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Jackson Street Tavern

Menu Prices — October 23, 2026

Jackson Street Tavern menu with prices in United States, updated January 2020: 88 items across 11 categories, prices from $2.00 to $45.00.

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Jackson Street Tavern Menu with Prices (United States)

Jackson Street Tavern menu with prices in United States, updated January 2020: 88 items across 11 categories, prices from $2.00 to $45.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/jackson-street-tavern

Menu categories: Starters · Sandwiches · Desserts · Picked for you · Soups and Salads · Entree · Brunch Weekend Solutions · Brunch Initiators · Brunch Sides · Brunch Between The Bread · Mains

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**

ITEM	PRICE
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**

ITEM	PRICE
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**
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**
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**
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**