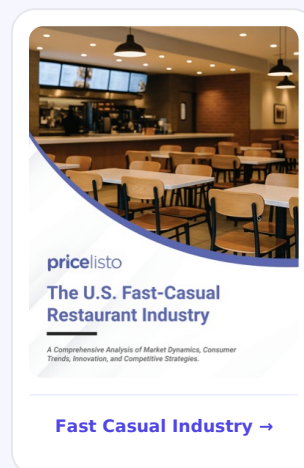




Jackson Street Tavern

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Starters

ITEM	PRICE
Charcuterie (Starters) A house selection of meats, local cheese, and house-made accouterments.	\$18.00
Ahi Tuna Nachos (Starters) Tuna poke, crispy wontons, carrot cabbage slaw, micro cilantro, avocado, wasabi lime aioli, and black sesame seed.	\$16.00
Spinach Artichoke Dip Artichokes, spinach, green onion, cream cheese, Havarti gratin, and chips	\$10.00
Baked Shrimp Scampi Herbed garlic butter, havarti gratin, and grilled baguette.	\$12.00
Bruschetta Crostini Grilled baguette, fresh mozzarella, bruschetta, and balsamic glaze.	\$10.00
Neptune Bay scallops shrimp, avocado, garlic crab bechamel, cajun spice, and grilled baguette.	\$12.00
Beef Flautas House ground certified angus beef, flour tortillas, cabbage slaw, queso fresco, fresno chili sauce, salsa verde, and cre...	\$12.00
Tavern Wings Chicken wings and house-made fresno chili buffalo sauce.	\$14.00
Poutine House cut fries, local cheese curd, bacon, and demi.	\$10.00
Mussels Bluepoint mussels, red curry, heirloom potato, coconut milk, sake, mango salsa, and grilled baguette.	\$15.00

Sandwiches

ITEM	PRICE
French Dip Sandwich (Sandwiches) Roasted 12 hours certified angus beef ribeye, onion confit, horseradish aioli, muenster, toasted baguette, and jus.	\$16.00
Your Favourite Sandwich Grilled filet mignon, havarti, spring mix, tomato, sriracha aioli, avocado, and ciabatta bun.	\$20.00
Tavern Reuben Sandwich Beer-braised corned beef, sauerkraut, swiss cheese, russian dressing, and marble rye.	\$14.00
Local Wagyu Burger Sandwich Caramelized onion, cheddar, bacon, tomato, greens, aioli, and brioche.	\$16.00
Blackened Shrimp Tacos Sandwich Avocado, pickled radish, cabbage slaw, wasabi aioli, microgreen, lime, and flour tortilla.	\$14.00
California Club Sandwich Grilled chicken, havarti, avocado, sriracha aioli, bacon, spring mix, tomato, and brioche bun.	\$14.00
Crispy Chicken Sandwich (Sandwiches) Fried chicken, spring mix, tomato, quick pickle, roasted garlic aioli, and brioche bun.	\$12.00
Garden Grove Sandwich House-made black bean and crimini mushroom burger, cheddar, avocado, spring mix, roasted garlic aioli, tomato, and glute...	\$12.00
Grilled Ahi Tuna Sandwich Grilled ahi tuna, pickled cucumber and carrot avocado, cilantro cabbage slaw, wasabi aioli, and brioche bun.	\$15.00
Pork Tenderloin Sandwich Crispy berkshire pork loin, quick pickle, apricot aioli, tomato, onion, spring mix, and brioche bun.	\$12.00

Desserts

ITEM	PRICE
Cheesecake A rotating specialty.	\$8.00
Cinnamon Raisin Bread Pudding Vanilla, caramel, and whipped cream.	\$8.00
Brownie Sundae Chocolate brownie, vanilla ice cream, fudge sauce, whipped cream, and a cherry on top.	\$8.00

