



small plates

- BUFFALO FEATHERS** Pulled white-meat chicken flashed in a hot sauce 7.00
- SESAME BARBECUE FEATHERS** Pulled chicken flashed in sesame-barbecue sauce 7.00
- VERDE DIP** Creamy spinach-garlic dip w/ tortilla chips 7.00
- BEER CHEESE DIP** Sharp cheddar & Jackson's Pale Ale w/ tortilla chips 7.50
- PUB NACHOS** Tortilla chips, beer cheese, ground beef, pico de gallo & jalapeños 8.00
- GRILLED QUESADILLA** Marinated chicken, salsa & cheese 7.00
- SLOPPY SLIDERS** Mini-Sloppy Joes w/ pickle spear 7.00
- BUFFALO CHICKEN TAGOS** Buffalo Feathers, pico de gallo & cheese on flour tortillas 8.00
- TAGOS DEL MAR** West Coast fish tacos w/ grilled ahi tuna & pico de gallo 8.00
- SILVER DOLLAR CRAB CAKES** Sautéed lumb crab w/ comeback sauce 9.00

salads & soups

- CAESAR SALAD** With housemade Caesar dressing & croutons 7.00 half 3.50
- JACKSON'S SALAD** Romaine, tomatoes & chopped onions 7.00 half 3.50
- GRILLED CHICKEN CAESAR** White-meat chicken on a bed of Caesar 10.00
- BUFFALO FEATHERS CAESAR** Buffalo Feathers on a bed of Caesar 11.00
- CHAMPAGNE SALMON CAESAR** Fresh grilled on Caesar w/ champagne vinaigrette 12.00
- AHI WASABI CAESAR** Sesame-seared ahi tuna on romaine w/ wasabi-Caesar dressing 11.00
- STEAK SALAD** Peppercorn-crust sirloin grilled & sliced atop Caesar salad 12.00
- SOUP & SALAD** Choice of soup w/ Caesar salad 11.00
- GUMBO** Okra, chicken, shrimp & andouille in a rich roux over rice 6.00
- ROASTED TOMATO SOUP** Oven-roasted tomatoes & light cream w/ mozzarella toast 5.00

Dressings: Champagne vinaigrette, bleu cheese, Caesar, light ranch & honey-mustard

grill plates

- STEAK SANDWICH** Grilled sirloin, sautéed onion & horseradish cream sauce 12.00
- BISTRO BURGER** Half-pound of Angus beef on a Fuego bun 9.00 add cheese .50
- BISON BURGER** KY Bison w/ mustard piccalilli on a Fuego bun 12.00
- SMOKY MOUNTAIN CHEESEBURGER** Angus beef, cheddar & Benton's bacon 10.00
- PATTY MELT** Angus beef, Swiss, caramelized onions & comeback sauce on rye 9.50
- GRILLED CHICKEN SANDWICH** Honey-bourbon or sesame-barbecue 8.50
- FISH SANDWICH** Soy-brushed ahi tuna filet grilled to order on a Fuego bun 9.00
- CROQUE MONSIEUR** Griddled ham-and-brie sandwich on French-toasted bread 9.00
- CROQUE MADAME** Topped w/ fried egg 10.00

cheesesteaks, clubs & blts

- PHILLY CHEESESTEAK** Shaved sirloin sautéed w/ onions & peppers on baguette 10.50
- POULET CHEESESTEAK** Pulled chicken w/ onions & peppers on baguette 9.50
- PORTABELLA CHEESESTEAK** Portabella w/ onions & peppers on baguette 9.50
- CLASSIC CLUB** Ham, turkey, bacon, cheddar, lettuce & tomato on toast w/ chips 9.50
- SALMON CLUB** Grilled horseradish-glazed salmon, bacon & apples on a Fuego bun 12.00
- BALTIMORE BLT** Crab cake, Benton's bacon, roma tomatoes & romaine 10.00
- BLT** Benton's bacon, roma tomatoes & romaine on sourdough 7.00
- PIMIENTO BLT** Pimiento cheese, Benton's bacon, roma tomatoes & romaine 8.00
- SCOTTSDALE BLT** House guacamole, Benton's bacon, roma tomatoes & romaine 8.00

