

THE START

JAR OF LOBSTER | 36
chopped maine lobster tail | melted garlic butter | grilled bread | charred lemon

SHRIMP COCKTAIL | 20
jumbo shrimp | cocktail sauce with a mango pico

AVOCADO WHIP | 15
fresh whipped avocado | dollop of mango pico | house-made chips

SESAME SEARED AHI TUNA | 26
*ahi tuna | avocado | lemon garlic aioli | soy sauce | served rare

THE J.THEODORE BOARD | 35
chefs choice of cheese and charcuterie | nuts | olives | honey | seasonal jam | stone ground mustard | baguette | naan

SOCIAL DIPS | 18
raw vegetables | garlic hummus | roasted pepper spread | tzatziki | naan bread

BACON & EGGS | 15
candied bacon | deviled eggs

TRUFFLE PARM FRIES | 14
fries | truffle oil | parmesan cheese

CRISPY BRUSSEL SPROUTS | 18
crispy brussel sprouts | onion | parmesan | lemon garlic aioli

CALAMARI | 23
lightly breaded calamari | breaded green beans | grilled lemon | Choice of sweet chili sauce or marinara

BRIOCHE CHEESEBURGER SLIDERS | 19
three prime beef sliders | cheddar | grilled onions | house-made aioli

HEIRLOOM TOMATO BURRATA | 20
fresh burrata | heirloom tomatoes | balsamic reduction | basil | pesto | EVOO | onion | grilled sourdough bread (GF* without bread)

MEATBALLS AL FORNO | 15
meatballs | house-made marinara | parmesan cheese

HOUSE-MADE FLATBREADS

MARGHERITA |18
vine-ripe tomatoes | mozzarella | basil | EVOO | sea salt

PROSCIUTTO & FIG | 23
prosciutto | fig jam | arugula | goat cheese | balsamic reduction

GRILLED CHICKEN PESTO | 23
grilled chicken | tomatoes | Italian seasoning | basil pesto

JALAPENO POPPER | 23
chicken | bacon | jalapeno | cream cheese | two cheese blend | hot honey

FROM THE SEA

SIGNATURE CAST IRONS
your choice of housemade reduction: marniere | rouge | provencal

CAST IRON MUSSELS | 29
steamed p.e.i. mussels| garlic | parsley | butter

CAST IRON JUMBO SHRIMP | 34
jumbo shrimp with your choice of house made reduction

+add fries | 9 or truffle parm fries | 11

ATLANTC SALMON | 38
6 Oz Atlantic *salmon | lemon butter wine sauce | avocado risotto | asparagus | balsamic glaze

WILD CAUGHT SNAPPER | 38
8 Oz wild caught *snapper | vegetable risotto | lemon butter cream sauce asparagus | charred lemon

SHRIMP DIABLO | 37
spicy sautéed *shrimp | spaghetti | EVOO | cherry tomato| minced garlic | parsley | red pepper flakes | lemon butter wine sauce

SEAFOOD PASTA | 45
p.e.i. mussels | jumbo shrimp | lobster | spaghetti | EVOO | minced garlic parsley | light red sauce

SOUP

FRENCH ONION | 10
onions | gruyere cheese | garlic | thyme | toasted baguette

SOUP DU JOUR | 10
chef's choice, made in house daily

FROM THE GARDEN
CALIFORNIA CHOP SALAD | 27
romaine | tomatoes | chickpeas | kalamata olives | onions | red wine vinaigrette | chicken | salami | prosciutto

THE JT COBB | 24
grilled chicken breast | romaine | avocado | hard boiled egg | crumbled bleu cheese | bacon | tomato | cucumber | bleu cheese dressing

MEXICAN SHRIMP TACO SALAD | 25
grilled shrimp| mixed greens | chopped red cabbage | cilantro| tomatoes | mango pico | honey sriracha lime vinaigrette, tortilla strips

BLT STEAK* SALAD | 28
prime beef* | mixed greens | avocado | bacon | tomato | almonds | chili lime vinaigrette | horseradish cream

AUTUMN HARVEST MAPLE SALAD | 24
spring mix | butternut squash | apple | candied pecans | maple vinaigrette

SESAMI SEARED AHI TUNA SALAD | 28
*ahi tuna | Edeamane | cucumber | red onion | cherry tomatoes | miso vinaigrette | served rare