Picked for you

ITEM	PRICE
Chicken and Waffles Crispy buttermilk chicken, belgian waffle, applewood smoked bacon, maple syrup, and butter.	\$14.00
French Dip Sandwich Roasted 12 hours certified angus beef ribeye, onion confit, horseradish aioli, muenster, toasted baguette, and jus.	\$16.00
Ahi Tuna Nachos Tuna poke, crispy wontons, carrot cabbage slaw, micro cilantro, avocado, wasabi lime aioli, and black sesame seed.	\$16.00
Charcuterie A house selection of meats, local cheese, and house-made accouterments.	\$18.00
Crispy Chicken Sandwich Fried chicken, spring mix, tomato, quick pickle, roasted garlic aioli, and brioche bun.	\$12.00

Soups and Salads

ITEM	PRICE
French Onion Caramelized onions, red wine, beef stock, crouton, and swiss gratin. Make any salad a wrap.	\$7.00
Power Caesar Kale, brussel sprouts, beets, carrots, broccoli, radicchio, kohlrabi, almonds, blueberries, strawberries, green goddess...	\$14.00
Coconut Chicken Salad Coconut-crusted coleman natural chicken, mixed greens, pineapple mango salsa, avocado, almonds, cucumber, and strawberry...	\$15.00
The Jo-Jo Coleman natural chicken, apples, grapes cheddar, crouton, pistachios, bacon, and orange vinaigrette. Make any salad a wr...	\$15.00
House Salad Mixed greens, cucumber, tomato, red onion, and peppercorn crouton. Make any salad a wrap.	\$9.00
The Cobblestone Grilled steak, mixed greens, avocado bacon, tomato, gorgonzola, 11-minute egg, and house ranch. Make any salad a wrap....	\$20.00
Hobb Mixed greens, poached pears, candied walnuts, gorgonzola, tomato, red onion, and balsamic vinaigrette. Make any salad a...	\$10.00
Spinach Salad Spinach, almonds, tomato, gorgonzola, red onion, 11-minute egg, peppercorn crouton, and bacon vinaigrette. Make any sala...	\$12.00

Entree

ITEM	PRICE
Buttermilk Fried Chicken Fried chicken, mashed potato, demi, haricot vert, and crispy shallot.	\$18.00

ITEM	PRICE
Gnocchi Saltimbocca Prosciutto-wrapped chicken, house gnocchi, parmesan mustard bechamel, fresh herbs, lemon zest, and microgreens.	\$24.00
Angus Ribeye 14 oz certified angus beef, caramelized crimini mushroom, heirloom roasted potato, herb butter, demi, and crispy shallot...	\$40.00
Cavatelli Di Mar Seared scallops, grilled shrimp, lump crab, and roasted garlic cream.	\$30.00
Jammin Salmon Sustainable salmon, jerk rub, coconut jasmine rice, haricot vert, and pineapple mango salsa.	\$26.00
Bourbon Strip 12 oz certified angus beef new york strip whiskey soy sauce marinade and house fries horseradish aioli.	\$35.00
Chicken Parma Rosa Crispy chicken, parma rosa sauce, fresh mozzarella, and pappardelle.	\$23.00
Beef Tenderloin 8 oz certified angus beef, confit garlic, asparagus, cauliflower puree, heirloom roasted potato, and red wine demi. Hors...	\$45.00
Berkshire Pork Osso Bucco Roasted root vegetables, local corn grits, spinach, pan jus, and gremolata.	\$28.00
Drunken Toni Beef tips, red wine rigatoni, spinach, mushroom, onions, cherry tomato, brandy cream sauce, and gorgonzola.	\$25.00
Red Eye Fish and Chips Fresh cod fillet, brockway cvs batter, house-cut fries, coleslaw, and remoulade.	\$17.00
Ragu Alla Bolognese Pappardelle, house-ground certified angus beef, 10-hour tomato sauce, and shaved parmesan.	\$22.00

Brunch Weekend Solutions

ITEM	PRICE
Bloody Pepper vodka, house tomato juice, salt, olive, and a house pickle.	\$8.00
Mimosa Champagne, with a choice of orange, cranberry, or grapefruit juice bottomless.	\$7.00
Irish Breakfast Jameson, butterscotch, and orange juice.	\$7.00
Jalapeño Red Beer Kinkaider devils gap, tomato juice, olive, and a house pickle.	\$5.00
Cinnamon Crunch Cream,baileys ,rumchata ,and goldschlager.	\$7.00
Sun Drop Orange vodka, mandarin vodka, triple sec, and orange juice.	\$8.00
Breakfast Sangria Champagne ,orange juice ,cointreau ,fresh fruit ,and peach liqueur.	\$9.00

