

# APPETIZERS

## HOUSE SPINACH DIP

A blend of cheeses, spinach, jalapeños, artichoke hearts served with tortilla chips and salsa 13

## ★ 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

## ROASTED RED PEPPER HUMMUS

Hummus with pita bread, veggies & Checca 11

## CALAMARI & PEPPERS

Breaded calamari flash fried and tossed with cherry, serrano and shishito peppers 14

## ★ 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

## SEARED AHI SASHIMI

Ahi tuna slightly blackened, seared rare. Served with Asian salad and white rice 14

## CHICKEN LETTUCE WRAPS

Grilled chicken breast, wontons, shredded carrots, cilantro, sprouts & diced tomatoes. Served with lettuce cups, wasabi vinaigrette & sweet chili sauce 11

## BREWHOUSE SLIDERS

Three mini Angus burgers topped with bleu cheese, grilled onions & Dijon mayo 11

Add Brewery Steak Fries for \$1

## ★ KILLER STEAK TACOS

Two corn tortillas filled with filet mignon, Jack cheese & grilled onions 11

## BREW HOUSE NACHOS

Tortilla chips with Jack cheese, Cheddar cheese & house-made chili. Topped with pico de gallo, corn, green onions, guacamole and sour cream 11

Add Chicken \$4 or Steak \$5

## SPICY CHICKEN WINGS

A pound of wings tossed in our own wing sauce & served with bleu cheese & veggie sticks 12

## ★ BONELESS BUFFALO WINGS

Breaded chicken breasts fried & tossed in spicy wing sauce with bleu cheese and veggie sticks 11

## FRESH BAKED FLATBREADS

Chicken Pesto, Margarita or Sausage Basil & Pear 10

# SMALL PLATES

## NOT YOUR MOM'S DEVEILED EGGS

Fried egg whites, jalapeno and bacon yoke with a Siracha aioli 6

## BRUSSEL SPROUTS

Truffle oil, grated parmesan 7

## TRUFFLE FRIES 7

## LOTS OF TOTS

Tots the way you remember as a kid, except now they are served with chipotle aioli and spicy Tapatio ketchup 7

## CEVICHE TACOS

Citrus-marinated shrimp, tomato, avocado, cucumber, red onion and cilantro 8

## EDAMAME

Steamed soy beans in the pod tossed in kosher salt & served hot or cold. Your choice! 6

## GREEN BEAN FRIES

Tempura battered served with your choice of Bleu cheese dressing or Southwest Ranch 7

# PIZZAS

## ★ THE WORKS PIZZA

Mozzarella, marinara, roasted tri-colored bell peppers, Italian sausage, pepperoni and sautéed mushrooms 13

## SPICY PEPPERONI

Lots of pepperoni, roasted jalapeno, grilled onions, marinara & mozzarella 14

## BARBECUE CHICKEN

Grilled chicken breast, BBQ sauce, red onion, cilantro and mozzarella cheese 13

## TOMATO BASIL (V)

Fresh tomatoes, fresh basil, marinara, fresh mozzarella & fontina cheese 13

## PROVENCE PIZZA (V)

Tomato sauce, roasted garlic, mozzarella, basil, artichoke hearts, capers and roma tomatoes 13

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

## 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

## ★ THAI STEAK SALAD

Filet mignon pieces with mixed field greens, tri-color peppers, red onion, peanuts, mango chunks in our wasabi vinaigrette 16

## THE COBB SALAD

Mixed field greens, chicken breast, tomatoes, bleu cheese, bacon, hard-boiled eggs and avocado with our house vinaigrette 14

## BERRY SALAD (V)

Mixed field greens with assorted berries, candied walnuts and bleu cheese crumbles. Tossed with raspberry vinaigrette 12

## SPICY AHI SALAD

Mixed greens with sushi grade ahi, cucumbers, onion, avocado and cilantro. Tossed in spicy mayo and ponzu sauce 14 double ahi 22

## ASIAN CHICKEN SALAD

Napa cabbage, red cabbage, carrots, roasted peanuts, fried wontons, diced grilled chicken tossed with sesame dressing 13

## KALE AND QUINOA SALAD (V)

kale, cabbage, fresh mint, roasted peanuts, sundried cranberries, quinoa, shaved parmesan cheese tossed with peanut dressing, 10

