

### STARTERS & SHARES

- SPICY POKE<sup>†</sup>** 16 Avocado, scallions, citrus, serranos, tropical fruit, sesame seeds, wontons
- FRIED CALAMARI** 14 Rosemary, serrano chiles, chipotle aioli
- JALAPEÑO 'BEDEVILED' EGGS** 10 Pecanwood smoked bacon
- DUELING DIPS** 14 Pimento cheese dip, roasted corn, serrano and poblano guacamole, tortilla chips
- SPICY BUFFALO STYLE MEATBALLS** 14 Spicy wing sauce, grilled bread, blue cheese
- BEER BATTERED ONION RINGS** 10 House-made chipotle ketchup
- CHICKEN WINGS** 11 Choice of BBQ, Buffalo, Lemon Pepper or Honey Sriracha. Served with celery, carrots and blue cheese dressing
- CHARRED BRUSSELS SPROUTS** 12 Charred brussel sprouts, pecanwood smoked bacon, toasted almonds, maple syrup

### SALADS

- Add Free-Range Chicken Breast +6  
Seared Albacore, Shrimp or Steak +8 | Salmon +10*
- SIGNATURE GRILLED SANTA FE CAESAR** 10 Chopped romaine, roasted corn, salsa fresca, parmesan, avocado, roasted pumpkin seeds, green chile Caesar dressing
- JIMMY'S COBB SALAD** 12 Avocado, cherry tomatoes, pecanwood smoked bacon, blue cheese crumbles, egg, house-made blue cheese dressing
- KALE QUINOA** 12 Chopped organic black kale, roasted squash, parmesan, red quinoa, toasted almonds, cranberries, lemon dressing
- WINE COUNTRY SALAD** 11 Mixed Greens, cranberries, goat cheese, pecanwood smoked bacon, strawberries, pecans, red onion, croustade crumbles, lemon oregano dressing

### LARGE PLATES

- |  |                  |  |     |
|--|------------------|--|-----|
| <b>TAVERN BOWL</b><br>ADD FREE-RANGE CHICKEN BREAST +6   SEARED ALBACORE, SHRIMP OR STEAK +8   SALMON +10<br>Brown rice, garbanzo beans, gruyere, dried tomatoes, radish, arugula, avocado, roasted pumpkin seeds, Sriracha dressing | 10               | <b>LEMON-PEPPER SALMON</b><br>Grilled broccolini, blackeye peas, sautéed organic black kale, parmesan sauce  | 26  |
| <b>BEER BATTERED FISH &amp; CHIPS</b><br>Alaskan cod, coleslaw, tartar sauce, french fries   | 18               | <b>BRAISED SHORT RIB</b><br>Beef short rib braised in red wine, mashed potatoes, roasted baby carrots, sautéed button mushrooms, fresh horseradish | 28  |
| <b>FREE-RANGE FRIED CHICKEN</b><br>Buttermilk fried chicken, mashed red potatoes, thyme gravy, green beans   | 22               | <b>FISH OF THE DAY</b> Seasonal chef choice.<br>Ask your server for details  | M/P |
| <b>PAPPARDELLE PASTA WITH MEATBALLS</b><br>House-made meatballs, pappardelle pasta, cherry tomato sauce, fresh basil, parmesan   | 24               | <b>FILET MIGNON</b><br>8oz filet mignon, loaded baked potato, garlic herb butter   | 48  |
| <b>BBQ BABY BACK RIBS</b><br>Jalapeño cheddar scalloped potatoes, baked beans, coleslaw, combread  | 1LB 22   2LBS 40 | <b>GRILLED RIBEYE</b><br>16oz ribeye, asparagus, cheddar jalapeño potatoes, bacon blue cheese Dijon sauce  | 56  |

### BURGERS & SANDWICHES

*Proprietary heart healthy mishima Wagyu beef. Served with French fries. Sub coleslaw or house-made chips.  
Parmesan-garlic fries +1.25 | Parmesan-truffle fries +1.95*