flatbreads

- BUFFALO** Pulled chicken, Buffalo Feathers sauce, Benton's bacon & mozzarella 8.00
- COGA** Tomato-rubbed crust w/ artichokes, red peppers, scallions & parmesan 7.00
- CARIBE** Curried grilled chicken, sautéed jalapeños, caramelized onions & mozzarella 7.50
- TRES QUESOS** Mozzarella, cheddar & provolone w/ fresh basil & pizza dipping sauce 7.50
- BHM** Brie, (shaved) ham & marmalade 8.00

baked pasta

- BAKED MARINARA** Penne, red wine, tomatoes & oregano topped w/ mozzarella & parmesan 9.00
- BAKED ALFREDEAUX** Egg noodles, Creole cream sauce, chicken, andouille & peppers topped w/ mozzarella & parmesan 11.50

entrées

served w/ Caesar or Jackson's salad

- FILET FRITES** Prime filet grilled to order w/ tarragon butter & crisp fries 27.00
- MEMPHIS PORK CHOP** Grilled paprika-rubbed chop atop three-cheese grits w/ mango chutney 18.00
- CORDON BLEU** Panko-crust chicken breast stuffed w/ ham & Swiss & served w/ parmesan mashed potatoes & sauce suprême 15.00
- BBQ MEATLOAF** Baked & grilled w/ barbecue sauce & parmesan mashed potatoes 13.00
- TUNA AL VINO** Grilled ahi tuna w/ red-wine reduction atop parmesan mashed potatoes 15.00
- SHRIMP & GRITS** Sautéed New Orleans-style w/ garlic butter & beer atop three-cheese grits 14.00
- MUSSELS & FRIES** French-style mussels steamed in white wine & mustard broth w/ shaker of fries & garlic mayonnaise 13.00
- THE TASTY** Hangover-inspired cheeseburger omelette folded with fries 10.00

pasta

served w/ salad & bread

- BEEF STROGANOFF** Sliced sirloin & rich mushroom sauce on egg noodles 13.00
- LEMON PEPPER SHRIMP** Cracked black pepper, fresh lemon juice & Gulf shrimp in a light cream sauce 12.00
- PASTA ALFREDEAUX** Creole cream sauce w/ chicken, andouille & peppers 11.00
- PULLED CHICKEN PASTA** Grilled chicken breast on penne tossed w/ diced tomatoes, olive oil, parmesan, garlic & Italian herbs 11.00
- ROSSO MARINARA** Red wine, tomatoes & oregano 8.50
- Add Chicken 3 - Add Shrimp 4

panini

served w/ salad or chips Fries instead 1.50

- CHEESE-EGG** Benton's bacon, fried egg & cheddar 8.00
- CUBAN** Roast pork, ham, Swiss, chopped pickles & Dijon 8.00
- FORMAGGIO** Cheddar, provolone & Swiss 7.00
- MIXTO** Thin-sliced ham & Swiss 7.50
- NATCHEZ** Housemade chicken salad & provolone 7.50
- PACIFIC** Blackened ahi tuna w/ provolone & pico de gallo 9.00
- PAVO** Turkey breast & provolone 7.50
- PIMIENTO** Housemade pimiento cheese on grilled sourdough 7.00
- REUBEN** Corned beef, Swiss, sauerkraut & Thousand Island dressing on rye 8.00
- RIO** Grilled chicken, guacamole & provolone 8.00

torrados

lightly grilled spinach wraps served w/ salad or chips

- CHICKEN SALAD** Baked chicken, mandarin oranges, provolone & tomato 7.50
- RIO ROLL** Grilled chicken, guacamole, provolone & tomato 8.00
- CAPRI** Sautéed portabella, guacamole & tomato w/ provolone 7.50
- SONORA** Southwest shrimp, pico de gallo, guacamole, provolone & tomato 8.00

desserts

- COOKIE-DOUGH EGG ROLLS** Chocolate-chip dough flash-fried in pastry w/ chocolate sauce & vanilla ice cream 7.00
- GOOEY BUTTER CAKE** Rich, golden brownie-like cake served w/ milk or ice cream 6.00
- PUMPKIN GOOEY BUTTER CAKE** w/ pumpkin-pie filling & cinnamon-spiced crust 6.50
- HOMEMADE MILKSHAKE** Vanilla, chocolate, strawberry & caramel 4.00
- Add shot of liqueur 4
- S'MORES** Graham crackers and marshmallows w/ chocolate bars baked in the oven 6.00



specialties from our wood-burning oven

pizzas

- PEPPERED PEPPERONI** Pepperoni, mozzarella, cracked black pepper & red sauce 9.00
- VERDE** Spinach-garlic spread, artichokes, fresh spinach & mozzarella 9.00
- FRENCH** Roma tomatoes, mozzarella, red sauce & herbes de Provence on thin crust 8.50
- BBQ CHICKEN** Sesame barbecued chicken, caramelized onions & mozzarella 9.50
- CARNE** Pepperoni, Benton's bacon, ground beef, mozzarella & parmesan 10.00