HANDHELDS

*All tacos come with elote

GRILLED PORTOBELLO TACOS | 17
portobello mushroom | avocado | red cabbage | cilantro | jalapeno crema

SPICY SHRIMP TACOS | 20
shrimp* | cilantro lime slaw

AHI TUNA TACOS | 18
ahi tuna* | avocado | mango salsa | garlic ginger slaw | jalapeno crema | flour tortilla | served rare

KOREAN STEAK TACOS | 23
prime beef* | cilantro | avocado | red cabbage | flour tortilla | siracha mayo

SWEET CHILI FRIED CHICKEN SANDWICH | 23
southern fried chicken | crisp coleslaw | lettuce | tomato | white cheddar | sweet chili sauce

FRENCH DIP | 27
prime rib | swiss cheese | french roll | au jus

WAGYU 1/2 LB BURGER | 23
Served with a side of french fries
*wagyu beef with the option of French or American style
FRENCH Style: gruyere | mushrooms | grilled onions | garlic aioli
AMERICAN Style: cheddar | lettuce | tomato | onion | pickles on the side

FROM THE FARM

GRILLED CHICKEN PENNE PESTO PASTA | 31
grilled chicken breast | penne | tomato | basil pesto | parmesan

CHICKEN SPAGHETTI CARBONARA | 31
chicken breast | bacon | spaghetti | EVOO | chopped garlic cloves
chopped flat-leaf parsley

CHICKEN PAILLARD | 32
chicken breast | white wine lemon caper sauce | mashed potatoes | green beans

ROASTED CHICKEN | 32
bone in chicken | candied carrots | loaded mashed potatoes | white wine lemon caper sauce

BOURBON GLAZED PORK LOIN | 34
center cut 10 oz pork loin | calvado reduction | sauteed asparagus | mashed potatoes

BRAISED SHORT RIB GNOCCHI | 43
beef short rib | mushrooms | gnocchi | sun dried tomatoes|charred peppers | arugula

STEAK FRITES | 43
Served with a side of french fries and fresh greens
Tres Major* | red wine pan jus | fries | white vinaigrette dressed greens

Please let us know if you have any allergies. Some of our menu items contain nuts, diary or gluten

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity will be added to groups of 8 or larger
Split Charge \$5

COCKTAILS

- Pink French | 16

Reyka Vodka | sparkling rosé | fresh squeezed lime juice | St. Germain elderflower
- Eye of the Tiger | 17

Reyka Vodka | fresh squeezed lime juice | simple | blood orange | Aranciata Rossa
- Bohemian | 18

Bombay | muddled raspberries & blackberries| rosemary | fresh lemon juice | topped with Prosecco
- Endless Summer | 17

Mur Mur Coconut Rum | mint | fresh squeezed lime juice | Topo Chico | toasted coconut rim

Mango “El Diablo” Margarita | 16
Sauza Blue Blanco| Fresh Press Mango | Cointreau | Serrano Pepper | Tajin rim

Smoke Show | 19
Illegal Mezcal | lime juice | simple | egg white | Tajin rim

Blood Orange Bourbon Sour | 17
Wild Turkey Bourbon | egg white | lemon juice | blood orange | simple

SEASONAL COCKTAILS

- Pumpkin Spice Martini | 18

Vodka | Kahlua | pumpkin syrup | Licor 43 | espresso
- Honeyed Harvest | 18

Gin | lemon | honey | spiced pear syrup | topped with spiced limoncello foam
- The Last Leaf | 17

Rye Whiskey | lemon juice| fig jam | fresh lemon juice | demerara
- Orchard Passion Margarita | 17

Tequila | lime | passion fruit syrup | all spice | Licor 43

FROZEN COCKTAILS	18
JT Frosé	18
Reyka strawberry rosé simple	
Caribbean Pain Killer	
Dark Rum pineapple juice orange juice cream of coconut nutmeg	

SPECIALTY MARTINIS

- The Aviation | 17

Bombay | Maraschino liqueur | Crème de violette | lemon juice
- The Botanist | 18

Bombay | St. Germain elderflower | grapefruit
- Seven Seas Martini | 18

Mur Mur Coconut Rum | Amaretto | blue curacao | pineapple juice
- Cucumber Mint Martini | 17

Reyka Vodka | cucumber | mint| lime juice | simple syrup
- Boulevardier | 19

Wild Turkey Bourbon | Campari | sweet vermouth
- Texas Manhattan | 18

TX whiskey | sweet vermouth | bitters | Luxardo cherry
- Rare Books Espresso Martini | 19

