

## START & SHARE

### Artichokes Parmesan

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

\$14

### Cheddar, Onion & Ale Soup

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

\$8

### Irish Nacho

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

\$15

### Reuben Spring Roll

Montreal Smoked Meat | Swiss | Won Ton | Kraut | Pickled Mustard Seed | Maple Mustard

\$14

### Crispy Chicken Poutine

Fresh Cut Fries | Crispy Chicken | White Cheddar Curd | Roasted Sweet Corn | Chicken Gravy

\$12

### Deconstructed Bruschetta

Goat Cheese Mousse | Olive Tapenade | Roasted Tomato Relish | Sour Dough

\$14

### Pulled Pork Antojitos

BBQ Pork | Goat Cheese Mousse | Cheddar | Roasted Jalapeno | Flour Tortilla | Jalapeno-Peach Chutney

\$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 Flat-bread add \$2

## 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.

### Ewe Dell

Lamb | Goat Cheese Mousse | Pickled Onion | Spinach | Olive Tapenade | Tomato | Brioche Bun

\$16 ½

### Big Cheese

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

\$16 ½

### Turkey Reuben Burger

Turkey burger | Montreal Smoked Meat | Swiss | Maple Mustard | Pickled Mustard Seed | Kraut | Jack Sauce | Pretzel Bun

\$16 ½

### Plain Jane

Beef Burger | Sesame Kaiser

\$13

## SALADS

Grilled Chicken \$6 or Crispy Chicken \$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 Croûton | House Made Garlic Dressing

\$10

### Mediterranean Pasta Salad-

Fusilli | Spinach | Goat Cheese | Cherry Tomato | Kalamata Olive | Pickled Onion | Cucumber | Grilled Chicken | Herb-Feta 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

### Po Boy Wrap

Panko Perch | Spinach | Roasted Tomato Relish | Caper-Dill Aioli | Pickled Onion | Flour Tortilla

\$16

### Muskoka Wrap

Crispy Chicken | Cheddar | Shredded Lettuce | Bacon | BBQ | Ranch | Flour Tortilla

\$16

## SWIMMERS

### Loop Fisheries Yellow Perch & Chips

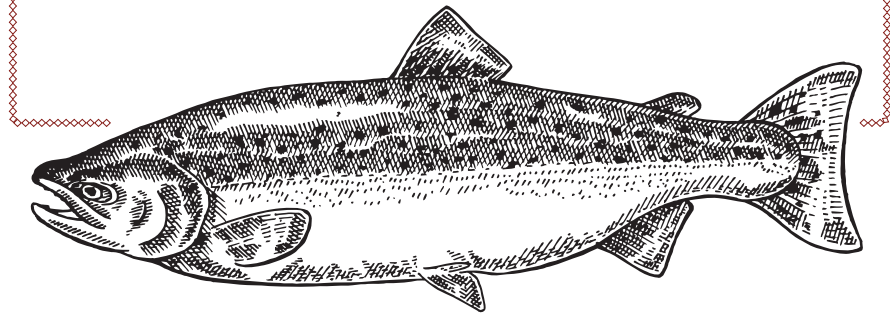
6-7oz Yellow Perch | Panko Crumb | Caper- Dill Aioli | Jack's Slaw | Fresh Cut Fries

\$22

### Loop Fisheries Lake Erie Pickerel & Chips

Weekly feature | Jack's Slaw | Fresh Cut Fries

\$17



## DINNERS

Served after 5 PM

### Buffalo Chicken & Bacon Mac

Crispy Spicy Chicken | Cheddar-Ale Sauce | Smoked Gorgonzola | Fusilli Pasta | Corn Chip | Buttered Sweet Corn