- FAMOUS CHEESEBURGER<sup>†</sup>** Cheddar, lettuce, tomato, red onion, 1000 Island 17
- SESAME CRUSTED ALBACORE BURGER<sup>†</sup>** Serrano & poblano guacamole, lettuce, tomato, red onion, spicy aioli 19
- COWBOY BURGER<sup>†</sup>** Onion ring, BBQ sauce, lettuce, pecanwood smoked bacon, cheddar 18
- SPICY CALIFORNIA BURGER<sup>†</sup>** Serrano, corn, and poblano guacamole, ortega chile, jalapeños, red onion, tomato, white cheddar, chipotle aioli 18
- JIMMY BURGER<sup>†</sup>** Pecanwood smoked bacon, spicy jalapeño jam, pimento cheese 18
- BEYOND MEAT BURGER** Beyond Meat patty, cheddar, avocado, spinach, tomato, onion, mayonnaise 17
- FRENCH DIP** Prime rib, gruyere cheese, crispy onions, creamed horseradish 20
- ALBACORE TUNA MELT** Albacore, cheddar cheese, roasted ortega chile, parmesan crusted sourdough 17
- 'NASHVILLE HOT' FREE-RANGE FRIED CHICKEN** Coleslaw, mayonnaise, bread & butter pickles 18
- SHRIMP ROLL** Wild Mexican white shrimp, sautéed in garlic butter, in a toasted roll, served with coleslaw and chips 22
- BLACKENED MAHI MAHI TACOS** Avocado salsa, cilantro cabbage slaw, watermelon radish, tortilla chips, black beans, rice 19

### SOUPS

- NEW ENGLAND STYLE CLAM CHOWDER** Red potatoes, pecanwood smoked bacon, cream, house-made chips C 7 | B 12
- SIRLOIN & BLACK BEAN CHILI** Sour cream, cheddar cheese, scallions, combread C 7 | B 12
- HERBED TOMATO BISQUE** Di Napoli tomatoes, croustades C 6 | B 10

### FLATBREADS

- PEAR, BLACK FIG JAM, BLUE CHEESE & FONTINA** Arugula, prosciutto, grilled onions 16
- MARGHERITA** Di Napoli tomato sauce, fresh basil, mozzarella 12
- SPICY PEPPERONI & SAUSAGE** Mozzarella, fontina, parmesan, chili flakes 16
- SMOKED SAUSAGE AND KALE FLATBREAD** Di Napoli tomato sauce, caramelized onions, organic black kale, smoked sausage, mozzarella 16

### SIDE DISHES

- |                                |   |  |   |
|--------------------------------|---|--|---|
| <b>MASHED RED POTATOES</b>     | 6 | <b>JALAPEÑO CHEDDAR SCALLOPED POTATOES</b> | 7 |
| <b>ASPARAGUS OR BROCCOLINI</b> | 8 | <b>LOADED BAKED POTATO</b>                 | 8 |
| <b>MAC &amp; CHEESE</b>        | 8 |  |   |

## COCKTAILS

**FAMOUS MARY** 12 Platinum 7X Vodka, house-made bloody mary mix, blue cheese olive, jack cheese, pepperoni, pepperoncini

**1933** 12 Tito's Handmade Vodka, Cointreau, brut float, peach purée, lemon juice

**THE CROWD PLEASER** 13 Ketel One, Giffard Passion Fruit Liqueur, Peychaud's Bitters, orgeat syrup, lemon juice

**SKINNY MARGARITA** 12 Tradicional Silver Tequila, muddled cucumber, mint, orange

**BLACKBEARD'S NIGHTCAP** 13 Captain Morgan Silver Rum, Giffard Passion Fruit Liqueur, Aperol, Amaro, orange juice, pineapple juice, lime juice

**GRINGO LINGO** 13 Coconut washed Tradicional Silver Tequila, Ancho Reyes Chili Liqueur, spicy bitters, lime juice, agave, toasted coconut, Tajin rim

**SECRETARIAT** 12 English Breakfast Infused Buffalo Trace Bourbon, Benedictine Liqueur, orange bitters, orange juice

**SABIN'S GRACE** 12 Tito's Handmade Vodka, muddled cucumber, mint

**FOR A GOOD THYME CALL** 13 Nolet's Gin, lemon juice, thyme infused honey, walnut bitters

**THE HATCHET** 12 English Breakfast Infused Buffalo Trace Bourbon, orange bitters, muddled orange and lemon peels, agave

