

APPETIZERS

HOUSE SPINACH DIP

A blend of cheeses, spinach, jalapeños, artichoke hearts served with tortilla chips and salsa 13.95

★ AHI TUNA POKE*

Sushi grade tuna tartar in a Hawaiian style marinade of soy, ginger, red chili and macadamia nuts on wonton chips with kaiware sprouts and avocado 13.95

ROASTED RED PEPPER HUMMUS

Hummus with pita bread, veggies & Checca 12.50

CALAMARI & PEPPERS

Breaded calamari flash fried and tossed with cherry, serrano and shishito peppers 13.95

★ CHICKEN AND AVOCADO EGG ROLLS

Chicken breast, fresh avocado & sun-dried tomato wrapped in a crispy fried wonton. Served with a sweet chili sauce & southwest ranch 12.95

SEARED AHI SASHIMI*

Ahi tuna slightly blackened, seared rare. Served with Asian salad and white rice 13.95

CHICKEN LETTUCE WRAPS

Grilled chicken breast, wontons, shredded carrots, cilantro, sprouts & diced tomatoes. Served with lettuce cups, wasabi vinaigrette & sweet chili sauce 12.95

BREWHOUSE SLIDERS*

Three mini Angus burgers topped with Bleu cheese, grilled onions & Dijon mayo 11.95 Add brewery fries \$1

★ KILLER STEAK TACOS*

Two corn tortillas filled with filet mignon, cilantro, Jack cheese & grilled onions 12.50 Add Avocado \$1

NACHOS NIRVANA

Tortilla strips, three cheeses, black beans, jalapeño salsa, pico de gallo and sour cream 14.95

Add: 8oz of steak 6 Diced chicken breast 4 Guacamole 3

SPICY CHICKEN WINGS

A pound of wings tossed in our own wing sauce & served with bleu cheese & veggie sticks 12.95

★ BONELESS BUFFALO WINGS

Breaded chicken breasts fried & tossed in spicy wing sauce with bleu cheese and veggie sticks 12.95

BREWHOUSE PRETZEL

Served with homemade cheese sauce and yellow mustard \$6.95

FRESH BAKED FLATBREADS

Chicken Pesto, Margarita or Sausage Basil & Roasted Pear & Bleu cheese 10.95

SMALL PLATES

NOT YOUR MOM'S DEVEILED EGGS

Fried egg whites, jalapeno yoke with Siracha aioli 6.50

BRUSSEL SPROUTS

Truffle oil, grated parmesan 7.50

BUFFALO CAULIFLOWER

Breaded cauliflower tossed in spicy wing sauce with bleu cheese 7.95

TRUFFLE FRIES 7.95

LOTS OF TOTS

Tots the way you remember them as a kid but served with chipotle aioli and spicy Tapatio ketchup 7.95

CEVICHE TACOS*

Citrus-marinated shrimp, tomato, avocado, cucumber, red onion and cilantro 7.95

EDAMAME

Steamed soy beans in the pod tossed in kosher salt & served hot or cold. Your choice! 6.95

GREEN BEAN FRIES

Breaded served with your choice of Bleu cheese dressing or Southwest Ranch 7.50

PIZZAS

★ THE WORKS PIZZA

Mozzarella, marinara, roasted tri-colored bell peppers, Italian sausage, pepperoni and sautéed mushrooms 14.95

SPICY PEPPERONI

Lots of pepperoni, roasted jalapeño, grilled onions, marinara & mozzarella 14.50

BARBECUE CHICKEN

Grilled chicken breast, BBQ sauce, red onion, cilantro and mozzarella cheese 14.50

TOMATO BASIL (V)

Fresh tomatoes, fresh basil, marinara, fresh mozzarella & fontina cheese 13.95

PROVENCE PIZZA (V)

Tomato sauce, roasted garlic, mozzarella, basil, artichoke hearts, capers and roma tomatoes 13.95

HERB CRUSTED
GLUTEN FREE CRUST
+\$3

ENTREE SALADS

GRILLED SALMON SALAD*

Atlantic salmon with a sweet soy teriyaki with field greens, rice sticks, wontons, bean sprouts, peanuts, tri-color peppers and carrots. Tossed in a wasabi vinaigrette 16.95