# SANDWICHES & BURGERS

## WORLD FAMOUS FRENCH DIP

Sliced prime rib topped with Swiss cheese on a baguette. Served with au jus and creamy horseradish 18

## 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 a toasted bun 14

## ★ AHI STEAK SANDWICH

Seared sushi grade blackened ahi served on a wheat bun with lettuce, tomato and an herb pesto aioli 15

## PATTY MELT

Toasted rye, lots of cheddar cheese, grilled onions, Thousand Island dressing 15

## PASTRAMI RUEBEN

Thinly sliced pastrami, Swiss cheese, Thousand Island dressing served on rye bread (sauerkraut optional) 14

## “BIG & AWESOME” BLTA

Toasted Rye bread, Applewood bacon, lettuce, tomato, avocado and mayo 15 Add fried eggs 2

## BLACKENED CHICKEN SANDWICH

Chicken breast with melted Cheddar cheese, grilled onions, lettuce, tomato, pickles and Thousand Island dressing on a wheat bun 13

# SALADS & SOUPS

## JT'S HOUSE SALAD

Mixed greens tossed in our vinaigrette dressing 6

## TOMATO & MOZZARELLA SALAD

With balsamic vinegar reduction 5

## CAESAR SALAD

Romaine, croutons, parmesan cheese Caesar dressing 7

## THE WEDGE

Iceberg wedge with tomatoes, bleu cheese dressing, bleu cheese crumbles, bacon and red onions 7

## WALNUT AND PEAR SALAD

Mixed field greens, candied walnuts, bleu cheese crumbles tossed in our raspberry vinaigrette 8

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** – Crab & Shrimp Bisque

**MON** – Black Bean

**FRI** – New England Clam

**TUES** – Carrot

Chowder

**WED** – Tomato Basil

**SAT** – Chicken Noodle

# SANDWICHES & BURGERS

## THE COWBOY BURGER

Bleu cheese, onion rings, bacon and barbecue sauce served on a toasted bun 15

## CLASSIC CHEESE BURGER

Angus steak burger patty with lettuce, tomato, onion, pickles, secret sauce on a toasted bun 13

## THE BUFFALO BURGER

Ground buffalo, Jack cheese, lettuce, tomato sliced red onion and roasted red pepper mayo served on a whole wheat bun 15

## THE VEGGIE DELIGHT BURGER (V)

With arugula, feta cheese, red onions, cucumber, pesto mayonnaise, tomato and hummus served on a whole wheat bun 12

## TURKEY BURGER

Avocado, Swiss cheese, bacon, lettuce, tomato and sprouts with lemon tarter sauce served on a toasted bun 13

## ★ 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

★ Ask About Our “BIGGER Badder 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 15

## CAJUN JAMBALAYA

With shrimp, andouille sausage and red peppers with white rice 16

## ★ BABY BACK RIBS

A full rack of fall off the bone BBQ pork ribs with hand cut fries Full rack 24 Half rack 19

## BBQ CHICKEN BREAST

Boneless and skinless grilled breasts brushed with our BBQ sauce. Served with garlic mashed potatoes and seasonal vegetables 17

## CRUSTED PARMESAN CHICKEN

Breaded chicken breast topped with mozzarella cheese. Served over linguine and tossed in a light tomato sauce 17

## ★ HALIBUT FISH & CHIPS

Halibut battered with our Dumb Blonde Ale. Garnished with coleslaw, lemon wedges and sweet corn mayo. Served with shoestring fries 19

## ANGEL HAIR PASTA

Tossed in olive oil, garlic, fresh basil, tomatoes, spinach and topped with Parmesan cheese and grilled chicken 15 or with jumbo shrimp 18

## WILD MUSHROOM AND CHICKEN PASTA

Penne pasta, blackened chicken with shitake, portabello and button mushrooms. Sauteed in a cream sauce topped with Gouda cheese 16

## ★ JALAPEÑO MAC & CHEESE

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 16

# 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

## ★ 16 OZ RIBEYE

Our most flavorful steak charbroiled or blackened to order Served with garlic mashed potatoes and seasonal vegetables 34

## 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

## GRILLED SALMON

Atlantic salmon charbroiled, blackened or topped with a sweet soy teriyaki, served with steamed rice and fresh vegetables 22