\$20

### Bacon wrapped Turkey Meatloaf

White Cheddar Smashed Potato | Jalapeno-Peach Chutney | Buttered Sweet Corn

\$20

### Blueberry BBQ Pork Shanks

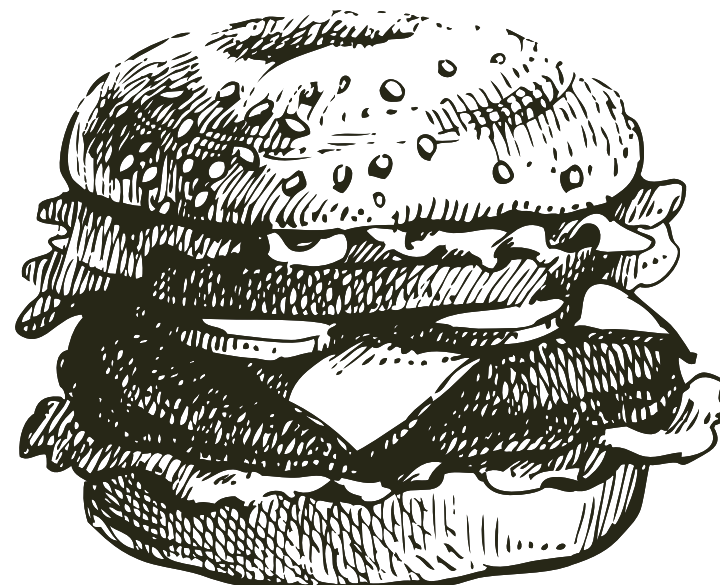
White Cheddar Smashed Potato | Blueberry BBQ | Buttered Sweet Corn

\$24

### Chili Dusted Pacific Salmon

Guacamole | Roasted Tomato Jam | Black Bean & Rice Pilaf | Buttered Sweet Corn

\$24



## JACK'S BURGER

Beef Burger | Jack Cheese | Bacon and Onion Jam | Mushroom | Jack Sauce | Sesame Kaiser

\$16

## SPICY JACK

Beef Burger | Jack Cheese | Bacon and Onion Jam | Roasted Jalapeño | Banana Pepper | Jack Sauce | Sesame Kaiser

\$16

## VEGGIE JACK

Quinoa-Black Bean Patty | Spinach | Tomato | Roasted Tomato Relish | Guacamole | Cheddar | Flour Tortilla

\$14

# JACK'S GASTROPUB

## MIX IT UP

### House Caesar (2.5oz)

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

\$10

### Blueberry Cosmo (2oz)

Wolfhead Grapefruit Vodka | Triple Sec | Cranberry | Blueberry Puree

\$8

### Peach Margarita (2oz)

Tequilla | Grand Marnier | Peach Puree | Lime

\$8

### Cafe Milk Punch (2oz)

Wolfhead Coffee Whisky | Milk | Chocolate Bean

\$8

### Jack'd Lemonade (2oz)

Jack Daniels | Honey Jack | Lemonade

\$8

### Morning Dew (2oz)

Sapphire Gin | Elderflower | IPA | Pink Grapefruit Juice

\$8

## COFFEE

### B52

Bailey | Kahlua | Grand Marnier | whipped cream

\$8

### Jacks

Baileys | Kahlua | Frangelico | whipped cream

\$8

### Snickers

Baileys | Butterscotch | Frangelico | whipped cream

\$8

### Tiramisu

Kahlua | Creme de Cacao | Rumchata

\$8

## 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

### Oxley Pinot Gris (VQA)

6oz- \$11  
10oz- \$17  
Bottle- \$34

## LOCAL RED WINE

### Pelee Merlot (VQA)

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

### Sprucewood Cab Sauvignon (VQA)

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

### Viewpointe Cab-Franc (VQA)

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

## DESSERTS

Chevre Brownie with Vanilla Ice Cream

\$6

Dough-nuts with Salted Caramel Dipping

\$5

Peach & Blueberry Cobbler served warm with Vanilla

\$6

Creamsicle Creme Brulee

\$6

Hard Cream Soda with Vanilla Ice Cream, Whipped Cream & Cherry

\$10

## 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.



## KEEP TRACK OF JACK

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