



snacks, salads & soups

- VERDE DIP** Creamy spinach-garlic dip w/ tortilla chips 7.00
GUACAMOLE & CHIPS Avocado & house pico de gallo w/ tortilla chips 7.50
GRILLED QUESADILLA Marinated chicken, salsa & cheese 7.00
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
GUMBO Okra, chicken, andouille & vegetables in a rich roux over rice 6.00
- Dressings:** Champagne vinaigrette, bleu cheese, Caesar, light ranch & honey-mustard

panini *served w/ salad or chips*

- 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
PAVO Turkey breast & provolone 7.50
PIMIENTO Housemade pimiento cheese on grilled sourdough 7.00
RIO Grilled chicken, guacamole & provolone 8.00
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

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
SONORA Southwest shrimp, pico de gallo, guacamole, provolone & tomato 8.00

desserts

- 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

wine •Whites •Reds

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

GLASS 7 BOTTLE 21

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|----------------------------------|--------------------|-------------|
| Cristalino | Cava (Sparkling) | Spain |
| Lonely Cow | Sauvignon Blanc | New Zealand |
| Molino a Vento | Pinot Grigio | Italy |
| Simple Life | Chardonnay | California |
| Willamette Valley | Riesling | Oregon |
| JACKSON'S PICK★ Apaltagua | Pinot Noir | Chile |
| Cavia | Malbec | Argentina |
| Gouguenheim | Cabernet Sauvignon | Argentina |
| Thomas Hyland (Penfolds) | Shiraz | Australia |
| Tilia | Merlot | Argentina |

GLASS 9 BOTTLE 27

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|---------------------------------|----------------------|---------------|
| 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 |
| JACKSON'S PICK★ Predator | Old Vine Zinfandel | Lodi |

GLASS 10 BOTTLE 30

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|------------------------------------|--------------------|------------|
| JACKSON'S PICK★ Viña Robles | Chardonnay | Monterey |
| Aquinas | Pinot Noir | Napa |
| Cannonball | Cabernet Sauvignon | California |

cocktails

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| 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) ¹ 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 |
| BLOODY MARY Spicy & mixed w/ dirty olive vodka | 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 |

beer

* HIGH-GRAVITY BEER

draft

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|---|------|
| JACKSON'S PALE ALE (by Yazoo), Nashville | 4.25 |
| FAT TIRE (Amber Ale), Fort Collins, CO | 5.00 |
| LUCKY BUCKET (IPA), La Vista, NE | 6.00 |
| MAGIC HAT HEX (Ouroberfest), Burlington, VT | 5.00 |
| SCHLAFLY PUMPKIN ALE (high-gravity), St. Louis | 7.00 |

bottle

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

coffee & tea

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

HILLSBORO VILLAGE • 1800 21ST AVENUE SOUTH • 615.385.9968
MON-WED 11AM-MID • THU-FRI 11AM-1AM • SAT 9AM-1AM • SUN 9AM-MID
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