## ★ CHILEAN SEA BASS

Chilean sea bass marinated in a sweet ginger soy and served with fresh sauteed spinach and steamed rice 32

## SEARED AHI

Ahi tuna slightly peppered then seared rare with grilled asparagus, tri-color quinoa and a ginger aioli 26

# SIDES

Sweet Potato Fries 5

Sautéed Spinach 5

Coleslaw 4

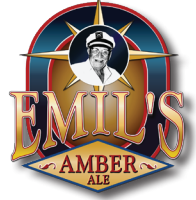
Steak Fries 6

Fresh Asparagus 7

Steamed Rice 3

Jalapeño Mac & Cheese 5

Seasonal Vegetables 5



# JT'S HANDCRAFTED BEER

**JT BEER SAMPLER**  
6 - 5OZ POURS FOR 11.25

## 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.

### DUMB BLONDE ALE

This light bodied ale is golden in color with a smooth crisp finish. Our lightest brew (4.8% ABV)

### HEFEWEIZEN

Straw colored and cloudy, lightly hopped and garnished with a slice of lemon (5.2% ABV)

### 714 IPA

A highly hopped ale brewed with Pacific Northwest hops producing a full flowery aroma (6.9% ABV)

### EMIL'S AMBER

Grandpa's very own. Rich malt amber colored ale balanced by fresh German hops (5.2% ABV)

### IMPERIAL STOUT

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

Please check with your server for our current beer on tap

5oz Pint 22oz

2 6 8

2 6 8

2 7 9

2 6 8

2 7 9

## GUEST DRAFT

	5oz	Pint	22oz
SIERRA NEVADA "OTRA VEZ" 4.5% ABV	2.25	6.75	8.00
REVEREND NAT'S REVIVAL CIDER 6% ABV	2.50	7.00	9.00
AVERY "WHITE RASCAL" Belgian style white 5.6% ABV	2.50	6.75	7.95
OMMEGANG HENNIPEN Farmhouse Saison 7.7% ABV	2.75	7.00	8.75
STELLA ARTOIS 5.0% ABV	2.50	6.95	7.95
HANGAR 24 ORANGE WHEAT 4.6% ABV	2.50	6.95	7.95
BALLAST POINT SCULPIN IPA 7% ABV	2.75	7.50	9.95
CHIMAY TRIPEL Abbey Trappist 8.0% ABV	5oz pour 3.95	12oz pour 9.50	

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

## SCOTCH, WHISKEY AND BOURBON

GLENLIVET 12 year	11
GLENLIVET 18 year	16
GLENFIDDICH 12 year	11
MACALLAN 12 year	14
MACALLAN 12 year Double Cask	15
MACALLAN 15 year Fine Oak	25
MACALLAN 18 year	33
MACALLAN Rare Cask	48
MACALLAN 25 year	160
BALVENIE 12 year	15
BALVENIE 17 year	25
CHIVAS 12 year	9
DEWARS	9
WALKER RED	9
WALKER BLACK	11
WALKER BLUE	33
JB	9
JAMESON	9
JACK DANIELS	9
GENTLEMEN JACK	11
JACK HONEY	9
JACK DANIELS FIRE	9
JACK DANIELS SINGLE BARREL	13
MAKERS MARK	10
MAKERS MARK 46	13
BULLEIT	10
BULLEIT RYE	10
WOODFORD RESERVE	13
WILD TURKEY	9
KNOB CREEK	12
SEAGRAMS 7	8
CROWN ROYAL	9
CANADIAN CLUB	9
BUFFALO TRACE	11
V O	8
LOCK STOCK BARREL	17
BASIL HAYDENS	13
OBAN	11

## MARTINIS + COCKTAILS

### BLACK CHERRY MULE

Zodiac Black Cherry vodka, Ginger beer and Lime Juice 9.50

### ★ MAUI MULE

Pau Maui vodka, Ginger beer and lime juice 9.50

### MOSCOW MULE

Vodka, Ginger beer and lime juice 9.50

### LEMON DROP

Citrus vodka, splash of sweet and sour, Sierra Mist, sugar rim and a lemon peel 12.50

