



## STARTERS

- Crispy Brussels Sprouts** local honey, sea salt & chili flake 11 ✓ GF
- Jill's Tots** truffle aioli, Parmigiano Reggiano 9 ✓ GF
- Mediterranean Hummus** Castelvetrano olives, cucumber, cherry tomatoes, feta & wood fired naan 14 ✓
- Korean-Sesame Wings** breaded chicken wings, ginger, garlic, gochujang 15
- Prosciutto & Ricotta** Biellese NYC molasses-cured prosciutto, ricotta impastata, pistachios, medjool dates & agrumato 18
- Roasted Cauliflower Gratin** gruyere béchamel, fredo jam, brioche, tarragon & lemon 11 ✓
- Thai Tuna Poke Bowl\*** coconut rice, cucumber, mango, sweet soy, sesame, jalapeño, macadamia nuts & wonton crisp 19

## SALADS & SOUP

- Spanish Caesar** Marcona almonds, pequillo peppers, ciabatta croutons & pecorino 13 ✓
- Beet & Local Goat Cheese** arugula, endive, strawberry-balsamic vinaigrette, candied walnuts & lemon 12 ✓ GF
- Blue Cheese Wedge** iceberg, cherry tomatoes, pickled onions & candied bacon 11 GF
- Yakisoba Noodles** cucumbers, carrots, ginger, sesame-soy vinaigrette, scallions & crispy wonton 11 ✓✓
- Creamy Tomato Soup** San Marzano tomato, garlic, basil 8 ✓
- Add your choice of protein:**  
Chicken 7, Verlasso Salmon\* 10, Shrimp 8, Sesame Tofu 5

## SANDWICHES & BURGERS

*Served with choice of French fries, simple side salad, house made chips, or soup*

- Tuna au Poivre BLT\*** ahi tuna, spicy aioli, smoked bacon, lettuce, tomatoes, ciabattini 17
- Chicken Arugula** provolone, truffle aioli, arugula, brioche bun 16
- Classic Grilled Cheese & Tomato Soup** Alpine French bread, Tillamook cheddar 15 ✓
- St J Burger\*** 8 oz, Snake River Farms 100% all-natural American Wagyu beef, caramelized onions, Tillamook cheddar, lettuce, tomatoes & stone mustard aioli 18
- Crispy Eggplant Sandwich** dill coleslaw, salsa verde, brioche bun 15 ✓

## WOOD STONE FIRED PIZZA

- Margherita** San Marzano tomatoes, basil, fresh mozzarella 15 ✓
- Sausage & Ricotta** béchamel, rapini, cherry tomatoes & chili flake 17
- Sotto** cave-aged truffle ash cheese, grilled artichoke, arugula & sea salt 18 ✓
- New York Pepperoni** STJ cheese blend, San Marzano tomatoes, Biellese pepperoni 17

## ENTREES

*Available after 4pm*

- Chicken Tikka Masala** jasmine rice, cucumber salad, spiced yogurt & grilled naan 28
- Verlasso Salmon\*** cracked pepper crust, spinach, chorizo yam hash & d'Espelette crème fraîche 30 GF
- Moroccan Eggplant Hash** sweet potato, chick peas, Marcona almond romesco, basil, onion & toasted pepitas 23 ✓✓ GF
- Block Cut NY Strip\*** Roquefort crema, River Bear ham, sweet & sour wild mushroom glaze, ciabatta 39
- Shrimp & Grits** Colorado hillbilly ham, Gayla's Georgia grits, andouille, fennel, piquillo peppers 25 GF
- Bucatini Bolognese** slow cooked beef, smoked bacon, braised tomatoes & grana padano 22
- Sesame Tofu Rice Bowl** ginger stir fry, gochujang, hoisin & cilantro 21 ✓✓



## COCKTAILS

**Whispering Angel Froze** (*frozen cocktail*) Cht D'Esclans, "Whispering Angel" Rosé, Belvedere vodka, fresh strawberry, citrus 13

**The Pearl Martini** Ketel One Botanicals cucumber mint vodka, elderflower, cucumber, lemon 10

**The Julien Old Fashion** Woodford Rye, Pierre Farrant dry curacao, house bitters, Amarena cherries, orange 12

**Barrel Aged Manhattan** Woodford Bourbon, Antica Carpano vermouth, Maurin Quina aperitif, Peychauds bitters, Amarena cherries 14

**Blood Orange Paloma** Herradura blanco tequilla, Giffard pampelmousse liquor, Sicilian blood orange 10

**Blackberry Smash** Buffalo Trace bourbon blackberry & lemon 10

**Negroni Friullano** Ford gin, Amaro Nonino, Campari, Carpano Antica vermouth, orange bitters 12

**The Venice Spritz** Prosecco, Aperol, soda, orange 10

**Frozen Midnight Espresso** Martini Marble distilling coffee liquor, Tito's vodka, vanilla, organic cream, espresso 12

**The Beetnik** Wheatley vodka, Toohey Farm beet juice, lemon, ginger 12

## BUBBLES

**La Marca**, Prosecco, Veneto, Italy 10

**Domaine Carneros Brut**, Napa Valley, CA 15

**Veuve Cliquot**, Yellow Label, Reims, FR 22

## WHITES

**'Whispering Angel'**, Rosé, Provence, FR 13

**Sonoma-Cutrer**, Chardonnay, CA 16

**Masi Masianico**, Pinot Grigio, Friuli, Italy 10

**Hugel**, Pinot Blanc, Alsace, FR 11

**Matua**, Sauvignon Blanc, NZ 12

**St Julien 'House'**, Chardonnay, CA 8

**Van Duzer**, Pinot Gris, Willamette, OR 12

## REDS

**Daou**, Cabernet Sauvignon, Paso Robles, CA 16

**Etude**, Pinot Noir, Napa Valley, CA 17

**Argiano**, Super Tuscan, Italy 12

**Conundrum**, Blend, Napa Valley, CA 14

**Terrazas**, Malbec, Medoza, Argentina 10

**Mauritson**, Zinfandel, Sonoma, CA 12

**Faustino**, La Rioja, Tempranillo, Spain 10

**St Julien 'House'**, Cabernet Sauvignon, CA 8

## DRAFT BEERS

**Avery IPA** 8

**Ratio Brewing "Sparks Fly" IPA** 8

**90 Shilling** 8

**Stella Artois** 8

**Bootstrap Brewing Lushpuppy IPA** 8

**Wibby 'Oktoberfest' Lager** 8