Brunch Initiators

ITEM	PRICE
Brunch Poutine French fries, demi, local cheese curd, green onions, scrambled eggs, bacon, and hollandaise.	\$10.00
Spinach Artichoke Dip (Brunch Initiators) Cream cheese, parmesan, swiss gratin, and blue corn chips.	\$10.00

ITEM	PRICE
Tavern Wings (Brunch Initiators) Fresno chili buffalo, green onion, and ranch.	\$14.00
Ahi Tuna Nachos (Brunch Initiators) Tuna poke, crispy wontons, carrot cabbage, slaw, micro cilantro, avocado, wasabi aioli, lime, and black sesame seed.	\$16.00
Baked Shrimp Scampi (Brunch Initiators) Herb garlic butter, havarti gratin, and toasted baguette.	\$12.00
Bruschetta Crostini (Brunch Initiators) Charred baguette, fresh mozzarella, bruschetta, and balsamic glaze.	\$10.00

Brunch Sides

ITEM	PRICE
Bacon	\$3.00
Crispy Russets	\$3.00
House Sausage	\$3.00
Eggs (2 pcs)	\$2.00
Prosciutto	\$3.00
Hollandaise	\$2.00

Brunch Between The Bread

ITEM	PRICE
Tavern Burger Wagyu patty, caramelized onions, local cheddar, bacon, tomato, green, garlic aioli, and brioche bun.	\$16.00
California Club Grilled chicken, havarti, avocado, sriracha, aioli, bacon, tomato, green, and brioche bun.	\$14.00
French Dip Sliced rib eye, confit onions, horseradish aioli, muenster, baguette, and adjust.	\$16.00
Breakfast Sandwich Scrambled eggs, prosciutto, bacon, cheddar, avocado, chili aioli, and texas toast.	\$10.00
Brunch Tacos Scrambled eggs, green pork chili, cheddar, bacon, avocado, red cabbage, and crema.	\$12.00
Your Favorite Grilled filet mignon, havarti, spring mix, tomato, sriracha aioli, avocado, and ciabatta bun.	\$20.00
Tavern Reuben Zipline copper alt, braised corned beef, quick pickle slaw, swiss cheese, russian dressing, and local marble rye.	\$14.00
Pork Tenderloin Panko-crusted berkshire pork loin, quick pickle, apricot aioli, tomato, onion, spring mix, and brioche bun.	\$12.00

Mains

ITEM	PRICE
Chicken and Waffles (Mains) Crispy buttermilk chicken, belgian waffle, applewood smoked bacon, maple syrup, and butter.	\$14.00
Country Fried Steak Buttermilk fried steak, sausage gravy, two eggs, crispy russets, and toast.	\$16.00

ITEM	PRICE
Biscuits and Gravy Parmesan biscuit, sausage gravy,sunny-side egg, red chili, microgreens, and crispy russets.	\$11.00
French Toast Cinnamon raisin brioche, maple syrup, and grand mariner butter.	\$10.00
Old School Two eggs, bacon, toast, and crispy russets.	\$10.00
Buttermilk Pancakes Three pancakes, maple syrup, and butter.	\$8.00
JST Benny English muffin, quark, prosciutto, poached, egg, hollandaise, and crispy russets. Buttermilk fried steak, sausage gravy,...	\$12.00
Prime Pub Steak Two eggs, crispy russets, toast, and hollandaise.	\$16.00
Z's Corned Beef Hash Two eggs, crispy russets, toast, and hollandaise.	\$13.00
California Omelet Zipline braised corned beef, caramelized onions, peppers, potato, sunny side egg, pancakes, and hollandaise.	\$11.00
Denver Omelet Caramelized mushrooms, spinach, tomato, havarti, avocado, crispy russets, and toast.	\$11.00
Salmon Omelet Prosciutto, peppers, onion, tomato, cheddar, crispy russets, and toast.	\$12.00
Hobo Joe Omlete Salmon tips, tomato, confit onions, spinach, herb butter, crispy russets, and toast.	\$11.00