MADE TO ORDER Tomato or verde sauce with mozzarella 7.50

1.00 ea.		1.50 ea.	
Cheddar	Garlic (minced)	Brie	Ham
Mozzarella (extra)	Jalapeño Peppers	Andouille Sausage	Pepperoni
Provolone	Onions	Benton's Bacon (\$2)	Artichokes
Ground Beef	Potatoes	Curried Chicken	Portabella Mushrooms
Caramelized Onions	Red & Green Peppers	Grilled Chicken	Spinach (fresh)

cocktails

- CUMBERLAND SIDECAR** Four Roses Small Batch, St.-Germain, Pimm's & house ginger beer 8.00
SANGRIA Red wine, pineapple, OJ & brandy w/ house sours & grenadine 8.00
PUMPKIN SANGRIA Pumpkin ale, pinot noir, Fireball whiskey, raspberry syrup & ginger ale 8.00
FRENCH MARTINI Absolut, pineapple juice & Chambord shaken well 8.00
MISERY & GIN Tanqueray, Woodchuck Pear cider & Domaine de Canton ginger liqueur 7.50
TENNESSEE STUD Georgia Moon moonshine & lemonade w/ Coca-Cola splash 7.00
UPPER MANHATTAN Jim Beam rye, sherry, house bitters & port 8.00
POMEGRANATE MARGARITA Tequila, Pama pomegranate liqueur, lime juice & sours 7.50
JOHN DALY Firefly sweet-tea vodka & lemonade 7.50
DIRTY MARY Spicy Bloody Mary w/ Absolut Peppar & olive juice 8.00
ROOT BEER FLOAT Three Olives Root Beer vodka, Coke & vanilla foam 7.50
BOURBON ALEXANDER Woodford Reserve, Amarula & chocolate sauce blended w/ vanilla ice cream 8.00
HOUSE SHOT Bartender's specialty of the night 5.00

wine

•Whites •Reds

Wine of the Moment **GLASS 6 BOTTLE 18**

GLASS 7 BOTTLE 21

Cristalino	Cava (Sparkling)	Spain
Goats do Roam	Rosé	South Africa
Guenoc Reserve	Chardonnay	Lake County
Riff	Pinot Grigio	Italy
Saint M	Riesling	Germany
Bulletin Place	Merlot	Australia
Insatiable	Cabernet Sauvignon	Sonoma
JACKSON'S PICK* Lucky Star	Pinot Noir	California
The Immortal Zin (Peirano)	Zinfandel	Lodi

GLASS 9 BOTTLE 27

Joel Gott	Sauvignon Blanc	Napa
Kris	Pinot Grigio	Italy
JACKSON'S PICK* MAN	Chardonnay	South Africa
Ampakama	Malbec	Argentina
Perrin	Côtes du Rhône	France
The Velvet Devil	Merlot	Washington

GLASS 10 BOTTLE 30

Glen Carlou	Chardonnay	South Africa
Rutherford Vintners	Pinot Noir	Napa
JACKSON'S PICK* Villa San-Juliette	Cabernet Sauvignon	Paso Robles

bottled water

MOUNTAIN VALLEY, Hot Springs, AR *sparkling or still* 3.00

coffee & tea

Please ask to see our selection of New Orleans coffees & San Francisco teas.

brunch Served Saturday & Sunday until 3 PM

sunday wine All bottles of wine half-price from 3-10 PM

fuego mondays Half-price pizzas and flatbreads from 5-11 PM (dine-in only)

half-off tuesdays Half-price beers (excluding high-gravity), well & call drinks from 11 AM till Midnight

happy hour Half-price beers (excluding high-gravity), \$3 well & call drinks, Buffalo Chicken Taco & Guacamole & Chips from 3-6 PM M-F

