

JCT. BAR

LIVE MUSIC THURSDAY 6-9PM / FRIDAY 8-11PM / SATURDAY 8PM-12AM

From the Sea

OYSTER SELECTION

- cocktail sauce, mignonette
- TOTTEN INLET (Puget Sound, WA) 3.25
- WELLFLEET (Cape Cod, MA) 2.75
- GRAND PEARL (Chesapeake Bay, VA) 2.75

- PICKLED SHRIMP**13.00
- crunchy toast, comeback sauce, evoo
- “ANGRY” MUSSELS**.....14.00
- bacon, serrano chiles, white wine, wood-grilled bread for soppin’

Bites

- MARINATED OLIVES**.....5.00
- tomme, citrus, herbs, chilies
- DEVILED EGGS**.....5.00
- benton’s ham, olive oil
- WINTER CHOPPED SALAD**.....7.00
- kale, bacon, bleu cheese
- PIMENTO CHEESE**.....7.00
- serrano chilies, crackers
- HOUSE-MADE BBQ CHIPS**.....8.00
- warm blue cheese & bacon
- TRUFFLE PARMESAN FRIES**.....8.00
- DEVILS ON HORSEBACK**.....7.00
- dates, bacon, blue cheese, almonds
- “STICKY WINGS”**8.00
- spicy sorghum, citrus-kale slaw

Meat & Cheese

- B.B.Q. PORK TERRINE**.....9.00
- torn herbs, toast
- STEAK TARTARE**.....11.00
- classic tartare, capers, red onion, mustard, toast
- CHEESES FROM HERE AND THERE**.....A.Q.
- ga gold cheddar, out of the ashes, country boy, sunset skies, asher blue

Hickory Grilled

- JCT. BURGER**.....16.00
- caramelized onion bacon jam, blue cheese, fries
- HANGER STEAK**.....26.00
- house-cut fries, JCT. steak sauce butter
- SHRIMP & GRITS**.....19.00
- tim & alice’s red mule grits, shrimp bordelaise, pan fried croutons

JCT. Fried Chicken Buckets

biscuits - macaroni salad - sauce

- ONE CHICKEN**32.00
- TWO CHICKENS**.....56.00

COCKTAILS

- POINSETTIA**.....9.00
- poached cranberries, oragecello, prosecco
- FIGGY PUDDING**.....10.00
- fig infused bourbon, poached figs, brown sugar, fee bros. aromatic bitters
- JCTEA**10.00
- iced tea infused gin, lemon, grand marnier, orange bitters
- SHARPSHOOTER**.....9.00
- gracias a dios mezcal, pineapple, honey, lime, ancho reyes, pink peppercorns
- UNTITLED #5**.....9.00
- bayou silver rum, spiced combier, crème de casis, lime juice, regans orange bitters
- PEAR FORCE ONE**.....13.00
- absolut elyx, pear purée, apple cider, cardamom, sparkling wine
- ROOT & RYE**.....10.00
- pendelton rye whiskey, regans orange bitters, aromatic bitters, IBC root beer
- MULL IT OVER**.....9.00
- ask your server about our warm cocktail for the evening

BEER

- Yuengling/Bud Light4.
- Terrapin Sound Czech Pils.....5.
- Guinness Pub.....6.5
- Anchor Cali Lager5.5
- Stella Artois 11.2oz.....5.
- Blue Moon.....5.
- Lonerider Shotgun Betty Hefe 5.
- Sierra Nevada Otra Vez Gosè . 5.
- Lagunitas 12th of Never Ale.....5.
- Reformation Cadence Ale.....6.
- Unknown Pregame Session....5.5
- Ballast Pt. Mango Even Keel ...6.
- Sweetwater 420.....5.
- Cigar City Maduro Brown.....5.5
- Dale’s Pale Ale.....5.5
- Southbound IPA5.
- Monday Night Slap Fight.....5.
- Brooklyn of the momentA.Q
- Founders Centennial IPA.....5.
- New Belgium Fat Tire Ale.....5.
- Abita Amber Ale.....5.
- Red Hare of the moment.....5.
- Oskar Blue’s Ten Fidy12



ENJOY

LIVE BANDS
THURSDAY 6-9PM
FRIDAY 8-11PM
DJ’S
SATURDAY 8PM-12AM

WINE

— SPARKLING —

- Brut — Nicholas Feuillatte, Champagne.....15/75
- Prosecco — Villa Sandi, Italy9/45
- Cava Rosè — Casteller, Spain8/40

— WHITE —

- Vinho Verde — Broadbent, Portugal 2015.....8/32
- Pinot Grigio — Casa Defra, Italy 2015.....8/32
- Pinot Gris — Mile Post 71, Willamette Valley 2014.....11/44
- Sauvignon Blanc — Wild South, New Zeland 2015.....10/40
- Riesling — Weinkeller Erbach, Rheingau 2014 (1L).....9/45
- Chardonnay — La Noble, Pays d’Oc 2013.....9/36
- Chardonnay — Fess Parker, Santa Barbara County 2015.....12/48
- Rosè — Château De Valcombe, Rhone Valley 2015.....9/36

— RED —

- Red Blend — Pannonica, Austira 2013.....8/32
- Pinot Noir — Formation, Monterey County 2014.....10/40
- Syrah — Qupe, Central Coast 2014.....12/48
- Tempranillo — Montaña Crianza, Rioja 2013.....9/36
- Malbec — Puntapays, Mendoza 2014.....9/36
- Cabernet Sauvignon — Martin Ray, Sonoma County 2012.....12/48