BARBECUE CHICKEN SALAD

Grilled diced chicken breast, roasted corn, jicama, tomatoes and mixed greens in ranch dressing. Topped with fried onion strings, tortilla strips, feta cheese with BBQ sauce 13.95

★ THAI STEAK SALAD*

Filet mignon pieces with mixed field greens, tri-color peppers, red onion, peanuts, mango chunks in our wasabi vinaigrette 16.95

THE COBB SALAD

Mixed field greens, chicken breast, tomatoes, bleu cheese, bacon, hard-boiled eggs and avocado with our house vinaigrette 14.95

BERRY SALAD (V)

Mixed field greens with assorted berries, candied walnuts and bleu cheese crumbles. Tossed with raspberry vinaigrette 12.95

SPICY AHI SALAD*

Mixed greens with sushi grade ahi, cucumbers, onion, avocado and cilantro. Tossed in spicy mayo and ponzu sauce 13.95 double ahi 21.95

ASIAN CHICKEN SALAD

Napa cabbage, red cabbage, carrots, roasted peanuts, fried wontons, diced grilled chicken tossed with sesame dressing 12.95

KALE AND QUINOA SALAD (V)

kale, cabbage, fresh mint, roasted peanuts, sundried cranberries, quinoa, shaved parmesan cheese tossed with peanut dressing 11.95

SANDWICHES & BURGERS

WORLD FAMOUS FRENCH DIP*

Sliced prime rib topped with Swiss cheese on a baguette. Served with au jus and creamy horseradish 18.95

CRISPY CHICKEN SANDWICH

Chicken breast marinated in buttermilk then fried crispy. Topped with Kale in a lemon & orange aioli and tomato drizzled with a sweet Habanero peach sauce on toasted buns 13.95

★ AHI STEAK SANDWICH*

Seared sushi grade blackened ahi served on a wheat bun with lettuce, tomato and an herb pesto aioli 15.50

PATTY MELT*

Toasted rye, lots of cheddar cheese, grilled onions, Thousand Island dressing 14.95

PASTRAMI RUEBEN

Thinly sliced pastrami, Swiss cheese, Thousand Island dressing served on wheat bread (sauerkraut optional) 14.95

“BIG & AWESOME” BLTA

Toasted Rye bread, Applewood bacon, lettuce, tomato, avocado and mayo 15.95 Add fried eggs* \$2

BLACKENED CHICKEN SANDWICH

Chicken breast with melted Cheddar cheese, grilled onions, lettuce, tomato, pickles, Thousand Island dressing on a wheat bun 13.95

★ Ask About Our “BIGGER BADER ASSER” BURGER! ★

FAVORITES

Add a Cup of House Made Soup, House or Caesar Salad 4

★ BLACKENED MAHI TACOS*

Jack cheese, cabbage and fresh cilantro in corn tortillas. Served with fresh avocado, tomato roasted salsa and a lime tartar sauce 16.50

CAJUN JAMBALAYA

With shrimp, andouille sausage, red peppers with white rice 17.95

★ BABY BACK RIBS

A full rack of fall off the bone BBQ pork ribs with hand cut fries Full rack 26.95 Half rack 20.95

BBQ CHICKEN BREAST

Boneless and skinless grilled breasts brushed with our BBQ sauce. Served with garlic mashed potatoes and seasonal vegetables 17.95

CRUSTED PARMESAN CHICKEN

Breaded chicken breast topped with mozzarella cheese. Served over linguine and tossed in a light tomato sauce 17.95

★ HALIBUT FISH & CHIPS

Halibut battered with our Dumb Blonde Ale. Garnished with coleslaw, lemon wedges and sweet corn mayo. Served with shoestring fries 19.95

ANGEL HAIR PASTA

Tossed in olive oil, garlic, fresh basil, tomatoes, spinach and topped with Parmesan cheese and grilled chicken 15.95 or with jumbo shrimp* 19.95

WILD MUSHROOM AND CHICKEN PASTA

Penne pasta, blackened chicken with shitake, portabello and button mushrooms. SautEeed in a cream sauce topped with Gouda cheese 16.95

★ JALAPEÑO MAC & CHEESE WITH CHICKEN

Grilled chicken, diced tomatoes, bacon and raditori pasta in a creamy ale sauce made from our own beer with Jack, cheddar, pepper Jack cheese and don't forget the Jalapeños 17.95