### PERFECT MANHATTAN

Makers Mark, Sweet and dry Vermouth. Stirred and served with a cherry 13

### ELITE OF MARTINIS

Stoli Elite Vodka a splash of dry vermouth & garnished with olives. Served on the rocks or straight up 15

### COSMOPOLITAN

Vodka, Triple Sec, cranberry juice with a lemon twist 12.50

### JT'S ORANGE COUNTY COOLER

Peach Vodka, Peach Schnapps, pineapple juice, cranberry juice garnished with a pineapple, orange and a cherry 9

### TOP SHELF LONG ISLAND

Bacardi Rum, Tito's Vodka, Bombay Sapphire Gin, Cointreau, sweet & sour and Pepsi garnished with a lemon wedge 13

### ★ BLOODY MARY

Vodka, Our bloody mary mix, Salted rim with bacon, spicy green bean, celery and an asparagus spear 10

### SKINNY MARGARITA

USDA certified organic Azunia Platinum Blanco Tequila, Agave Nectar, and fresh squeezed lime juice 10

## HAPPY HOUR

MON - FRI 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	7.25
SHOCK TOP RASPBERRY 12oz	5.95
CORONA 12oz	6.25
DOS EQUIS 12oz	6.25
CZECH LAGER 12oz	6.25
BUD LIGHT 16oz	6.50
STONE IPA 12oz	6.75
COORS LIGHT 12oz	5.50
GUINNESS 16oz	7.50
CHIMAY GRAND RESERVE BLUE 12oz	9.50
ST. BERNARDUS "12" 330ml 10.5% ABV	12
LINDEMANS LAMBIC FRUIT 12oz 4% ABV	12
UNIBROUE BLANCHE DE CHAMBLY 750ml	12
DELIRIUM NOCTURNUM 750ml	25

## WHITE WINE

	Glass	Bottle
Pinot Grigio - House CA		7 24
Sauvignon Blanc - Kim Crawford, New Zealand		9 34
Sauvignon Blanc - Cakebread, Napa Valley		50
Chardonnay - House, CA		7 24
Chardonnay - Hess Select, Monterey		9 27
Chardonnay - Sonoma Cutrer Russian River, CA		13 49
Chardonnay - Rombauer, Napa Valley		60
Chardonnay - Alpha Omega, Napa Valley		68
Chardonnay - Cakebread, Napa Valley		75

## SPARKLING WINES

Sparkling House	Split 11	Bottle 20
Sparkling - Astoria Prosecco, Italy		Split 12
Sparkling - Moet Chandon "Imperial"		60
Sparkling - Veuve Clicquot, France		75
Sparkling - Dom Perignon, France		175

## RED WINES

	Glass	Bottle
Pinot Noir Angeline Pinot Noir, CA		8 24
Pinot Noir Hahn Vineyards, Pinot Noir, Monterey		10 30
Pinot Noir - Towmey Pinot Noir, Napa Valley		68
Rose - The Seeker, France		8.50 29
Malbec - Dona Paula Uco Valley, Mendoza, Argentina		9 33
Merlot - House, CA		7 25
Merlot - Stags Leap, Napa Valley		58
Cabernet Sauvignon - House		7.50 26
Cabernet Sauvignon - MT. Veeder		14 53
Cabernet Sauvignon - St. Supery, Napa Valley		45
Cabernet Sauvignon - SIMI Landslide, Alexander Valley		57
Cabernet Sauvignon - Justin, Paso Robles		58
Cabernet Sauvignon - Pine Ridge, Napa Valley		75
Cabernet Sauvignon - Frank Family Vineyards, Napa Valley		85
Cabernet Sauvignon - Silver Oak, Alexander Valley		120
Cabernet Sauvignon Duckhorn, Napa Valley		115
Cabernet Sauvignon - Frank Family Reserve '12, Napa Valley		175
Cabernet Sauvignon - Plumpjack, Napa Valley		180
Cabernet Sauvignon - Silver Oak, Napa Valley		200

## NON-ALCOHOLIC BEVERAGES

SOLE ARTE sparkling or still 6

### REPUBLIC OF TEA

FLAVORS: Mango Ceylon Black Tea, Pomegranate Green Tea or Decaf Ginger Peach Black Tea 6

★ HOMEMADE ROOT BEER 3