



# eat



## 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 TACOS** Buffalo Feathers, pico de gallo & cheese on flour tortillas 8.00
- TACOS DEL MAR** West Coast fish tacos w/ grilled ahi tuna & pico de gallo 8.00
- SILVER-DOLLAR CRAB CAKES** Sautéed lump 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-crusted 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 served w/ fries or salad

- 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
- BACON CHEESEBURGER** Angus beef, smoked bacon & cheddar 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 served w/ fries or salad

- 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, romaine & apples on a Fuego bun 12.00
- BALTIMORE BLT** Crab cake, crisp bacon, roma tomatoes & romaine on sourdough 10.00
- BLT** Crisp bacon, roma tomatoes & romaine on sourdough 6.50
- PIMIENTO BLT** Pimiento cheese, crisp bacon, roma tomatoes & romaine on sourdough 7.50
- SCOTTSDALE BLT** House guacamole, crisp bacon, roma tomatoes & romaine on sourdough 7.50

## entrées served w/ Caesar or Jackson's Salad

- STEAK FRITES** Aged 10-oz. sirloin grilled to order w/ garlic butter & crisp fries 18.00
- MEMPHIS PORK CHOP** Grilled paprika-rubbed chop atop three-cheese grits w/ mango chutney 16.00
- CORDON BLEU** Panko-crusted 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** Bacon, fried egg & cheddar 7.50
- 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
- PUMPKIN GOOEY BUTTER CAKE** w/ pumpkin-pie filling & cinnamon-spiced crust 6.50
- GOOEY BUTTER CAKE** Rich, golden brownie-like cake served w/ ice cream 6.00
- HOMEMADE MILKSHAKE** Vanilla, chocolate, strawberry & caramel 4.00  
- Add shot of liqueur 4

# drink



## cocktails

- CUMBERLAND SIDECAR** Four Roses Small Batch, St.-Germain, Pimm's & house ginger beer 8.00
- SANGRIA** Red wine, pineapple, OJ, brandy, house sours & grenadine 8.00
- PUMPKIN SANGRIA** Pumpkin ale, pinot noir, Fireball whiskey, raspberry syrup & ginger ale 8.00
- FRENCH MARTINI** Vodka, pineapple juice & Chambord shaken well 7.25
- 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** (r)<sup>1</sup> rye whiskey, sherry, house bitters & port 8.00
- POMEGRANATE MARGARITA** Tequila, Pama pomegranate liqueur, lime juice & sours 7.50
- JOHN DALY** Firefly sweet-tea vodka & lemonade 7.00
- DIRTY MARY** Spicy Bloody Mary w/ vodka & olive juice 7.00
- 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       |
| Lonely Cow                      | Sauvignon Blanc    | New Zealand |
| Molino a Vento                  | Pinot Grigio       | Italy       |
| Simple Life                     | Chardonnay         | California  |
| Willamette Valley               | Riesling           | Oregon      |
| <b>JACKSON'S PICK</b> Apaltagua | Pinot Noir         | Chile       |
| Cavia                           | Malbec             | Argentina   |
| Gouguenheim                     | Cabernet Sauvignon | Argentina   |
| Thomas Hyland (Penfolds)        | Shiraz             | Australia   |
| Tilia                           | Merlot             | Argentina   |

**GLASS 9 BOTTLE 27**

|                                |                      |               |
|--------------------------------|----------------------|---------------|
| Château Virgile                | Roussanne/Marsanne   | France        |
| Four Vines                     | Chardonnay (unoaked) | Santa Barbara |
| St. Urbans-Hof                 | Riesling             | Germany       |
| Apothic Red                    | Syrah/Merlot/Zin     | California    |
| Coli                           | Chianti              | Italy         |
| <b>JACKSON'S PICK</b> Predator | Old Vine Zinfandel   | Lodi          |

**GLASS 10 BOTTLE 30**

|                                   |                    |            |
|-----------------------------------|--------------------|------------|
| <b>JACKSON'S PICK</b> Viña Robles | Chardonnay         | Monterey   |
| Aquinas                           | Pinot Noir         | Napa       |
| Cannonball                        | Cabernet Sauvignon | California |

## coffee & tea

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

## beer \* HIGH-GRAVITY BEER

### draft

- JACKSON'S PALE ALE** (by Yazoo), Nashville 4.25
- BROOKLYN BREWERY** \* (Black Chocolate Stout), Brooklyn, NY 7.00
- FAT TIRE** (Amber Ale), Fort Collins, CO 5.00
- SCHLAFLY PUMPKIN ALE** (high-gravity), St. Louis 7.00
- SWEETWATER** (IPA), Atlanta 5.00

### bottle

- ABBEY** \* (Belgian Ale by New Belgium), Fort Collins, CO 6.00
- ABITA PURPLE HAZE**, Abita Springs, LA 3.75
- AMSTEL LIGHT**, The Netherlands 4.25
- BBC JEFFERSON'S RESERVE** \* (Bourbon Barrel Stout), Louisville 7.00
- BLUE MOON** (White Ale), Colorado 4.00
- BLUE PADDLE** (Pilsner), Fort Collins, CO 4.25
- CORONA**, Mexico 4.25
- GUINNESS** (Draught Bottle), Ireland 4.50
- HEINEKEN**, The Netherlands 4.25
- NEWCASTLE**, England 4.50
- RAILBENDER** \* (Scottish Ale), Erie, PA 6.00
- RED STRIPE**, Jamaica 4.00
- SHINER BOCK**, Texas 3.50
- SIERRA NEVADA** (Pale Ale), California 4.00
- SINGLETRACK** (Copper Ale), Boulder, CO 4.50
- STELLA ARTOIS**, Belgium 4.50
- STONE** \* (IPA), Escondido, CA 6.00
- VICTORY GOLDEN MONKEY** \* (Tripel), Philadelphia 7.00
- YAZOO DOS PERROS**, Nashville 4.00
- 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 3.75
- WOODCHUCK CIDER** (Pear), Vermont 3.75
- BUCKLER** (non-alcoholic), Holland 3.25

**brunch** Served Saturday & Sunday until 3 PM

**sunday wine** Half-price bottles from 3-11PM

**two-for-tuesday** 2-for-1 on well & call drinks from 11AM till 10 PM  
2-for-1 on all beers (excluding high-gravity) from 11 AM till close

**happy hour** 2-for-1 on beers, well & call drinks M-F from 11 AM till 6 PM

Our sibling restaurants: West End **rumba** & Birmingham **avo** | **Drum** **JACKSON'S**