SALADS & SOUPS

JT'S HOUSE SALAD

Mixed greens and julienne carrots tossed in our vinaigrette dressing 6.95

TOMATO & MOZZARELLA SALAD

With balsamic vinegar reduction 5.95

CAESAR SALAD*

Romaine, croutons, parmesan cheese, Caesar dressing 7.50

THE WEDGE

Iceberg wedge with tomatoes, bleu cheese dressing, bleu cheese crumbles, bacon and red onions 7.95

WALNUT AND PEAR SALAD

Mixed field greens, candied walnuts, bleu cheese crumbles tossed in our raspberry vinaigrette 7.95

Add Steak 6, Chicken 5, Seared Ahi 8 or Cheeseburger (just the patty & cheese) 6

BREW HOUSE CHILI Cup 4.50 Bowl 5.50

Garnishes upon request: Sour cream, Jack-Cheddar cheese, green onion

ALE & CHEESE SOUP

Our signature soup made with Basic Blonde topped with Cheddar cheese & croutons Cup 4.50 Bowl 5.50

CHICKEN TORTILLA SOUP Cup 4.50 Bowl 5.50

SUN – Broccoli Cheese **THURS** – Vegetable
MON – Black Bean **FRI** – New England Clam
TUES – Carrot Chowder
WED – Tomato Basil **SAT** – Chicken Tortellini

THE COWBOY BURGER*

Bleu cheese, onion rings, bacon and barbecue sauce served on a toasted bun 15.95

THE BUFFALO BURGER*

Ground buffalo, Jack cheese, lettuce, tomato sliced red onion and roasted red pepper mayo served on a whole wheat bun 15.95

THE VEGGIE DELIGHT BURGER (V)

With arugula, feta cheese, red onions, cucumber, pesto mayonnaise, tomato and hummus served on a whole wheat bun 12.95

TURKEY BURGER

Avocado, Swiss cheese, bacon, lettuce, tomato and sprouts with lemon tarter sauce served on a toasted bun 13.95

★ THE \$25 BURGER*

Topped with 8oz of sliced prime rib, bacon, onion straws, Swiss cheese, sweet corn mayo & avocado served on a toasted bun 25.00

CLASSIC CHEESE BURGER*

Angus steak burger patty with lettuce, tomato, onion, pickles, secret sauce on a toasted bun 13.95
Add fried eggs \$2 • Avocado, jalapeño OR bacon \$1

STEAKS & SEAFOOD

All of our steaks are USDA Prime and Choice from Midwestern corn fed beef. Aged 28-31 days

HIBACHI FILET STEAK*

12oz hibachi marinated filet mignon, mashed potatoes, tempura battered asparagus 28.95

★ 16 OZ RIBEYE*

Our most flavorful steak charbroiled or blackened to order Served with garlic mashed potatoes and seasonal vegetables 34.95

BLEU CHEESE PRIME SIRLOIN*

10 oz prime top sirloin topped with bleu cheese butter, fried onions and a white wine demi glaze. Served with garlic mashed potatoes and seasonal vegetables 25.95

GRILLED SALMON*

Atlantic salmon charbroiled, blackened or topped with a sweet soy teriyaki, served with steamed rice and fresh vegetables 23.95

★ CHILEAN SEA BASS*

Chilean sea bass marinated in a sweet ginger soy, served with fresh sautéed spinach and steamed rice 32.95

SEARED AHI*

Ahi tuna slightly peppered then seared rare with grilled asparagus, tri-color quinoa and a ginger aioli 25.95

SIDES

Sweet Potato Fries 5.95 Sautéed Spinach 5.95
Coleslaw 3.95 Steak Fries 6.95
Fresh Asparagus 7.50 Steamed Rice 3.95
Jalapeño Mac & Cheese 6.95 Seasonal Vegetables 4.95

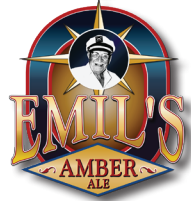
(V) Vegetarian Prices and items subject to change. We use only trans fat free oil. Not all ingredients are listed in the menu description. Please ask your server if you have any questions or concerns.

