

HAPPY HOUR MENU

The MARTINI BAR



MEXITINI
WEDDING CAKE
POMEGRANATE
DIRTY MARTINI



ORANGE MANGO FLIRTINI

LEMON DROP

FRENCH 75

APPLETINI

CLASSIC GIN

CLASSIC VODKA

\$10



THE CLASSICS

GIN GIMLET | 12

GIN | FRESH LIME | SIMPLE

WHISKEY SOUR | 10

WHISKEY | LEMON | SUGAR | EGG WHITE

MARGARITA | 10

TEQUILA | LIME | ORANGE LIQUEUR

NEGRONI | 12

GIN | CAMPARI | SWEET VERMOUTH

GIN & TONIC | 10

GIN | TONIC WATER | LIME

MANHATTAN | 14

WHISKEY | SWEET VERMOUTH | BITTERS

FROZEN

JT FROSE | 12

REYKA | STRAWBERRY | ROSÉ | SIMPLE



EVERY MONDAY - SATURDAY
3PM TO 6PM

SPECIALTIES

ST. GERMAIN FIZZ | 9

GIN | ST. GERMAIN ELDERFLOWER | LEMON | SPARKLING ROSÉ

THE MOJITO | 13

WHITE RUM | MINT | LIME | SIMPLE | SODA

CLASSIC OR FRENCH MULE | 13

VODKA OR HENNESEY | GINGER BEER | LEMON JUICE | SIMPLE

OLD FASHIONED | 15

BOURBON | SIMPLE SYRUP | ORANGE & BOURBON BITTERS | LUXARDO CHERRY | ORANGE

Perfected Pours

HOUSE WINE SPECIALS

HOUSE CABERNET SAUVIGNON

6oz | 8 9oz | 11 Bottle | 29

HOUSE CHARDONNAY

6oz | 8 9oz | 11 Bottle | 29

HOUSE PINOT GRIGIO

6oz | 8 9oz | 11 Bottle | 29

HOUSE ROSÉ

6oz | 8 9oz | 11 Bottle | 29

HOUSE SPARKLING

6oz | 7 9oz | 9 Bottle | 25

HOUSE SPARKLING ROSÉ

6oz | 7 9oz | 9 Bottle | 25



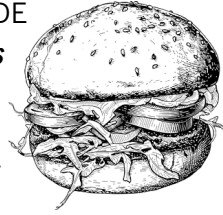
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES. SOME OF OUR MENU ITEMS CONTAIN NUTS, DAIRY OR GLUTEN

THE NEIGHBORHOOD BURGER

CHEDDAR | LETTUCE | TOMATO |
ONION | PICKLES ON THE SIDE

SERVED WITH A SIDE OF FRENCH FRIES

\$10



HANDHELDS

BLACKENED CHICKEN CAESAR WRAP | 12

SERVED WITH A SIDE OF FRENCH FRIES

BLACKENED GRILLED CHICKEN | PARMESAN CHEESE | SHREDDED
ROMAINE | CROUTONS | CAESAR DRESSING | LEMON JUICE | WHOLE
WHEAT TORTILLA

BRIOCHE CHEESEBURGER SLIDERS | 13

THREE PRIME BEEF SLIDERS | CHEDDAR | ONIONS | AIOLI

SHRIMP TACOS | 13 ^{GF}

SHRIMP | CILANTRO LIME SLAW

GRILLED PORTOBELLO TACOS | 12 ^{GF}

PORTOBELLO MUSHROOM | AVOCADO | RED CABBAGE | CILANTRO |
JALAPEÑO CREMA

AHI TUNA TACOS | 14 ^{GF}

AHI TUNA* | AVOCADO | MANGO SALSA | GARLIC GINGER SLAW |
JALAPENO CREMA | SERVED RARE

KOREAN STEAK TACOS | 14

PRIME BEEF | CILANTRO | AVOCADO | RED CABBAGE | FLOUR
TORTILLA | SRIRACHA MAYO

FOR THE TABLE

BACON & EGGS | 9 ^{GF}

CANDIED BACON & DEVILED EGGS

AVOCADO WHIP | 8

FRESH WHIPPED AVOCADO | DOLLOP OF MANGO PICO |
HOUSE-MADE TORTILLA CHIPS

SOCIAL DIPS | 12

RAW VEGETABLES | GARLIC HUMMUS | ROASTED
PEPPER SPREAD | TZATZIKI | NAAN BREAD

CRISPY BRUSSEL SPROUTS | 10

CRISPY BRUSSEL SPROUTS | PARMESAN | LEMON
GARLIC AIOLI

CALAMARI | 15

LIGHTLY BREADED CALAMARI | BREADED GREEN
BEANS | GRILLED LEMON | CHOICE OF SWEET CHILI
SAUCE OR MARINARA

MEATBALLS AL FORNO | 12

BEEF MEATBALLS | HOUSEMADE MARINARA |
PARMESAN CHEESE

HEIRLOOM TOMATO BURRATA | 12

FRESH BURRATA | HEIRLOOM TOMATOES | ONIONS |
BASIL | PESTO | BALSAMIC REDUCTION | EVOO | GRILLED
SOURDOUGH BREAD (GF* WITHOUT BREAD)

SHRIMP COCKTAIL | 13 ^{GF}

JUMBO SHRIMP | GARLIC AIOLI | COCKTAIL SAUCE
WITH A J.THEODORE TWIST

SHARE FRIES | 9

YOUR CHOICE OF TRUFFLE FRIES (TRUFFLE OIL &
PARMESAN) OR SWEET POTATO FRIES

FLATBREADS

THE MARGHERITA | 14

BALSAMIC | TOMATOES | MOZZARELLA | BASIL | EVOO |
SEA SALT

GRILLED CHICKEN PESTO | 15

GRILLED CHICKEN | MOZZARELLA | EVOO TOMATOES
ITALIAN SEASONING | BASIL PESTO

J. THEODORE

RESTAURANT & BAR

*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.

GF - GLUTEN FREE