**EL BORRACHO** 12 Tradicional Silver Tequila, Habañero Infused Cointreau, red jalapeños

**SEABISCUIT** 13 Tradicional Silver Tequila, Giffard Passion Fruit Liqueur, Cointreau, lemon juice, lime juice

**THE BEATNIK** 14 Buffalo Trace Bourbon, Greenbar Hibiscus Liqueur, lemon juice, blackberry purée

**SEASONAL COCKTAIL** 12 Ask your server what's in season!



## RED WINES

	GLASS	1/2 GLASS	BOTTLE
<b>PINOT NOIR</b> Line 39, Central Coast	9	13.5	36
<b>PINOT NOIR</b> Cloudline, Willamette Valley	12	18	48
<b>PINOT NOIR</b> Twomey, Russian River	20	30	80
<b>PINOT NOIR</b> Meiomi, Sonoma Coast	15	22.5	60
<b>GRENACHE BASED BLEND</b> Others, France	13	19.5	52
<b>RHÔNE-STYLE BLEND</b> Famille Perrin, Rhone Valley	10	15	-
<b>BORDEAUX STYLE BLEND</b> Justin "Isosceles", CA	-	-	95
<b>ZINFANDEL BLEND</b> Orin Swift "8yrs in the Desert", St. Helena	20	30	80
<b>CABERNET FRANC</b> Alexander Valley Vineyards Alexander Valley	15	22.5	60
<b>CABERNET SAUVIGNON</b> Sycamore Lane, CA	9	13.5	36
<b>CABERNET SAUVIGNON</b> Raymond "R", CA	11	16.5	-
<b>CABERNET SAUVIGNON</b> DAOU, Paso Robles	15	22.5	60
<b>CABERNET SAUVIGNON</b> Peju, Napa	20	30	80
<b>PETITE SYRAH RED BLEND</b> Orin Swift "Machete", St. Helena	-	-	98
<b>PETITE SYRAH</b> Dancing Coyote, Paso Robles	12	18	-
<b>SYRAH</b> Clayhouse, Paso Robles	11	16.5	44
<b>SYRAH</b> Ryder, Central Coast	13	19.5	52

## ROSÉ

<b>ROSÉ</b> Charles & Charles, Washington	9	13.5	36
<b>ROSÉ</b> Champs de Provence, France	11	16.5	44

## SUPER UNLEADED MOCKTAILS

**STRAWBERRY DREAMS**  
Muddled mint, fresh strawberries, lemon juice, soda water 6

**MIDNIGHT RIDE**  
Muddled blackberries, orgeat, lemon juice, soda water, splash of Sprite 6

## SPARKLING

	GLASS	BOTTLE
<b>CAVA</b> Anna de Codorníu Brut, Spain	9	36
<b>BLANC DE BLANCS</b> JP Chenet, France	10	40
<b>PROSECCO</b> Carletto, Veneto, Italy	14	56

## WHITE WINES

	GLASS	1/2 GLASS	BOTTLE
<b>PINOT GRIGIO</b> Caposaldo, Italy	10	15	40
<b>PINOT GRIGIO</b> Stemmari, Sicily	11	16.5	-
<b>SAUVIGNON BLANC</b> Simi, Napa	10	15	-
<b>SAUVIGNON BLANC</b> Twomey, Napa	16	24	64
<b>SAUVIGNON BLANC</b> Esk Valley, Marlborough	12	18	48
<b>GRÜNER VELTLINER</b> Abbazia, Italy	12	18	48
<b>ALBARIÑO</b> Paco & Lola, Rias Baixas	11.5	16.25	46
<b>CHARDONNAY</b> Harken, Napa	9	13.5	36
<b>CHARDONNAY</b> Hess "Shirttail", Monterey	10	15	-
<b>CHARDONNAY</b> Bianchi, Santa Barbara	11	16.5	44
<b>CHARDONNAY</b> Joseph Drouhin, Macon-Villages	13	19.5	52
<b>CHARDONNAY</b> Talbott, Santa Lucia Highlands	15	22.5	60
<b>VIIGNIER</b> Vina Robles, Paso Robles	11	16.5	44

## BEER & OTHER

### BEER BOTTLES / CANS

<b>COORS LIGHT</b>	6
<b>2 TOWNS CIDERHOUSE</b> Brightcider	6.5
<b>TRULY SPARKLING</b>	6
100 Calories   5% Alc.   1g Sugar Rotating Flavors	

## BEER ON TAP

<b>BOOTLEGGER'S</b> Far Out IPA	8.5
<b>KARL STRAUSS</b> Boat Shoes Hazy IPA	9
<b>MODERN TIMES</b> Orderville Hazy IPA	9
<b>STONE</b> Delicious IPA	8.5
<b>THREE WEAVERS</b> Expatriate IPA	9
<b>ALESMITH</b> .394 Pale Ale	8
<b>ARTIFEX</b> Artifexican Mexican Lager	8
<b>AVERY</b> White Rascal Witbier	7.5
<b>BOOTLEGGER'S</b> Seasonal Ask your server!	8
<b>JIMMY'S FAMOUS</b> Blonde	6.5
<b>LEFT HAND BREWING</b> Nitro Milk Stout	8
<b>NORTH COAST BREWING</b> Scrimshaw Pilsner	8
<b>PIZZA PORT</b> Shark Bite Red	7.5
<b>ROTATING LOCAL TAP</b>	M/P

**JIMMY'S FAMOUS  
AMERICAN TAVERN**