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



JT'S HANDCRAFTED BEER

JT BEER SAMPLER
6 - 5OZ POURS FOR 11.95



BREWING HANDCRAFTED BEERS ON SITE IS OUR SPECIALTY!

We use only the best ingredients & stringent brewing processes to ensure every batch is a palette pleasing experience.

	5oz	Pint	22oz
DUMB BLONDE ALE	3.50	6.95	8.95
This light bodied ale is golden in color with a smooth crisp finish. Our lightest brew (4.8% ABV)			
HEFEWEIZEN	3.50	6.95	8.95
Straw colored and cloudy, lightly hopped and garnished with a slice of lemon (5.2% ABV)			
714 IPA	3.75	7.95	9.95
A highly hopped ale brewed with Pacific Northwest hops producing a full flowery aroma (6.9% ABV)			
EMIL'S AMBER	3.50	6.95	8.95
Grandpa's very own. Rich malt amber colored ale balanced by fresh German hops (5.2% ABV)			
IMPERIAL STOUT	3.75	7.95	9.95
Aged with French oak - a full bodied and moderately bitter ale balanced between black roasted flavors and bold malt accents (8% ABV)			
SEASONAL BEER ON TAP	3.50	6.95	8.95
Please check with your server for our current beer on tap			

GUEST DRAFT

	5oz	Pint	22oz
REVEREND NAT'S REVIVAL CIDER 6% ABV	3.50	7.50	9.50
AVERY "WHITE RASCAL" Belgian style white 5.6% ABV	3.50	7.50	9.50
OMMEGANG HENNIPEN Farmhouse Saison 7.7% ABV	3.50	7.50	9.50
STELLA ARTOIS 5.0% ABV	3.50	7.25	8.95
HANGAR 24 ORANGE WHEAT 4.6% ABV	3.50	7.25	8.95
BALLAST POINT SCULPIN IPA 7% ABV	3.75	7.95	10.50
BALLAST POINT "MANTA RAY" DOUBLE IPA 8.5% ABV	3.95	8.95	10.95
CHIMAY TRIPEL Abbey Trappist 8.0% ABV	5oz pour 4.35	12oz pour	10.95

GUEST CRAFT TAPS Please check with your server for our current beers on tap

SCOTCH, WHISKEY AND BOURBON

GLENLIVET 12 year	11.95
GLENLIVET 18 year	17.95
GLENFIDDICH 12 year	11.95
MACALLAN 12 year	14.95
MACALLAN 12 year Double Cask	16.95
MACALLAN 15 year Fine Oak	26.95
MACALLAN 18 year	33.95
MACALLAN Rare Cask	48.95
MACALLAN 25 year	175.00
BALVENIE 12 year	16.95
BALVENIE 17 year	25.95
CHIVAS 12 year	9.95
DEWARS	9.95
WALKER RED	9.95
WALKER BLACK	11.95
WALKER BLUE	35.95
JAMESON	9.95
JACK DANIELS	9.50
GENTLEMEN JACK	11.95
JACK HONEY	9.50
JACK DANIELS FIRE	9.50
JACK DANIELS SINGLE BARREL	13.95
MAKERS MARK	10.95
MAKERS MARK 46	13.95
BULLEIT	10.95
BULLEIT RYE	10.95
WOODFORD RESERVE	13.95
KNOB CREEK	12.50
SEAGRAMS 7	8.95
CROWN ROYAL	9.95
CANADIAN CLUB	9.95
BUFFALO TRACE	11.95
V O	8.95
BASIL HAYDENS	13.95
OBAN	11.95

