glos "Ballade" Pinot Noir - California	15	45
Sean Minor "Robert's Road" Pinot Noir - Sonoma Coast		85
Bergstrom "Silice" Pinot Noir - Willamette Valley, OR		130
Cabernet & Merlot (Medium to Full - Dry)		
DAOU Cabernet - Paso Robles, California	8	24
Juggernaut Cabernet - Hillside, California	9	27
J. Lohr Hilltop Cabernet - Paso Robles, California	12	36
Caymus California Cabernet - California 2022		55
Duckhorn Merlot - Napa Valley, California 2020		80
My Favorite Neighbor Cabernet - Paso Robles, California		70
Purlieu Cabernet - Napa Valley, California 2018		150
Zinfandel-Petite Sirah-Syrah (Full - Dry)	_	
Ted Red, California The Driver or "Calde" Zinfondel California	9	27
The Prisoner "Saldo" Zinfandel - California	10	30

No cork fee on wines by the bottle listed above! We have over 2000 wines in stock! You may have any of them here in JJ's Bar for a scaled cork fee. \$5 up to \$20/bottle - \$10 up to \$40/bottle \$15 up to \$75/bottle - \$20 for bottles \$75 and up

Price for the bottle is the JJ's VIP Price!

#### Bottled & Can Beer!

The Usual Suspects...
Coors Light, Miller Lite, Bud Light
Michelob Ultra, Grain Belt Premium
Budweiser & Busch Light
Corona, Heineken, Stella Artois

Ciders & Seltzers...
Angry Orchard
High Noon (Pick a Flavor)
White Claw (Pick a Flavor)

#### More Bottles & Cans

Did you know we have a massive selection of single beers? Did you also know that you can have any of those beers served to you right here in JJ's Bar? Pay the VIP Price plus an additional \$3 for all beers under \$5 and \$5 for beers and seltzers over \$5. Feel free to peruse and let us know what you want. We will grab it for you!

### Delta 9 Naturally Derived THC Beverages

Have you tried a THC Seltzer yet? We have a number of brands and flavors available to enjoy here in JJ's Bar!

Modist Brewing - Surly Brewing -Fair State Brewing Oliphant Brewing - Trail Magic Eponymous Brewing Covert Artisan Ales - Gigli Just to name a few!

**Beers On Tap!** 

Our draft beers have a big emphasis on locally made crafts but we also have a few other regional favorites!

Please scan the QR Code or flip to the other side!

Also available "TO-GO" in a growler!



# Non-Alcohol Beers & Beverages

Lagunitas Hop Water
Lagunitas IPNA
Sam Adams "Just the Haze"
Stella Liberté
Guinness NA, Corona NA
Athletic Brewing
Clausthaler - Original & Dry Hopped
Budweiser Zero, Coors Edge

We applaud those embracing the non-alcohol lifestyle!