

No. STARTERS

A1	<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 16
A2	<u>Camembert Basque Cheesecake</u> savory basque cheesecake, whipped ricotta, pistachio, balsamic moon drop grapes, pan de jamón boule	\$ 18
A3	<u>Scratch Biscuits</u> honey butter	\$ 12
A4	<u>Herb Frites</u> house-cut kennebec potatoes, jones sauce, ketchup	\$ 10
A5	<u>Deviled Eggs</u> pickled red onion, dill	\$ 12
A6	<u>Cacio e Pepe Wings</u> grana padano, crushed peppercorn sauce, jones hot sauce	\$ 16
A7	<u>J-Rings</u> mound of onion rings, fried seasonal vegetables, tarragon + ranch sauce	\$ 14

No. SOUPS + SALADS

S1	<u>Guinness Stew</u> braised oxtail, onions, mushrooms, carrot, peas, guinness broth, wood-fired dough	\$ 14
S2	<u>Winter Greens</u> butter lettuce, mountain rose apple, blue cheese, spiced walnut, persimmon + mustard vinaigrette	\$ 14
S3	<u>Caesar</u> shaved parmesan, cracked pepper tuile, crispy soft egg, lemon, crouton	\$ 16
S4	<u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess dressing	\$ 18
S5	<u>Buddha Bowl</u> (vegan) turmeric quinoa, hot sorghum sweet potato, avocado, crispy chickpeas, pickled carrot, jalapeño, red cabbage, swiss chard, pepitas, tahini crema	\$ 18

No. MAINS

M1	<u>Nashville Hot Chicken</u> spicy fried chicken, hot honey, buttermilk coleslaw, scratch biscuits	\$ 28
M2	<u>J Burger</u> house ground beef, jones burger sauce, sharp cheddar, butter lettuce, pickle served with frites, sub caesar + (chef's cook temp - medium)	\$ 18
M3	<u>Steak Frites</u> snake river farms prime NY strip, green peppercorn sauce (chef's cook temp - medium)	\$ 46
M4	<u>Trout</u> grilled peri-peri trout, brown butter pan sauce, preserved lemon, shallot, sweety drop peppers, celeriac + apple pavé, green tomato beurre blanc	\$ 38
M5	<u>Pork Chop</u> ancho glazed bone-in pork chop, anson mills stone ground grits, confit tomato, roasted brussel sprouts, charred pearl onion, pickled beet, chimichurri	\$ 32
M6	<u>Pollo Al Forno</u> heritage chicken, collard greens risotto, charred squash + radicchio, sauce piquant	\$ 32
M7	<u>Lamb Parmigiana</u> house spaghetti + marinara sauce, buffalo mozzarella	\$ 34
M8	<u>Cacio e Pepe</u> house spaghetti, crushed peppercorn, pecorino romano, grana padano	\$ 16
M9	<u>Rigatoni</u> crushed tomato vodka sauce, lardon, whipped ricotta	\$ 22
M10	<u>Étouffée Cappellaci</u> crawfish stuffed pasta, bouillabaisse brodo, charred okra, chive	\$ 24

No. WOOD-FIRED PIZZAS

P1	<u>Hot Rod</u> fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, peppers, chicharrón, hot honey	\$ 18
P2	<u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 14
P3	<u>Elote</u> char-grilled corn, queso fresco, cilantro, jalapeño, chili-lime aioli	\$ 16
P4	<u>Parma</u> tomato sauce, mozzarella, prosciutto di parma, rocket salad, parmesan	\$ 18
P5	<u>Butter Chicken</u> butter chicken sauce, shredded chicken, mozzarella, goat cheese, cashews, cilantro	\$ 18

*PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES. WE OFFER A SPECIAL DIETARY RESTRICTIONS MENU. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS. THE JONES OFFERS A VARIETY OF GLUTEN-FREE ITEMS, DESPITE OUR PRECAUTIONS, TRACE AMOUNTS OF GLUTEN CROSSOVER MAY OCCUR.

BEVERAGE INVENTORY

HOUSE COCKTAILS

Frotini *(served frozen)* \$11
tito's vodka, prairie wolf dark,
jones cold brew, oat milk foam

Sweater Weather \$13
copper + kings apple brandy,
averna, pear eau de vie,
Chinese five spice, sorghum,
jerry thomas' decanter bitters

Rigamarole \$13
avocado infused bacardi rum,
genever, aquavit, lime sherbet juice,
cane syrup, pistachio orgeat,
coconut cream, mint tincture

Haterade \$11
tito's vodka, italicus bergamot,
melon, lemon, saltiness

Tush Push \$12
drumshanbo gin, hayman's old
tom gin, aquavit, apricot, lime,
guava soda

CardaMom Jeans \$12
elijah craig rye whiskey,
dolin blanc, cardamom + orange,
bitters

Jalisco Sour \$12
el jimador tequila, ilegal mezcal,
granny smith apple, fennel, lime,
egg white, red wine

Jones 75 \$12
strawberry + jalapeño infused
gordon's gin, brut rosé, sherry,
lemon, hellfire shrub

Disco Nap \$12
el jimador tequila, cointreau,
lime, sage syrup, blackberry

Make it a **Power Nap with
Non-Alcoholic Almave Blue Agave Spirit*

Dagwell Dixie \$12
pecan infused rittenhouse rye,
laird's applejack, house bitters

