

J. THEODORE

RESTAURANT & BAR

THE START

JAR OF LOBSTER | 33

chopped maine lobster tail | melted garlic butter | grilled bread | charred lemon

SHRIMP COCKTAIL | 15

jumbo shrimp | cocktail sauce with a mango pico

AVOCADO WHIP | 12

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

SESAME SEARED AHI TUNA | 20

*ahi tuna | avocado | lemon garlic aioli | soy sauce | served rare

THE J. THEODORE BOARD | 30

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 | 13

candied bacon | deviled eggs

TRUFFLE PARM FRIES | 12

fries | truffle oil | parmesan cheese

CRISPY BRUSSEL SPROUTS | 15

crispy brussel sprouts | onion | parmesan | lemon garlic aioli

CALAMARI | 20

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

BRIOCHE CHEESEBURGER SLIDERS | 16

three prime beef sliders | cheddar | grilled onions | house-made aioli

HEIRLOOM TOMATO BURRATA | 16

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 | 8

onions | gruyere cheese | garlic | thyme | toasted baguette

SOUP DU JOUR | 8

chef's choice, made in house daily

HOUSE-MADE FLATBREADS

To start - choice of house or caesar salad

MARGHERITA | 16

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

PROSCIUTTO & FIG | 21

prosciutto | fig jam | arugula | goat cheese | balsamic reduction

GRILLED CHICKEN PESTO | 20

grilled chicken | tomatoes | italian seasoning | basil pesto

JALAPENO POPPER | 20

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 house salad or ceasar salad

SOUP OR SALAD & HALF SANDWICH | 17

Choice of French onion / soup de jour OR choice of half house salad/ceasar salad | Half of any sandwich (French Dip + \$3), includes french fries

GRILLED CHICKEN PENNE PESTO PASTA | 29

grilled chicken breast* | penne | tomato | basil pesto | parmesan

SHRIMP DIABLO | 32

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

CHICKEN PAILLARD | 28

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

STEAK FRITES | 39

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 | 25

romaine | tomatoes | chickpeas | kalamata olives | salami | prosciutto red onions | red wine vinaigrette | chicken

THE JT COBB | 22

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

MEXICAN SHRIMP TACO SALAD | 21

grilled shrimp | mixed greens | chopped red cabbage | cilantro | tomatoes | mango pico | honey sriracha lime vinaigrette, tortilla strips

BLT STEAK* SALAD | 25

prime beef* | mixed greens | avocado | bacon | tomato | almonds | chili lime vinaigrette | horseradish cream

SESAME SEARED AHI TUNA SALAD* | 25

ahi tuna | Edamame | cucumber | red onion | cherry tomatoes | miso vinaigrette | served rare

CHINESE CHICKEN SALAD* | 22

grilled chicken | romaine | red cabbage | shredded carrots | cucumbers | mandarin oranges | cashews | crispy wontons | sesame ginger dressing

HANDHELDS

*All tacos come with elote

GRILLED PORTOBELLO TACOS | 14

portobello mushroom | avocado | red cabbage | cilantro | jalapeno crema

SPICY SHRIMP TACOS | 16

shrimp* | cilantro lime slaw

AHI TUNA TACOS | 16

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

KOREAN STEAK TACOS | 20

prime beef* | cilantro | avocado | red cabbage | flour tortilla | siracha mayo

SWEET CHILI FRIED CHICKEN SANDWICH | 20

southern fried chicken | crisp coleslaw | lettuce | tomato | white cheddar | sweet chili sauce

BLACKENED CHICKEN CESAR WRAP | 17

Served with a side of french fries

blackened grilled chicken | parmesan cheese | shredded romaine | croutons | cesar dressing | lemon juice | whole wheat tortilla

WAGYU 1/2 LB BURGER | 19

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 | 5 or truffle parm fries | 7

your choice of housemade reduction: marniere | rouge | provencal

CAST IRON MUSSELS | 25

steamed p.e.i. mussels | garlic | parsley | butter

CAST IRON JUMBO SHRIMP | 32

jumbo shrimp with your choice of house made reduction

SANDWICHES

All sandwiches served with a side of french fries

GRILLED CHICKEN PESTO | 17

grilled chicken | balsamic tomato | baby field greens | french roll

CROQUE MONSIEUR | 17

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

J. THEODORE BLT | 15

bacon | lettuce | tomato | goat cheese | aioli | wheat berry toast

ROASTED RED PEPPER VEGETARIAN | 15

roasted red pepper | mushroom | tomato | onion | avocado | baby field greens | provolone | garlic aioli | french roll

