

BISTRO & BAR
Jax

HAPPY HOUR DRINK MENU

SERVED RESTAURANT WIDE FROM NOON TILL 6 PM

SPECIALTY COCKTAILS \$9.99

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 \$8

JOVELLE French vodka

CORAZON Tequila

BROKERS Gin

GLENGARRY Scotch

BACARDI Rum

CAPTAIN MORGAN
Spiced Rum

BENCHMARK Bourbon

ROCKS POURS 9

MARTINI 9

WINES \$8

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 \$9.99

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

JAX'S MEATBALLS

Ricotta, Jax's marinara

**CRISPY BRUSSEL
SPROUTS**

Roasted garlic aioli

PIGS IN A BLANKET

BAJA FISH TACOS

Tempura cod, napa
cabbage, chipotle aioli,
pico de gallo

**KOREAN CHICKEN
BAO BUNS**

Gochujang glazed
chicken, cucumber,
scallion, pickled onion,
toasted sesame seeds

**TEMPURA COD
BAO BUNS**

Kimchi slaw, yuzu tarter
sauce, scallions

**BULGOGI PORK
BAO BUNS**

kimchi, chipotle aioli,
napa cabbage

COCONUT SHRIMP

Apricot/thai chili sauce

FRENCH DIP SLIDERS

Caramelized onion,
provolone, au jus

BABY BACK RIBS

Slaw

MUSSELS

White wine, garlic,
fresh herbs +2

**FLATBREAD OF
THE DAY**

HAPPY HOUR BEVERAGES

SPECIALTY COCKTAILS \$9.99

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 \$8

JOVELLE French vodka

CORAZON Tequila

BROKERS Gin

GLENGARRY Scotch

BACARDI Rum

CAPTAIN MORGAN

Spiced Rum

BENCHMARK Bourbon

ROCKS POURS 9

MARTINI 9

WINES \$8

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.