

# 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 Sracha 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

★ 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. Sautéed 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

# 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

TUES – Carrot

WED – Tomato Basil

FRI – New England Clam

Chowder

SAT – Chicken Noodle

## 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

# 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 sautéed 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

Coleslaw 4

Fresh Asparagus 7

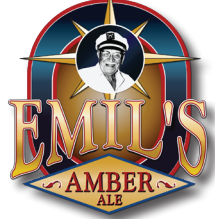
Jalapeño Mac & Cheese 5

Sautéed Spinach 5

Steak Fries 6

Steamed Rice 3

Seasonal Vegetables 5



# JT'S HANDCRAFTED BEER

**JT BEER SAMPLER**  
6 - 50Z 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.

	5oz	Pint	22oz
<b>DUMB BLONDE ALE</b> . . . . .	.2	6	8
This light bodied ale is golden in color with a smooth crisp finish. Our lightest brew (4.8% ABV)			
<b>HEFEWEIZEN</b> . . . . .	.2	6	8
Straw colored and cloudy, lightly hopped and garnished with a slice of lemon (5.2% ABV)			
<b>714 IPA</b> . . . . .	.2	7	9
A highly hopped ale brewed with Pacific Northwest hops producing a full flowery aroma (6.9% ABV)			
<b>EMIL'S AMBER</b> . . . . .	.2	6	8
Grandpa's very own. Rich malt amber colored ale balanced by fresh German hops (5.2% ABV)			
<b>IMPERIAL STOUT</b> . . . . .	.2	7	9
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

## SCOTCH, WHISKEY AND BOURBON

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

<b>BUDWEISER</b> 16oz	6.75
<b>BUD LIGHT</b> 16oz	6.75
<b>COORS LIGHT</b> 12oz	6
<b>MICHELOB ULTRA</b> 12oz	6
<b>BECKS NON-ALCOHOLIC</b> 12oz	6
<b>ANGRY ORCHARD CIDER</b> 12oz	6.50
<b>STELLA ARTOIS</b> 12oz	6.75
<b>HANGAR 24 ORANGE WHEAT</b> 12oz	7
<b>AVERY "WHITE RASCAL"</b> 12oz	7
<b>CHIMAY GRAND RESERVE BLUE</b> 12oz	9.50
<b>DELIRIUM NOCTURNUM</b> 750ml	25

## WHITE WINE

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

## SPARKLING WINES

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

## RED WINES

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