

at Jax

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

HAPPY HOUR

BAR BITES 10

**CONEY ISLAND SQUARE KNISH
WITH PASTRAMI OR BRISKET +2**

BABY BACK RIBS
slaw

BLACKENED FISH TACO
mango peach salsa, chipotle aioli

KOREAN STEAK TACO
kimchi, chipotle aioli

CRISPY CALAMARI
marinara, aioli +2

TEMPURA SHRIMP
sweet thai chili

DRUNKEN MUSSELS
white wine, garlic fresh herbs +2

CRISPY BRUSSELS SPROUTS
roasted garlic aioli

FLATBREAD OF THE DAY

**GOBI (TEMPURA CAULIFLOWER)
MANCHURIAN**
sweet & spicy sauce, scallions

SERVED RESTAURANT WIDE FROM NOON TILL 6 PM

SPECIALTY COCKTAILS 10

TOBYTINI

jovelle french vodka, pomegranate juice, naranja orange liqueur

HAWAIIAN PINEAPPLE COSMO

house infused pineapple vodka, naranja orange liqueur, splash cranberry

BLUEBERRY MINT SPLASH

vodka, fresh blueberries, mint, honey syrup, lime juice, splash club soda

CUCUMBERTINI

house infused cucumber vodka with lemon and lime juice

ESPRESSO MARTINI

espresso vodka, vanilla vodka, espresso shot, irish cream

LYCHEE MARTINI

soho lychee liqueur, jovelle vodka, lychee syrup

OLD FASHIONED

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

LEMON DROP

lemon infused vodka, agave, fresh lemon juice, grand gala brandy

GRAPEFRUIT PALOMA

tequila, fever tree grapefruit soda, grapefruit juice, fresh lime juice

UNCLE MARTY'S MOSCOW MULE

jovelle vodka, fever ginger beer, fresh lime juice

HOUSE ME!

MIXED DRINKS 8

HOUSE MARTINIS 10

HOUSE ROCKS DRINKS 10

HOUSE WINES 8

BEER ME!

DOMESTIC 5

budweiser, miller lite, 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.