

START & SHARE

Artichokes Parmesan

Artichokes | Cornflake | Parmesan | Lemon Dill Cream | Green Onion

\$14

Cheddar, Onion & Ale Soup

Onions | Smoked Cheddar | Jack Cheese | Crouton | Ale | Scallion | Onion Tangler

\$8

Irish Nacho

Potato Chip | Cheddar Ale Sauce | BBQ Pull'd Pork | Sour Cream | Green Onion

\$15

Taco de Carne

Grilled Skirt Steak | Tortilla | Goat Cheese | Grilled Onion | Sour Cream | Cilantro-Radish Slaw

\$14

Buffalo Chicken Spring Roll

Spicy Chicken | Carrot | Celery | Blue Cheese | Wonton Wrap | Ranch Dipping

\$14

Bangers & Mash Potato Croquette

Potato| banger | whiskey caramelized onion | demi

\$12

Poutine Classic

White Cheddar Curd| Rosemary Demi

\$8

Black & Blue Poutine

Blackened Skirt Steak| Blue Cheese| Rosemary Demi | Onion Tanglers

\$14

JACK IT UP

Burgers Swimmer Sandwiches

House Salad add \$1 ½ or \$5 ½ as a starter

Caesar Salad add \$2 or \$6 as a starter

Sweet Potato Fries add \$2 or \$6 as a starter

Poutine add \$4 or \$8 as a starter

Gluten Free bun add \$2

Naan Flatbread add \$2

SALADS

Add Chicken \$6 or Skirt Steak \$6 to any Salad

Jack's House Salad

Mixed Greens | Cucumber | Grape Tomato | Carrot | Radish | Pea Sprouts | House Made Honey-Dill Dressing

\$9

Jack's Caesar

Romaine | Bacon | Fried Capers | Parmesan | Pork Rind Crouton | House Made Garlic Dressing

\$10

Spring Cobb

Mixed Greens | Arugula | Prosciutto | Boiled Egg | Asparagus | Roasted Cherry Tomato | Goat Cheese | Chicken | Tomato Vinaigrette

\$16

Soup, Salad & Stick

Daily soup, choice of house or caesar, parmesan bread stick
Sub. Cheddar, Onion & Ale Soup

\$13

\$3

SANDWICHES

All sandwiches are accompanied by your choice of Jack's slaw, fresh cut fries, or seasonal green salad.

Canadian Club

Chicken | Cheddar | Apple | Maple-Pepper Bacon | Cider Mayo | Grilled Naan Bread

\$15

Sicilian Wrap

Skirt Steak | Arugula | Zucchini & Pepper Caponata | Goat Cheese | Roasted Garlic Aioli | Tortilla

\$16

Fish Sandwich

Panko Perch | Lemon & Artichoke Aioli | Cucumber | Pickled Red Onion | Shredded Lettuce | Sesame Kaiser

\$16

Deli Style Sandwich of the Week

Created weekly by our kitchen team

\$14 ½

SWIMMERS

Loop Fisheries Yellow Perch & Chips

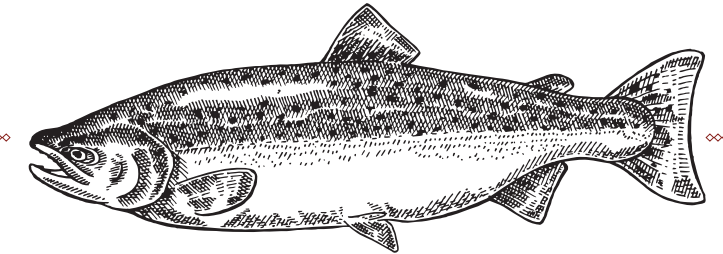
6-7oz Yellow Perch | Panko Crumb | Caper- Dill Aioli | Jack's Slaw | Fresh Cut Fries

\$22

Loop Fisheries Lake Erie Pickerel & Chips

Weekly feature | Jack's Slaw | Fresh Cut Fries

\$17



DINNERS

Served after 5 PM

Bacon Wrapped 3 Meat Loaf

Turkey | Lamb | Beef | Goat Cheese | Asparagus & Zucchini Bread Pudding | Rosemary Demi | Onion Tanglers | Jalapeno-Mint Jelly

\$20

Beer Brined Cordon Bleu Scaloppine

Beer Brined Chicken Scaloppine | Prosciutto | White Cheddar | Asparagus | Pretzel-Panko Breading | Dijon-Cheddar Ale Sauce | Potato Croquette

\$20

Spring Lamb Chops

Ewe Dell Farms Lamb| Potato croquette| Roasted Tomato | Dressed Arugula | Zucchini-Pepper Caponata

\$22

Grilled Skirt Steak Tortellini

Cheese Tortellini | Skirt Steak | Cremini Mushroom | Roasted Cherry Tomato | Pesto Cream

\$20

BURGERS

All burgers are served with your choice of fresh cut fries, jack slaw or green salad. All burgers are hand made in house with fresh Ontario meats.

