

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

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

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

HOUSE-MADE FLATBREADS
To start - choice of house or caesar salad
MARGHERITA | 18
vine-ripe tomatoes | mozzarella | basil | EVOO | sea salt
PROSCIUTTO & FIG | 23
prosciutto | fig jam | arugula | goat cheese | balsamic reduction
GRILLED CHICKEN PESTO | 25
grilled chicken | tomatoes | italian seasoning | basil pesto
JALAPENO POPPER | 23
chicken | bacon | jalapeno | cream cheese | two cheese blend | hot honey

NEW LUNCH SPECIALS

SOUP & HALF SALAD | 14
Choice of French onion or soup de jour | choice of half spring salad or JT cobb salad
SOUP OR SALAD & HALF SANDWICH | 17
Choice of French onion / soup de jour OR choice of half spring salad / JT cobb salad | Half of any sandwich (French Dip + \$3), includes french fries

GRILLED CHICKEN PENNE PESTO PASTA | L | 23 D | 31
grilled chicken breast* | penne | tomato | basil pesto | parmesan

SHRIMP DIABLO | L | 27 D | 37
spicy sautéed *shrimp | spaghetti | EVOO | cherry tomato| minced garlic | parsley | red pepper flakes | lemon butter wine sauce

CHICKEN PAILLARD | 32
chicken breast | white wine lemon caper sauce | mashed potatoes | green beans
STEAK FRITES | 43
Served with a side of french fries and fresh greens
Tres Major* | red wine pan jus | white vinaigrette dressed greens

FROM THE GARDEN

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

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

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

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

HANDHELDS
To start - choice of house or caesar salad
*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
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

SIGNATURE CAST IRONS

+add fries | 9 or truffle parm fries | 11
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

SANDWICHES

All sandwiches served with a side of french fries

GRILLED CHICKEN PESTO | 19
grilled chicken | balsamic tomato | baby field greens | french roll

CROQUE MONSIEUR | 19
pan grilled french bread | honey ham | gruyere | béchamel sauce | pommes frites (madame - add cooked egg \$1)

J. THEODORE BLT | 17
bacon | lettuce | tomato | goat cheese | aioli | wheat berry toast

ROASTED RED PEPPER VEGETARIAN | 18
roasted red pepper | mushroom | tomato | onion | avocado | baby field greens | provolone | garlic aioli | french roll

CHICKEN PECAN SALAD SANDWICH | 17
shredded chicken salad | baby field greens | pecan | tomato | wheat berry toast

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

TURKEY BACON CLUB | 17
turkey | bacon | avocado | tomato | garlic aioli | cheddar | croissant

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

JT Frosé

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 OLD FASHIONED

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

162362
- J. Lohr - Merlot Paso Robles, CA

152258
- Ben Marco - Malbec, Mendoza, AR

65
- Rodney Strong - Cabernet Sauvignon, Alexander Valley

172466
- Robert Biale “Black Chicken” - Zinfandel, Napa CA

110
- Saldo - Red Blend, CA

192674
- J.THEODORE House Cab - Cabernet, Sonoma, CA

141954

WHITE WINES

- Freemark Abbey - Chardonnay, Napa, CA

88
- Chalk Hill - Oaked Chardonnay, Sonoma, CA

162362
- Cave de Lugny - Un-Oaked Chardonnay, Burgundy, Fr

162362
- Whitehaven - Sauvignon Blanc, Marlborough , NZ

152258
- Charles Krug - Sauvignon Blanc, Napa Valley, CA

162362
- Terlato - Pinot Grigio, Collio, Italy

152258
- Carl Ehrhard - Riesling, Rüdesheim, Germany

152258
- Dulcis - Moscato, Asti, Piedmonte, Italy

152258
- J.THEODORE House Chard - Chardonnay, Sonoma, CA

141954

SPARKLING

- Veuve Clicquot - Champagne Brut, Champagne, FR

182
- Moët and Chandon - Champagne Brut, Champagne, FR

150
- Lamarca Prosecco -

152256
- J.THEODORE House Sparkling Rosé - CA

141954
- J.THEODORE House Brut Sparkling Wine - CA

141954

ROSE

- The Beach by Whispering Angel Rosé, Provence, FR

172462
- J.THEODORE House Rosé - Rosé, CA

152256

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