

BISTRO & BAR  
**Jax**

# HAPPY HOUR DRINK MENU

SERVED RESTAURANT WIDE FROM NOON TILL 6 PM

## SPECIALTY COCKTAILS \$8.88

### BUBBLY ROSÈ

Chilled three olives rose' vodka,  
prosecco, lemon rind

### LYCHEE MARTINI

Soho lychee liqueur, jovelle  
vodka, lychee syrup

### JAX'S OLD FASHIONED

Benchmark bourbon,  
orange bitters, amarena  
cherries, bacon, orange twist

### CHOCOLATE MARTINI

Chocolate vodka, dark & light  
creme de cacao, touch of cream

### UNCLE MARTY'S MULE

Jovelle vodka, fever tree ginger  
beer, fresh lime juice

### GRAPEFRUIT PALOMA

Corazon tequila, fever tree  
sparkling grapefruit, agave  
nectar, lime juice

### ROSE LEMONADE

Ketel One grapefruit & rose  
Vodka, rose wine, lemon lime  
syrup

### SPARKLING COSMOPOLITAN

Lemon infused vodka, gran gala  
liqueur, lime, champagne

### LEMON DROP MARTINI

Lemon infused vodka, agave,  
fresh lemon juice, gran gala  
brandy

### CUCUMBERTINI

House infused cucumber vodka  
with lemon and lime juice

### THE IRISH BUCK

Irish whiskey, honey syrup, fresh  
lemon juice, ginger beer, basil

## SPIRITS \$7

**JOVELLE** French vodka

**CORAZON** Tequila

**BROKERS** Gin

**GLENGARRY** Scotch

**BACARDI** Rum

**CAPTAIN MORGAN**  
Spiced Rum

**BENCHMARK** Bourbon

**ROCKS POURS 9**

**MARTINI 9**

## WINES \$7

### RED

Cabernet, Pinot Noir,  
Chianti

### WHITE

Pinot Grigio, Chardonnay,  
Sauvignon Blanc, Moscato

## BEER

### DOMESTIC 5

Budweiser, Michelob Ultra,  
Yuengling, Blue Moon,  
Miller Lite

### CRAFT & IMPORTED 6

Stella, Corona,  
Guinness,  
Lagunitas IPA

20 % Gratuity will be added to parties 6 or more | Prices are subject to change without notice

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please speak with your server if you have special dietary needs.

# HAPPY HOUR BAR MENU

**BUNS & BITES \$8.88**

**SERVED SUNDAY THRU THURSDAY 4-TILL CLOSE  
FRIDAY & SATURDAY TILL 6:30**

**JAX'S MEATBALLS**

Ricotta, Jax's marinara

**BABY BACK RIBS**

Potato salad

**CRISPY BRUSSEL  
SPROUTS**

Roasted garlic aioli

**COCONUT SHRIMP**

Apricot/thai chili sauce

**FISH TACOS**

Blackened cod,  
pineapple mango salsa,  
chipotle aioli (2)

**KOREAN TACOS**

Bulgogi pork, kimchi,  
chipotle aioli (2)

**FRENCH DIP SLIDERS**

Caramelized onion,  
provolone, au jus

**GRILLED**

**KNOCKWURST  
RUBEN +2**

**MUSSELS**

White wine, garlic,  
fresh herbs +2

**FLATBREAD OF  
THE DAY**

# HAPPY HOUR BEVERAGES

**SPECIALTY COCKTAILS \$8.88**

**BUBBLY ROSÈ**

Chilled three olives rose' vodka,  
prosecco, lemon rind

**ROSE LEMONADE**

Ketel One Grapefruit & rose vodka,  
rose wine, lemon lime syrup

**SPARKLING COSMOPOLITAN**

Lemon infused vodka, gran gala  
liqueur, lime, champagne

**LYCHEE MARTINI**

Soho lychee liqueur, jovelle  
vodka, lychee syrup

**JAX'S OLD FASHIONED**

Benchmark bourbon, orange  
bitters, amarena cherries, bacon,  
orange twist

**CHOCOLATE MARTINI**

Chocolate vodka, dark & light  
creme de cacao, touch of cream

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Jovelle vodka, fever tree ginger  
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Corazon tequila, fever tree,  
sparkling grapefruit, agave nectar,  
lime juice

**LEMON DROP MARTINI**

Lemon infused vodka, agave,  
fresh lemon juice, gran gala brandy

**CUCUMBERTINI**

House infused cucumber vodka  
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