

RESTAURANT  
**ST. JACK**  
*Vins · Biere · Liqueurs*

COCKTAILS

**BICHON FRISÉ 8.**

VODKA, ST. GERMAIN, GRAPEFRUIT JUICE

**DESHLER 9.**

GEORGE DICKEL RYE, DUBONNET ROUGE, COMBIER, PEYCHAUD'S BITTERS

**AUTUMN MULE 9.**

CLEAR CREEK CRANBERRY LIQUEUR, DUBONNET BLANC, DOLIN BLANC,  
LIME, GINGER SYRUP, GINGER BEER

BIÈRE

**33 EXPORT (12 OZ), VIETNAM 4.**

**CALDERA IPA (12 oz), OREGON 4.**

VIN

**BLANQUETTE DE LIMOUX JEAN PHILIPPE · BRUT · FR NV**

G: 7. BTL: 28.

**ST. JACK WHITE DOMAINE DUFFOUR, CÔTES DE GASCOGNE, FR '15**

G: 5. BTL: 20.

**ST. JACK RED GUILD WINEMAKERS, COLUMBIA VALLEY · WA '15**

G: 5. POTS: 15.

*POTS LYONNAISE IS A CARAFE EQUAL TO ABOUT <sup>3</sup>GLASSES OF WINE*

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**1e HAMBURGER & FRITES**

GRUYERE, ST. JACK SAUCE, DIJON, CARAMELIZED ONION

12.

(add bacon 2. / add foie gras 25.)

**OLIVES**

3.

**POMMES FRITES**

4.

**TABLIER de SAPEUR**

FRIED TRIPE WITH CAPER & RED ONION MAYONNAISE

5.

**CHICKEN LIVER MOUSSE**

WITH DIJON, PORT POACHED PRUNES

6.

**OREILLES de CRISSES**

CRISPY PORK RIND WITH WARM MAPLE SYRUP & ESPELETTE

4.

**CERVELLE de CANUT**

GOAT CHEESE, FROMAGE BLANC, SHALLOT & GARLIC

4.

**BUTTER LETTUCE**

FINES HERBS, AVOCADO, RADISH, CROUTONS & DIJON VINAIGRETTE

7.

**CLAMS NORMANDY**

CABBAGE, LEEKS, BACON, CIDER, CREAM, GRAINY MUSTARD

11.

**POUTINE GALVAUDE**

ROAST CHICKEN, POMMES FRITES, CHEESE CURDS, BACON  
PEAS, MUSHROOMS, CIPPOLINI, GRAVY

10.