The Escobar

Turkey Burger | Cheddar | Smoked Bacon| Cajun Mayo | Icing Sugar | Jalapeno Jam | Jalapeno Cheddar Biscuit

\$15 ½

Big Cheese

Beef Burger | Cheddar Cheese | Jack Cheese | Bacon | Dill Pickle | Yellow Mustard | Ketchup | Sesame Kaiser

\$15 ½

The Cordero

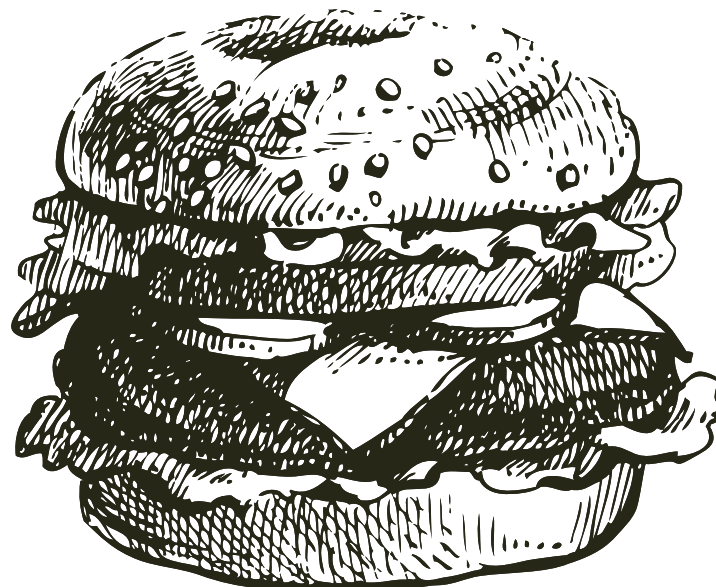
Lamb Burger | Roasted Tomato | Grilled Onion | Spicy Havarti | Cilantro-Radish Slaw | Sour Cream | Grilled Tortilla

\$16

Plain Jane

Beef Burger | Sesame Kaiser

\$12



JACK'S BURGER

Beef Burger | Jack Cheese | Caramelized Onion| Mushroom | Jack Sauce | Bacon | Sesame Kaiser

\$15

SPICY JACK

Beef Burger | Jack Cheese | Caramelized Onion | Spicy Peppers | Jack Sauce | Bacon | Sesame Kaiser

\$15

VEGGIE JACK

Quinoa-Cheddar-Chick Pea Burger | Lemon-Artichoke Aioli | Zucchini & Pepper Caponata | Pickled Onion | Arugula | Sesame Kaiser

\$13^{1/2}

JACK'S GASTROPUB

MIX IT UP

House Caesar (2.5oz)

Absolut | Clamato | House Spices, Spicy Bean | Charcuterie Skewer

Rhubarb Bourbon Sour (2oz)

Jim Beam | Rhubarb Shrub | Rhubarb Bitters | Vanilla

French Martini (2oz)

Absolut | Chambord | pineapple Juice

Berry Wine Spritzer (2oz)

White Wine | Grand Marnier | Mixed Berries | Soda | Pink Grapefruit juice

Jack'd Lemonade (2oz)

Jack Daniels | Honey Jack | Lemonade

Morning Dew (2oz)

Sapphire Gin | Elderflower | IPA | Pink Grapefruit Juice

COFFEE

B52

Bailey | Kahlua | Grand Marnier | whipped cream

Jacks

Baileys | Kahlua | Frangelico | whipped cream

Snickers

Baileys | Butterscotch | Frangelico | whipped cream

Tiramisu

Kahlua | Creme de Cacao | Rumchata

DESSERTS

Chevre Brownie with Vanilla Ice Cream \$6

Doughnuts with Salted Caramel Dipping \$5

Rhubarb & Grand Marnier Rice Pudding \$5

Cinnamon- Espresso Crème Brulee \$6

BEVERAGES

Pepsi, Diet, 7up, Ginger Ale \$2 ½

Iced Tea / Lemonade \$2 ¾

White Milk \$3 ½

Tea / Coffee \$2 ½

Sparkling Water \$4

JACK'S WEEKLY LINEUP

MONDAY

Loyalty Double Points

WEDNESDAY

Burger & Pint All Day

FRIDAY

Fish Frydays & Chowda

Jack's would like to thank our great local producers, farmers, and purveyors who we work with weekly to try and bring a great local product to our tables.

Local Producers/Purveyors

Wine & Beer

Ewe Dell Farms

EPIC Wineries

The Butcher of Kingsville

Windsor Essex County

Bradts Butcher Block

Breweries

The Chop Shop

VG Meats

Loop Fisheries

Green Gils

Lakeside Bakery

Local Farms

Lee & Maria's Market

Slegers Living Organic Greens

Erie James Ltd.



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LOCAL WHITE WINE

Pelee Pinot Grigio (VQA)

6oz - \$7 ½
10oz - \$12 ½
Bottle - \$24

Pelee Chardonnay (VQA)

6oz - \$7 ½
10oz - \$12 ½
Bottle - \$24

Cooper's Hawk Barrel Fermented Chardonnay (VQA)

6oz - \$9
10oz - \$15
Bottle - \$28

CREW Sauv. Blanc (VQA)

6oz - \$7 ½
10oz - \$12 ½
Bottle - \$24

Sprucewood Rose (VQA)

6oz - \$9
10oz - \$15
Bottle - \$28

LOCAL RED WINE

Pelee Merlot (VQA)

6oz - \$7 ½
10oz - \$12 ½
Bottle - \$24

Sprucewood Cab Sauvignon (VQA)

6oz - \$9
10oz - \$15
Bottle - \$28

Viewpoint Cab-Merlot (VQA)

6oz - \$7 ½
10oz - \$12 ½
Bottle - \$24

Aleksander Chambourcin (VQA)

6oz - \$9
10oz - \$15
Bottle - \$28

Oxley Estate Cab-Franc (VQA)

6oz - \$9
10oz - \$15
Bottle - \$28

Crew Meritage (VQA)

6oz - \$10
10oz - \$16
Bottle - \$33

