JONES COCKTAILS

— 15 —

¡VIVA LA VIDA!
Vida Mezcal, butterfly jasmine infused Lillet Blanc, Suze

DEJA BREW
Belvedere Vodka, cold-brew infused coffee, coconut foam

BREAKFAST MARTINI
Plymouth Gin, triple sec, orange marmalade, lemon juice, egg whites

ME SO THORNY
Codiego Rosa tequila, rosé-cardamom agave, grapefruit juice topped with sparkling rosé

SAN FRAN TASTIC
Ketel Botanical Peach & Orange Blossom Vodka, Aperol, strawberry purée, fresh lemon juice, ginger beer

KENNINGTON ZINGER
Tanqueray Gin, ginger-jalapeno syrup, lemon juice, mint leaves, ginger beer

STREET HEAT
Don Julio Tequila, fresh jalapenos, cucumbers, lime juice,

DRUNKEN PEAR
Belvedere Vodka, pear purée, cucumber slices, lime juice, angostura bitters

ONCE A POM A TIME
Absolut Grapefruit Vodka, pomegranate juice, honey syrup, absinthe

FROZÉ | PITCHER $65
Grey Goose Vodka, Martini & Rossi Asti, strawberry puree, lemon

CLASSIC COCKTAILS

— 12 —

LILLET BLANC SPRITZ
Lillet Blanc, Chandon, seltzer water

JONES SANGRIA
our secret house recipe is a magnificent mouthful of fruit & flavor

MANHATTAN
Bulleit Bourbon, sweet vermouth, Angostura bitters

SAZERAC
Bulleit Rye Whiskey, sugar, Peychaud’s, Absinthe, with a flamed orange peel

AVIATION
Gordon’s Gin, Maraschino Liqueur, Creme de Violette, lemon juice

DARK & STORMY
Gosling’s Dark Rum, lime juice, Fever Tree ginger beer

THE LAST WORD
Gordon’s Gin, lime, Maraschino, Green Chartreuse

MOSCOW MILE
Belvedere Vodka, fresh-squeezed lime juice Fever Tree ginger beer

VESPER
Grey Goose, Lillet Blanc & gin

ST. GERMAIN ROSÉ SPRITZ
St. Germain, Martini & Rossi Sparkling Rose topped with sparkling water

WHITE WINE

JOÃO PORTUGAL RANOS VINHO VERDE 7 | 28
KRIS PINOT GRIGIO 7 | 28
KENTIA ALBARINO 8 | 32
CROWDED HOUSE SAUVIGNON BLANC 8 | 32
JONES CHARDONNAY 10 | 40
JEAN JACQUES AICHERE SANCERRE 14 | 56
CHANDON BRUT CLASSIC sparkling 12 | 65
BAILLY LAPIERRE ROSÉ BRUT sparkling 12 | 65

RED WINE

VIÑA BIJANDA RIOJA 7 | 28
MONTE OTAN GRENACHE 7 | 28
CHATEAU LARROQUE BORDEAUX BLEND 9 | 36
TRAPICHE BROQUEL MALBEC 10 | 40
MARIETTA ZINFANDEL 10 | 40
FORAGER CABERNET SAUVIGNON 10 | 40
JONES PINOT NOIR 12 | 48
MIMOSA PITCHER 20

ROSÉ

ROSE THE DAY 10 | 40

BEER

AMSTEL LIGHT 7
ANCHOR STEAM 7
FOUNDERS DIRTY BASTARD 7
HOEGAARDEN 7
CORONA EXTRA 7
SAPPORO 7
STELLA ARTOIS 7
CIDRE BY STELLA ARTOIS 7
DIESEL BELGIAN ALE 9

BEVERAGES

STRAWBERRY HIBISCUS SHRUB 8
lemon, seltzer water

WATERMELON BASIL COOLER 8

BLUE PEA FLOWER JAZMINE LEMONADE 8

SAN BENDETTO SPARKLING STILL WATER 6

ICE COFFEE 5

MEXICAN COCA COLA 5

MARTINELLI APPLE JUICE 5

BUXDABERG GINGER BEER 5

REDBULL SUGAR FREE REDBULL 5

FRESH SQUEEZED ORANGE | GRAPEFRUIT | LEMONADE 5

#620JONES  #SHELTERINSUNSHINE
STARTERS & SMALL PLATES

SHRIMP & SNAPPER CEVICHE  
- avocado-lime crema & tortilla chips  
- 12

DEVILED EGGS  
- pickled onions, micro herbs & horseradish  
- 9

PAPAS BRAVAS  
- crispy potatoes, chimichurri, spicy smoky aioli  
- 12

CRISPY-FRIED ADOBO PORK RIBS  
- adobo sauce, crispy garlic, shallots, chili rings  
- 14