CHICKEN PECAN SALAD SANDWICH | 15

shredded chicken salad | baby field greens | pecan | tomato | wheat berry toast

FRENCH DIP | 24

prime rib | swiss cheese | french roll | au jus

TURKEY BACON CLUB | 14

turkey | bacon | avocado | tomato | garlic aioli | cheddar | croissant

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

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RESTAURANT & BAR

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**
Bacardi Coconut Rum | mint | fresh squeezed lime juice | Topo Chico | toasted coconut rim
- Mango “El Diablo” Margarita | 16**
YaVe Jalapeño Tequila | Fresh Press Mango | Cointreau | 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
- JT's Hugo Spritz | 17**
St. Germain | prosecco | soda | lime | fresh mint

SEASONAL COCKTAILS

- Basil Garden Fizz | 18**
Gin | St. Germain | Lime | Tonic | Topped with Basil Foam
- Spring Blush | 19**
Tequila | Strawberry | Rhubarb Bitters | Lime | Agave
- Spring Apiary | 19**
Bourbon | Honey | Lavender | Lemon | Egg White
- Bergamot Bloom | 18**
Empress inidgo gin | Italicus | Lemon | Orgeat

FROZEN COCKTAILS

- JT Frosé | 18**
Reyka | strawberry | rosé | simple

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**
Bacardi 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**
Jim Beam | 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 | 21**
Maker's Mark | 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**
Milagro Tequila | simple syrup | orange bitters | luxardo cherry
- Don Quixote | 19**
Hornitos Reposado | demerara | chocolate bitters | orange

RED WINES

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|---|---|---|---|-----|
| |  |  |  | |
| | 6oz | 9oz | | |
| Caymus Vineyards - Cabernet Sauvignon Napa, CA | | | | 180 |
| Nickel and Nickel - Cabernet Sauvignon Napa, CA | | | | 208 |
| Silver Oak - Cabernet Sauvignon Alexander Valley, CA | | | | 158 |
| Opus Overture - Red Blend, Napa Valley, CA | | | | 233 |
| Freemark Abbey - Cabernet Sauvignon Napa, CA | | | | 117 |
| The Prisoner - Red Blend Napa Valley, CA | | | | 133 |
| 8 Years in the Desert - Zin Blend by Orin Swift, CA | | | | 129 |
| 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 | | | | 66 |
| Rodney Strong - Cabernet Sauvignon, Alexander Valley | 17 | 24 | 66 | |
| Château Goudichaud Red - Graves de Vayres, France | | | | 66 |
| Saldo - Red Blend, CA | 19 | 26 | 74 | |
| J.THEODORE House Cab - Cabernet, Sonoma, CA | 14 | 19 | 54 | |

WHITE WINES

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|--|---|---|---|----|
| |  |  |  | |
| | 6oz | 9oz | | |
| 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, Rudesheim, Germany | 15 | 22 | 58 | |
| Dulcis - Moscato, Asti, Piedmonte, Italy | 15 | 22 | 58 | |
| J.THEODORE House Chard - Chardonnay, Sonoma, CA | 14 | 19 | 54 | |

SPARKLING

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|---|---|---|---|-----|
| |  |  |  | |
| | 6oz | 9oz | | |
| 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

- | | | | | |
|---|---|---|---|--|
| |  |  |  | |
| | 6oz | 9oz | | |
| The Beach by Whispering Angel Rosé, Provence, FR | 17 | 24 | 62 | |
| J.THEODORE House Rosé - Rosé, CA | 15 | 22 | 56 | |

SPECIALTY DRAFT BEER

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|---|---|----|
| |  | |
| 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

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|-------------------------------------|---|
| Yuengling | 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 |
| Guinness | 8 |
| Heineken 0.0 (Non-Alcoholic) | 7 |