Reyka Vodka | espresso | Kahlua | simple syrup | cream

KEEPING IT OLDFASHIONED

- BarKeep’s Old Fashioned | 20

Wild Turkey Bourbon | simple syrup | orange & bourbon bitters | luxardo cherry | orange
- Catcher In The Rye | 21

Wild Turkey Rye | demerara | orange bitters | candied bacon
- Davy Jones Locker | 17

Bacardi spiced | honey simple syrup | cinnamon bitters | cinnamon stick
- Clase Azul Old Fashioned | 35

Clase Azul Reposado | Orange & bourbon bitters | simple
- Tequila Mockingbird | 19

Socorro Reposado | simple syrup | orange bitters | luxardo cherry
- Don Quixote | 19

Socorro Reposado | demerara | chocolate bitters | orange

RED WINES

Caymus Vineyards - Cabernet Sauvignon Napa, CA			180
Nickel and Nickel - Cabernet Sauvignon Napa, CA			170
Silver Oak - Cabernet Sauvignon Alexander Valley, CA			145
Jordan - Cabernet Sauvignon Alexander Valley, CA			145
Freemark Abbey - Cabernet Sauvignon Napa, CA			95
The Prisoner - Red Blend Napa Valley, CA			125
8 Years in the Desert - Zin Blend by Orin Swift, CA			98
Pure Paso - Proprietary Red by J.Lohr, Paso Robles, CA			92
Prisoner - Pinot Noir, Sta. Rita Hills, CA			110
Archetype 2023 - Pinot Noir, Sonoma, CA	16	23	62
J. Lohr - Merlot Paso Robles, CA	15	22	58
Ben Marco - Malbec, Mendoza, AR			65
Rodney Strong - Cabernet Sauvignon, Alexander Valley	17	24	66
Robert Biale “Black Chicken” - Zinfandel, Napa CA			110
Saldo - Red Blend, CA	19	26	74
J.THEODORE House Cab - Cabernet, Sonoma, CA	14	19	54

WHITE WINES

Freemark Abbey - Chardonnay, Napa, CA			88
Chalk Hill - Oaked Chardonnay, Sonoma, CA	16	23	62
Cave de Lugny - Un-Oaked Chardonnay, Burgundy, Fr	16	23	62
Whitehaven - Sauvignon Blanc, Marlborough , NZ	15	22	58
Charles Krug - Sauvignon Blanc, Napa Valley, CA	16	23	62
Terlato - Pinot Grigio, Collio, Italy	15	22	58
Carl Ehrhard - Riesling, Rüdesheim, Germany	15	22	58
Dulcis - Moscato, Asti, Piedmonte, Italy	15	22	58
J.THEODORE House Chard - Chardonnay, Sonoma, CA	14	19	54

SPARKLING

Veuve Clicquot - Champagne Brut, Champagne, FR			182
Moët and Chandon - Champagne Brut, Champagne, FR			150
Lamarca Prosecco -	15	22	56
J.THEODORE House Sparkling Rosé - CA	14	19	54
J.THEODORE House Brut Sparkling Wine - CA	14	19	54

ROSE

The Beach by Whispering Angel Rosé, Provence, FR	17	24	62
J.THEODORE House Rosé - Rosé, CA	15	22	56

SPECIALTY DRAFT BEER

Altstadt Kolsch - kolsch, Fredericksburg ABV: 4.8% 20 IBU	8
Four Corners El Chingon - India Pale Ale ABV: 7.3% 72 IBU	9
Revolver Blood & Honey - American Ale ABV: 7.0% 20 IBU	9
Shiner Bock - American Dark Lager ABV: 4.4% 13 IBU	8
Dallas Blonde - American Blonde Ale ABV: 5.2%	8
Stella Artois - Pilsner ABV 5.0% 30 IBU	8
Peticolas Velvet Hammer - Imperial Red Ale, ABV 9% 85 IBU	9
Dragon’s Milk - Bourbon Barrel-Aged Stout ABV 11.0%	10

BOTTLE & CANS

Yuengling	8
Yuengling Flight	8
Miller Lite	6
Bud Light	6
Coors Light	6
Michelob Ultra	6
Blue Moon	7
Peroni Nastro Azzurro	7
Modelo	7
Dos Equis XX	7
Guinnes	8
Heineken 0.0 (Non-Alcoholic)	7