

R E S T A U R A N T
ST. JACK
Vins · Biere · Liqueurs

1e HAMBURGER & FRITES* 12.
CHEDDAR, ST. JACK SAUCE, DIJON, RED ONION
ICEBERG, BRIOCHE
(add bacon 2.)

FRIED CHICKEN SANDWICH 7.
SAUCE GRENOBLOISE
ICEBURG LETTUCE, HOUSE PICKLES

OLIVES 4.

POMMES FRITES* 5.
AIOLI

TABLIER de SAPEUR 5.
FRIED TRIPE WITH CAPER & RED ONION MAYONNAISE

CHICKEN LIVER MOUSSE 6.
WITH DIJON, PORT POACHED PRUNES

OREILLES de CRISSES 5.
CRISPY PORK RIND WITH WARM MAPLE SYRUP & ESPELETTE

CERVELLE de CANUT 5.
GOAT CHEESE, FROMAGE BLANC, SHALLOT & GARLIC

BUTTER LETTUCE 9.
FINES HERBS, AVOCADO, RADISH, CROUTONS & DIJON VINAIGRETTE

MUSSELS ESPAGNOLE 14.
TOMATILLO, POBLANO, CHORIZO VERDE, CILANTRO

CURRIED CHICKEN POUTINE 12.
POMMES FRITES, CURRY, PEAS, MAITAKE MUSHROOMS, CHEESE CURDS, CRÈME FRAÎCHE
(add chicken 2.)

* These items are or contain components that are served raw or undercooked. All meats can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

DE PÊCHE MODE 9.

KETEL ONE, COMBIER PÊCHE DE VIGNE, GRAPEFRUIT

MISTER ROGERS 9.

ANCIENT AGE BOURBON, MEXICAN COCA-COLA
TOSCHI AMARENA CHERRY, PERNOD ANISETTE

AMERICANO 9.

CAMPARI, DOLIN ROUGE, SODA

BIÈRE

ROYAL BREWING CO. PILSNER (12 oz), OREGON 4.

DESCENDER IPA (12 oz), OREGON 4.

VIN

BLANQUETTE DE LIMOUX

JEAN PHILIPPE· BRUT· FR NV

G: 8. BTL: 30.

ST. JACK WHITE

COOPER'S HALL, 'CASCADE WHITE,' WILLAMETTE VLY, OR '15

G: 6. POTS: 18.

ST. JACK RED

GUILD WINEMAKERS, COLUMBIA VALLEY, WA '15

G: 6. POTS: 18.

pots lyonnaise is a carafe equal to about 3 glasses of wine