Moscow Mule *(on tap)* \$10
prairie wolf vodka, lime, ginger

Frosé *(served frozen)* \$11
rosé, gordon's gin, lemon,
strawberry

WINE

WHITE

Chardonnay
Darms Lane – Napa Valley, CA 14/60

Stoller Estate Chardonnay
– Dundee Hills, OR 13/56

Guy Robin Chablis Vieilles Vignes
– Chablis, France 95

Sauvignon Blanc
Auntsfield Single Vineyard
– Marlborough, New Zealand 13/56

Domaine du Salvard "Unique"
– Loire Valley, France 14/60

Chaumeau-Balland Sancerre
– Loire Valley, France 82

Pinot Grigio
Cantina di Caldaro
– Alto Adige, Italy 11/46

Outliers
Ontañón Tempranillo Blanco
– Rioja, Spain 12/52

Muga Blanco – Rioja, Spain 11/46

Evolució Furmint
– Tokaj, Hungary 11/46

PickleBall Orange Wine
– Napa Valley, CA 14/60

Avignonesi Da-Di Toscana Bianco
– Tuscany, Italy 70

Angelo Negro Piedmont White
– Roero, Italy 56

RED

Cabernet Sauvignon
Martin Ray – Sonoma County, CA 12/52

Hedges C.M.S – Columbia Valley, WA 13/56

Pinot Noir
Averæn – Willamette Valley, OR 13/56

Presqu'ile
– Santa Barbara, CA 14/60

Schug
– Carneros, CA 78

Malbec
Kaiken Estate – Mendoza, Argentina ... 12/52

Outliers
La Cartuja – Priorat, Spain 14/60

Val des Rois Côtes du Rhône
– Rhône Valley, France 12/52

Marine Descombe Beaujolais-
Villages – Burgundy, France 13/56

Sebestyen Kadarka
– Szekszárd, Hungary 12/52

Benanti Etna Rosso
– Mt. Etna, Sicily, Italy 74

Château Leroy-Beauval Bordeaux
Supérieur – Bordeaux, France 84

Barton & Guestier
Châteauneuf-du-Pape
– Châteauneuf-du-Pape, France 105

ROSÉ

Social Bird
– Provence, France 13/56

G.D. Vajra Rosabella Rosato
– Piedmont, Italy 12/52

SPARKLING

Faire la Fête Brut Rosé
– Crémant de Limoux, France 55

Blanchard Perez Cava
– Cava, Spain 12/52

Zonin Prosecco – Veneto, Italy 10/42

Foris Vineyards Moscato
– Cave Junction, OR 10/42

Field Recordings Salad Days
Pet Nat – San Luis Obispo, CA 12/52

Lyre's Classico Sparkling **NA**
– Sydney, Australia 10/42

Schramsberg Blanc De Noirs
– North Coast, CA 110

Veuve Clicquot Yellow Label
– Champagne, France 140

Perrier-Jouët Belle Epoque
– Champagne, France 350

BEER ASSEMBLY

CRISP + BRIGHT

Montucky Cold Snacks \$6
light lager

 **Roughtail Nada** \$8
Nada Pink Limonada
fruited sour

Dogfish Head \$6.5
SeaQuench Ale
session sour

 **Anthem Brewing** \$8
Pineapple Mango
fruited sour

 **Neff Brewing** \$9
Raspberry Pride
fruited sour

 **Cowboy Cold** \$5
light lager

 **Concert Beer** \$6
light lager

 **Neff Brewing** **6F** \$8
Apollo
american blonde

 **Skydance Brewing** \$7
OU NIL Beer
lager

 **Angry Scotsman** \$7
Gateway to Helles

 **Roughtail Roam** \$7
& Ramble
blonde ale

 **Skydance Brewing** \$6.5
Rez Dog
pilsner

 **Stonecloud Classique** \$7
pilsner

 **Marshall Brewing** \$7
Kolsch

 **Iron Monk Stilly** \$7
Wheat

 **Stonecloud Neon** \$7
Sunshine
belgian white

 **Anthem Golden One** \$6
blonde

Austin Eastciders **6F** \$6
Blood Orange

 **By All Means** \$8
Lucent Bond
krystal weisse

Athletic Brewing **NA** \$6
Upside Dawn
golden style

HOPPY + BOLD

Founders All Day IPA \$6
session IPA

 **Roughtail City IPA** \$7

 **Lively Grapefruit IPA** \$8.5

 **Laqunitas IPA** \$6

 **Mountain Fork** \$7.5
Gentleman Jackalope
citra IPA

 **Coop F5 IPA** \$6.5

 **Cabin Boys Trail Magic** \$8
hazy IPA

 **Roughtail Everything** \$8
Rhymes with Orange
new england IPA

 **Stone Brewing** \$6.5
hazy IPA

AMBER + GOLD

 **Mountain Fork** \$8.5
Sneaky Snake
belgian golden ale ...

 **Skydance Brewing** \$6.5
NDN Time
amber ale

 **Lively Amber Lager** \$8.5

 **Angry Scotsman** \$9
Fortitude
belgian tripel

DARK + RICH

 **Great Divide Yeti** \$8.5
stout

 **Prairie Bomb!** \$11
imperial stout

 **Guinness** \$7.5
stout

ROTATORS

 **Prairie Artisan Ales**

 **Stonecloud**

 **Heirloom Rustic Ales**

 **OK Cider**

STANDARD FARE

Michelob Ultra \$4.5

 **Coors Light** \$4.5

 **Bud Light** \$4.5

Miller Lite \$4.5

Pabst Blue \$4
Ribbon

Miller High \$3
Life Pony 7oz

Coors Banquet \$4.5

 **Yuengling** \$4.5

Blue Moon \$6.5

Modelo \$5

 **Pacifico** \$6.5

Stella Artois \$6

Shiner Bock \$5.5

SELTZER

White Claw **6F** \$5.5

 **Clubby** **6F** \$6.5

 = Local Beer

 = Draft Beer

6F = Gluten-Free

NA = Non-Alcoholic