

# JACK'S PLACE

## Snacks

### Fresh BBQ Chips \$1.99

Thinly sliced and seasoned to perfection

### Sesame Edamame \$3.99

Boiled soy beans tossed in rice vinegar, sesame seeds, and sea salt

## Tacos

### Mahi Mahi Tacos

\$2.99 or 3 for \$7.99

Grilled mahi mahi topped with mango salsa  
Add avocado for 50¢ per taco 99¢ for 3

### Street Tacos

Add cheese 25¢ per taco 50¢ for 3

Avocado 50¢ per taco 99¢ for 3

Chicken \$1.99 or 3 for \$4.99

Steak \$2.49 or 3 for \$6.49

## Soup and Salads

### Wedge Salad \$5.99

A wedge of iceberg lettuce with blue cheese dressing and crumbles, bacon, green onions and drizzled with chili mayo

### *New* Caprese Salad \$7.99

Tomato, mozzarella, pesto and balsamic glaze

## Flatbreads

### Tomato Pesto \$5.99

Sliced tomatoes and mozzarella on a pesto flatbread with balsamic vinegar glaze

Add Chicken for \$2.99

### *New* BBQ Chicken \$6.99

Chicken, bacon, fried onions, pepper jack and cheddar cheese on top of ranch and BBQ sauce

### Spinach Artichoke \$6.49

With mozzarella, parmesan, and drizzled in honey tomato glaze

Add Chicken for \$2.99

## Appetizers

### Irish Nachos \$4.99

Homemade potato chips with melted cheese, bacon, green onions, and sour cream

### Fresh Cut Fries \$3.99

Add Cheese 99¢

Add Garlic 99¢

### Asada Fries \$6.99

Melted cheese, carne asada, green onions, and sour cream

### Meatballs \$6.99

In honey tomato glaze

### Spinach Artichoke Dip \$7.99

Served with fresh tortilla chips

### *New* Mango Salsa \$6.99

Served with fresh tortilla chips

### *New* Fresh Guacamole \$8.99

Served with fresh tortilla chips

## Sandwiches/Burgers

Served with fresh cut fries

Upgrade to **garlic** or **cheese fries** for 99¢

### Meatloaf Sandwich \$7.49

50/50 beef and pork meatloaf with spinach artichoke dip and honey tomato sauce

### ½ Pound Burger \$8.49

Hand formed patty, American cheese, grilled onions, pickles, tomato, and lettuce on a brioche bun

### Quinoa Veggie

### Burger \$7.49

Quinoa veggie patty, American cheese, grilled onions, pickles, tomato, and lettuce on a brioche bun

### UPGRADE YOUR BURGER FOR 99¢ EACH

Bacon	Swiss
Egg	Cheddar
Mushrooms	Blue Cheese
Avocado	Pepper Jack



# Dessert

## Caramel Apple Granny Bar

Tart Granny Smith apple chunks and custard in granola'd shortbread drizzled with caramel.  
Served with a scoop of French vanilla ice cream.

## Beers

### Draft

Angel City, IPA  
Blue Moon  
Coors Light  
Firestone, 805 Blonde Ale  
Modelo Especial  
Stella Artois

### Domestic

Budweiser (16oz)  
Bud Light (16oz)  
Coors Light  
Michelob Ultra  
MGD  
Miller Lite  
O'Doul's  
PBR (16oz)

### Import/Craft

Angry Orchard Apple Cider  
Corona  
Dos Equis Lager  
Guinness (14.9oz)  
Heineken  
Henry's Hard Orange Soda  
Modelo Especial  
Newcastle  
Not Your Father's Rootbeer  
Pacifico  
Samuel Adams  
Sam Rebel Juiced IPA  
Shock-Top  
St. Archer IPA

## Wines

### Glass

#### White

White Zinfandel (Sutter Home)  
Moscato (Beringer)  
Chardonnay (Woodbridge)

#### Red

Merlot (Woodbridge)  
Cabernet (Woodbridge)

#### Bubbly

Champagne (Kenwood)

### Bottle

Please ask your server for  
today's selection

## Signature Cocktails

### Caribbean Mule

Captain Morgan Grapefruit Rum, Ginger  
Beer, and lime juice

### Moscow Mule

Stoli Vodka, Stoli Ginger Beer, Angostura  
Bitters, and lime. Served in a copper mug

### Tropical Treat

Van Gogh Açai-Blueberry Vodka, triple sec,  
sweet & sour, and Sierra Mist

### Honey Lemonade

Jack Daniel's Tennessee Honey  
and lemonade

### Bulleit Orange Cruiser

Bulleit Bourbon, sweet and sour mix, mint  
syrup, and pineapple juice

### Hummingbird

St. Germain Elderflower Liqueur,  
sparkling wine, and soda

### Mango Tango

Smirnoff Mango, banana liqueur, pineapple  
juice, and lime juice

### Mickey Margarita

A top shelf margarita made with Sauza Tres  
Generaciones Añejo, Cointreau, and  
margarita mix. A true classic  
inspired by our founder

### Dirty Bath Water

Malibu Coconut Rum, Razzmatazz  
Raspberry Liqueur, Hpnotiq Liqueur and  
pineapple juice