Our sibling restaurants: Mountain Brook Village **AVO** | **DRUM** WHISKEY BAR & Nashville **rumba** **JACKSON'S**

beer

* HIGH-GRAVITY BEER

draft

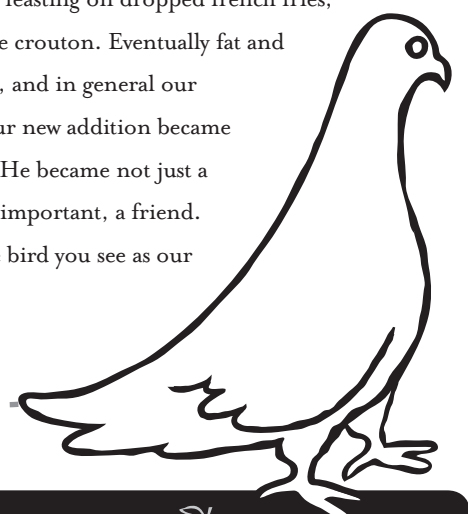
- JACKSON'S PALE ALE** (by Yazoo), Nashville 4.50
ABITA ANDYGATOR (high-gravity), Abita Springs, LA 5.50
BLUE MOON (Belgian White), Colorado 4.25
GOOD PEOPLE (Seasonal), Birmingham 4.50
ODE TO MERCY (high-gravity Imperial Brown Ale), Decatur, GA 7.00
STRAIGHT TO ALE (Seasonal), Huntsville 5.00

bottle

- AMSTEL LIGHT**, The Netherlands 4.00
BOULEVARD (Unfiltered Wheat), Kansas City 4.25
CORONA, Mexico 4.25
CORONA LIGHT, Mexico 4.25
GOOD PEOPLE (IPA in can), Birmingham 4.00
GUINNESS (Draught Bottle), Ireland 4.50
HEINEKEN, The Netherlands 4.00
HEINEKEN LIGHT, The Netherlands 4.00
KRONENBOURG, France 4.00
LAZY MAGNOLIA (Southern Pecan), Kiln, MS 3.75
LEFT HAND 400-POUND MONKEY (English IPA), Longmont, CO 5.00
LOOSE CANNON * (American Hop³ IPA), Baltimore 7.00
MAGIC HAT #9 (Not Quite Pale Ale), Burlington, VT 4.50
NEGRA MODELO, Mexico 4.00
NEWCASTLE, England 4.50
ORANGE BLOSSOM SQUARED * (Spiced Pilsner), Orlando 6.50
PRANQSTER * (Belgian-Style Golden Ale), California 6.00
RED STRIPE, Jamaica 4.00
SAMUEL ADAMS (Seasonal), Boston 4.00
SHINER BOCK, Texas 3.75
SIERRA NEVADA (Pale Ale), California 3.75
STELLA ARTOIS, Belgium 4.25
SWEETWATER 420 (Pale Ale), Atlanta 4.25
SWEETWATER IPA, Atlanta 5.00
YUENGLING (Lager), Pennsylvania 3.25
BUDWEISER, St. Louis 3.25
BUD LIGHT, St. Louis 3.25
COORS LIGHT, Colorado 3.25
MICHELOB ULTRA, St. Louis 3.25
MILLER LITE, Milwaukee 3.25
PABST BLUE RIBBON (16-oz. can), Milwaukee 3.00
WOODCHUCK CIDER (Amber), Vermont 3.50
WOODCHUCK CIDER (Pear), Vermont 3.50
SHARP'S (non-alcoholic), Milwaukee 3.00

the story of ralph

This is Ralph; he's a pigeon. It's fair to say that we didn't so much choose Ralph as our mascot as much as Ralph somehow chose us. It began, simply enough, when a pigeon began roaming our patio, feasting on dropped french fries, baguette crumbs and the occasional rogue crouton. Eventually fat and content, this pigeon would call our patio, and in general our restaurant, home. As time progressed, our new addition became known to regulars and new visitors alike. He became not just a pigeon, but a welcome fixture, and most important, a friend. So, just in case you were wondering - the bird you see as our mascot is Ralph, and he's a pigeon.



PRIVATE PARTIES WELCOMED ON THE LOFT

WWW.JACKSONSBARANDBISTRO.COM

GENERAL MANAGER: JASON BRASFIELD • MANAGER: KRISTIN BARLEY

GREEN APPLE
RESTAURANT GROUP