

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

### 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

### ESPRESSO MARTINI

Three olives espresso vodka,  
vanilla vodka, espresso liqueur,  
irish cream

## 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  
Brut Champagne

## BEER

### DOMESTIC 5

Budweiser, Bud Light,  
Michelob Ultra, Yuengling,  
Blue Moon

### CRAFT & IMPORTED 6

Stella, Corona,  
Guinness,  
LagunitasIPA

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

## **PIGS IN A BLANKET**

## **CRISPY**

## **CHICKEN TACOS**

Asian slaw, sharp cheddar, smokey chipotle sauce (2)

## **FISH TACOS**

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

## **KOREAN TACOS**

Bulgogi pork, kimchi, chipotle aioli (2)

## **COCONUT SHRIMP**

Apricot/thai chili sauce

## **FRENCH DIP SLIDERS**

Caramelized onion, provolone, au jus

## **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

## **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

## **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

## **LEMON DROP MARTINI**

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

## **CUCUMBERTINI**

House infused cucumber vodka with lemon and lime juice

## **ESPRESSO MARTINI**

Three olives, espresso vodka, vanilla vodka, espresso liqueur, irish cream

## **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 Brut Champagne

## **BEER**

### **DOMESTIC 5**

Budweiser, Bud Light, Michelob Ultra, Yuengling, Blue Moon

### **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.