

STARTERS

DIPS + SPREADS | 16

garbanzo hummus, tzatziki, pimento cheese, wood-fired dough

SCRATCH BISCUITS | 11
honey butter**HERB FRITES | 10**

house-cut idaho potatoes, jones sauce, ketchup

DEVILED EGGS | 11

pickled red onion, dill

CACIO E PEPE WINGS | 16

grana padano, crushed peppercorn sauce, jones hot sauce

ROASTED BRIE | 16

roasted brie, candied red onion, crispy rosemary, roasted red grapes, toasted lemon, grilled sourdough

POT PIE CROQUETTES | 14

pea aioli, mirepoix, aged parmesan, parsley powder

WOOD-FIRED  PIZZAS*From Our In-House Bakery***HOT ROD | 18**

fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey

MARGHERITA | 14

tomato sauce, mozzarella, basil, grana padano

ELOTE | 16

char-grilled corn, queso fresco, cilantro, jalapeño, chili-lime aioli

PARMA | 18

tomato sauce, mozzarella, prosciutto di parma, rocket salad, parmesan

SOUP + SALADS

LOBSTER BISQUE | 14

creamy tomato + lobster soup, wood-fired dough

WINTER GREENS | 14

mountain rose apple, bleu cheese, spiced pine nut, persimmon + mustard vinaigrette

CAESAR | 16

shaved parmesan, cracked pepper tuile, crispy soft egg, lemon, crouton

BB SALAD | 18

grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess dressing

FOOD AND SPIRITS

The Jones Food, Spirits, & More Assembly

CLUB CLASSIC | 14

pisco caravado, brandy sainte louise, cappelletti, dolin rouge vermouth, citrus, cherry + orange, balsamic vinegar

FROTINI | 11 *SERVED FROZEN*

prairie wolf vodka, grind espresso liqueur, cold brew, oat milk foam

BASE LAYER | 14

monkey shoulder scotch, ancho reyes, ancho + pepita orgeat, smoked chili bitters, tajin, clarified

GAP YEAR | 12

lemongrass + fresno pepper infused tito's vodka, curry + lime super juice, miso + palm, egg white

TIGER'S BLOOD | 14

mellow corn whiskey, balcones baby blue, nixta corn liqueur, st. george nola coffee liqueur, hibiscus, morita chile, allspice, cinnamon

UGG BOOTS | 10 NON ALCOHOLIC

lyre's london dry spirit, raisin, almond, blackberry, ginger, cinnamon, tonic

CARDAMOM JEANS | 14

elijah craig rye whiskey, dolin blanc vermouth, cardamom + orange, bitters

FROSÉ | 11 *SERVED FROZEN*

marqués de CÁCERES rosé, gordon's gin, lemon, strawberry

DISCO NAP | 12

el jimador tequila, cointreau, lime, sage syrup, fresh blackberry

DAGWELL DIXIE | 12

pecan infused rittenhouse rye, laird's applejack, house bitters

JONES 75 | 12

strawberry + jalapeño infused gordon's gin, brut rosé, sherry, lemon, hellfire shrub

MOSCOW MULE | 10 ON TAP

prairie wolf vodka, lime, ginger



REFINED REGIONAL CUISINE

MAINS

ASSEMBLED WITH CARE

NASHVILLE HOT CHICKEN | 28

spicy fried chicken, hot honey, smoked creamed corn, scratch biscuits

J BURGER | 16 Prepared Medium

sidwell farms beef, thick cut bacon, american cheese, butter lettuce, onion, pickle, pimento aioli, house brioche bun, served with frites, sub caesar or winter greens + 6

STEAK FRITES | 44 Prepared Medium

sidwell farms NY strip, green peppercorn sauce

BUDDHA BOWL | 18 VEGAN

sorghum, crispy sweet potato, salt-roasted red beet, hummus, mushroom, roasted cauliflower purée, pickled cherry tomato

PORK MILANESE | 32

crispy sakura pork, comté whipped potato, caramelized onion + apple jus, arugula salad, green apple vinaigrette

HALF CHICKEN | 32

za'atar spiced chicken, caramelized onion + herb raita, roasted baby carrots, gremolata

PACIFIC BASS | 38

preserved green tomato + dill beurre blanc, smoked leek

SCALLOPS | 32

seared jumbo scallops, fondant potato, caramelized parsnip beurre blanc, lollipop kale

TRUFFLE MALFADINE | 28

house malfadine pasta, mascarpone + black truffle, mushroom duxelles, parmesan

CACIO E PEPE | 16

house made spaghetti, crushed peppercorn, pecorino romano, grana padano

RIGATONI | 20

crushed tomato vodka sauce, lardon, whipped ricotta