MARTINIS + COCKTAILS

BLACK CHERRY MULE	Zodiac Black Cherry vodka, Ginger beer and Lime Juice 9.95
★ MAUI MULE	Pau Maui vodka, Ginger beer and lime juice 9.95
MOSCOW MULE	Vodka, Ginger beer and lime juice 9.95
LEMON DROP	Citrus vodka, splash of sweet and sour, Sierra Mist, sugar rim and a lemon peel 12.95
PERFECT MANHATTAN	Makers Mark, sweet and dry vermouth. Stirred and served with a cherry 13.95
ELITE OF MARTINIS	Stoli Elite Vodka a splash of dry vermouth & garnished with olives. Served on the rocks or straight up 15.50
COSMOPOLITAN	Vodka, Triple Sec, cranberry juice with a lemon twist 12.95
JT'S ORANGE COUNTY COOLER	Peach Vodka, Peach Schnapps, pineapple juice, cranberry juice garnished with a pineapple, orange and a cherry 9.95
TOP SHELF LONG ISLAND	Bacardi Rum, Tito's Vodka, Bombay Sapphire Gin, Cointreau, sweet & sour and Pepsi garnished with a lemon wedge 13.95
★ BLOODY MARY	Vodka, Our bloody Mary mix, salted rim with bacon, spicy green bean, celery and an asparagus spear 10.95
SKINNY MARGARITA	USDA certified organic Azunia Platinum Blanco Tequila, Agave Nectar, and fresh squeezed lime juice 10.95
★ GRAPEFRUIT MARGARITA	Dulce Vida Grapefruit Tequila, agave nectar, and a splash of grapefruit juice 10.95

HAPPY HOUR

M - F 3PM TO 6:30PM*
THROUGHOUT THE ENTIRE RESTAURANT
*3PM-5PM ON EVENT DAYS
See Table Tent for Specials

BOTTLED BEER

BALLAST POINT SCULPIN PINEAPPLE 12oz	7.95
ODOULS NON-ALCOHOLIC 12oz	5.95
CORONA 12oz	6.95
DOS EQUIS 12oz	6.95
BUD LIGHT 16oz	7.50
STONE IPA 12oz	7.50
COORS LIGHT 12oz	6.95
GUINNESS 16oz	8.95
CHIMAY GRAND RESERVE BLUE 12oz	10.95
ST. BERNARDUS "12" 330ml 10.5% ABV	12.95
LINDEMANS LAMBIC FRUIT 12oz 4% ABV	12.95
UNIBROUE BLANCHE DE CHAMBLY 750ml	12.95
DELIRIUM NOCTURNUM 750ml	25.00

WHITE WINE

	Glass	Bottle
Pinot Grigio - House CA	7.50	28
Sauvignon Blanc - Kim Crawford, New Zealand	9.50	36
Sauvignon Blanc - Cakebread, Napa Valley		54
Fumé Blanc Ferrari Carano 2013, Sonoma County	9.95	50
Chardonnay - House, CA	7.50	28
Chardonnay - Hess Select, Monterey	9.00	34
Chardonnay - Sonoma Cutrer Russian River, CA	13.50	51
Chardonnay - Rombauer, Napa Valley		60
Chardonnay - Cakebread, Napa Valley		77

SPARKLING WINES

Sparkling House	Split 10.95	Bottle 36
Sparkling - Zonin Prosecco, Italy		Split 12.95
Sparkling - Moet Chandon "Imperial"		75
Sparkling - Veuve Clicquot, France		95
Sparkling - Dom Perignon, France		250

RED WINES

	Glass	Bottle
Pinot Noir Angeline Pinot Noir, CA	8.95	24
Pinot Noir Hahn Vineyards, Pinot Noir, Monterey	10.50	38
Pinot Noir - Towmey Pinot Noir, Napa Valley		68
Rose - White Girl Rose, California	8.95	33
Malbec - Dona Paula Uco Valley, Mendoza, Argentina	9.50	35
Merlot - House, CA	7.95	30
Merlot - Stags Leap, Napa Valley		69
Cabernet Sauvignon - House	7.95	30
Cabernet Sauvignon - Justin, Paso Robles	14	53
Cabernet Sauvignon - St. Supery, Napa Valley		45
Cabernet Sauvignon - SIMI Landslide, Alexander Valley		57
Cabernet Sauvignon - Pine Ridge, Napa Valley		79
Cabernet Sauvignon - Frank Family Vineyards, Napa Valley		85
Cabernet Sauvignon - Silver Oak, Alexander Valley		120
Cabernet Sauvignon Duckhorn, Napa Valley		120
Cabernet Sauvignon - Silver Oak, Napa Valley		200

NON-ALCOHOLIC BEVERAGES

SOLE ARTE sparkling or still 6.50

REPUBLIC OF TEA

FLAVORS: Pomegranate Green Tea, Passion Fruit Green Tea or Decaf Ginger Peach Black Tea 6.50

★ **HOMEMADE ROOT BEER** 3.00