

JACK'S PATIO

Wednesday - Sunday | 5:00pm – 9:00pm

Live Music Friday & Saturday | 6:00pm – 9:00pm

STARTERS

kennebec potato chips | 6

charred onion dip, diablo sea salt

crispy chicken wings | 17

point Reyes blue cheese dip, chefs honey & vinegar bbq sauce,

dungeness crab cakes | 17

remoulade sauce, daikon radish

artisanal cured meat and cheese | 18

chefs choice of featured creamery and charcuterie, grilled bread, grain mustard, fig jam, pickled vegetable

SOUP + SALADS

dream Inn chowder bowl | cup 8

cream, clams, bacon, shellfish velouté

morning harvest bisque | cup 8

chefs selection of seasonal vegetable

caesar salad | 12

+ chicken 8 | steak 12 | pacific catch | 14

roasted garlic, hot house tomatoes, Romano cheese, country bread, white anchovy dressing

heirloom beet and chèvre salad | 15

+ chicken 8 | steak 12 | pacific catch | 14

heirloom apples, baby lettuce, preserved figs, lemon and olive oil

pear and walnut salad | 15

baby lettuce, pomegranates, celery root, grain mustard and honey vinaigrette

KIDS

kids' dinner w/drink, choose one entrée below | 14

Entrées

- chicken tenders with fries or fruit
- kid's jack's burger, cheddar cheese, fries or fruit
- grilled seasonal fish or chicken, steamed vegetables, olive oil mashed potatoes
- pasta with butter and parmesan or marinara and parmesan

ENTRÉE

the jack's lounge burger | 18

chefs seeded bun, true monterey jack cheese, grilled onion, aioli, fries

vegetarian option available

+ avocado, bacon or egg 3

basil pesto pasta | 18

penne pasta, garlic, shallots, basil pesto, red chili flakes, shaved parmesan

+ chicken 8 | steak 12 | pacific catch | 14

pasta & clams | 42

yellow fin potato agnolotti, braised pork belly, roasted carrots, clam velouté

braised lentil stew | 24 | V

basmati rice, roasted peppers and onions, flat bread

roasted half chicken | 26 | GF

olive oil potatoes, harvest vegetables, verde sauce

pacific catch | 35 | GF

whipped potatoes, braised fennel and turmeric fondue, rainbow chard, crisp garlic chimichurri

day boat sea scallop | 38 | GF

sugar pie squash puree, heirloom carrots, root chips, citrus and olive tapenade

chuck flat short rib | 42 | GF

garnet potato, rainbow chard, horseradish root, natural jus

DESSERT

berry tart | 10

macerated local berries, rose Chantilly cream

sweet & sour tart | 10

key lime custard, lemon curd, raspberry coulis

chocolate chip cookies & milk | 6

fresh baked, jumbo, chocolate chip cookies, low-fat milk

chocolate Torte | 10

flourless chocolate torte, macerated berries, rose chantilly cream

ICED BEVERAGES | 4

coke | diet coke | sprite | root beer
iced tea
light lemonade

COFFEE

drip coffee or decaf | 4
espresso | 4
cafe latte | 5
cappuccino | 5
cafe mocha | 6
cafe au lait | 5
extra shot | 2

JUICE | 5

cranberry | pineapple | tomato
orange | grapefruit | apple

TEA | 4

green
jasmine green
gunpowder green

black
aged earl grey
breakfast blend

white
orange spice

turmeric tea
three roots

herbal
chamomile lemon
moroccan mint
rooibos chai

DRINK. SIP. IMBIBE

seasonal batch cocktail | 12
ask your server

paradise sangria | 12

SPARKLING WINE

tiziano prosecco | 10 glass
domanie ste michelle | 8 | 32

ROSE

charles and charles | 10 | 38

WHITE WINE

justin sauv blanc | 9 | 34
groth | 13 | 50
mana chardonnay | 9 | 34
mer soleil chardonnay reserve-14 | 54
sanford chardonnay | 12 | 46
martin codax albarino | 10 | 38
bargetto pinot grigio | 11 | 38

RED WINE

mana pinot noir | 11 | 42
alfaro family A, estate pinot noir | 14 | 54
santa cruz mountain vineyard "river road"
pinot noir | 13 | 50
robert hall cabernet | 12 | 42
daou cabernet | 15 | 58
seghesio zinfandel | 14 | 54

BOTTLED BEER | 7

stella artois | corona | sierra Nevada | anchor
steam | blue moon | st pauli girl (non-alcoholic)

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