LOCAL HEIRLOOM TOMATOES  
- fresh burrata, aged balsamic reduction, basil oil, wild baby arugula  
- 13

GRILLED LOCAL BRENTWOOD ELOTE  
- spice rubbed spicy aioli, cotija cheese, cilantro and lime  
- 12

HOUSE-MADE HARISSA SPICED HUMMUS  
- chilled artichoke & grilled flatbread  
- 15

PIZZA

MARGHERITA  
- tomato sauce, mozzarella & burrata cheese, fresh basil  
- 14

DOUBLE PEPPERONI  
- local SF Molinari pepperoni  
- 15

FUNGI  
- smoked cream sauce, wild mushrooms, mozzarella, burrata & parmesan cheese, roasted garlic oil  
- 16

CARBONARA  
- smoked bacon, cream sauce, parmesan cheese, farm fresh egg, English peas, caramelized onion, wild baby arugula  
- 15

MAINS & MEALS

ORGANIC BEEF BURGER  
- pickles, shredded lettuce, tomato, special sauce, caramelized onions, American cheese & french fries  
- 13

or BEYOND BEEF  
-  

FRIED CHICKEN SANDWICH  
- honey-poppy seed coleslaw, spicy cayenne aioli, pickled red onions & french fries  
- 15

GRILLED PORTOBELLO BURGER  
- pepper jack cheese, roasted-pepper, grilleded tomato, pesto aioli & french fries  
- 14

LOCAL STRAWBERRY SALAD  
- wild baby arugula, goat cheese, toasted almonds, Meyer lemon vinaigrette  
- 13

COBB SALAD  
- house mixed greens, grilled chicken breast, applewood smoked bacon, tomatoes, blue cheese, avocado, red wine vinaigrette  
- 16

MEDITERRANEAN SALAD  
- house mixed greens, tricolor quinoa tabouli, artichoke hearts, feta cheese, roasted peppers, tomatoes, cucumbers, lemon-tahini vinaigrette  
- 14

PAN SEARED SALMON  
- lemon beurre blanc, local English pea & mint purée, pickled mushrooms  
- 24

SUPERFOOD BOWL  
- roasted sweet potatoes & yams, local asparagus, avocado, broccolini, spinach, farro, tricolor quinoa & chia blend, crispy garlic & shallots chimichurri  
- 18

3 BAJA-STYLE FISH TACOS  
- shredded cabbage, avocado-lime crema & fire roasted tomato salsa  
- 17

| flour or corn tortillas ; fish fried or seared |

JFC FRIED CHICKEN & WAFFLES  
- spicy Southern-style fried chicken, crispy cornmeal waffles, spice chicken gravy, Crystal hot sauce, honey-butter, Vermont maple syrup  
- 16

SWEET

CHONUTS | churro + donuts | spiced Mexican chocolate & vanilla dipping sauce  
- 8

CHONUT SUNDAE  
- churro doughnut, vanilla ice cream, warm spiced Mexican chocolate sauce, whipped cream, chopped nuts, brandied cherries  
- 10
BRUNCH

SATURDAY + SUNDAY 11AM - 4PM

HUEVOS RANCHEROS  guacamole, ranchero salsa, crispy tortilla, crema, farm-fresh eggs, black beans, pepper jack cheese  15

AVOCADO TOAST  smashed avocados, organic sprouts, chili rings, poached farm-fresh egg, Grilled Mish Lavon Bread  13

BASIC BREAKFAST  two eggs, potatoes, fruit & choice bacon ham or chicken apple sausage  14

CRISPY-FRIED BRCIOCHE FRENCH TOAST  wild berry compote, fresh berries & chantilly cream  14

GREEN EGGS & HAM PIZZA  chimichurri, thin shaved ham, mozzarella, buratta cheeses, arugula, local farm-fresh egg  15

CLASSIC EGGS BENEDICT  hand-made English muffin, grilled applewood smoked ham, poached eggs, hollandaise sauce, potatoes & fruit  16

GRILLED VEGGIE BENEDICT  marinated grilled portabella mushrooms, grilled tomatoes, sliced avocado, poached eggs, herb hollandaise, salad & fruit  14

SMOKED SALMON BENEDICT  hand-made English muffin, local cold-smoked salmon, poached eggs, grilled tomato, lemon hollandaise, potatoes and fruit  16