



BAR MENU

JD FRIES 14.00

*Slow cooked beer braised brisket, smoked Gouda gravy
chives, sunny side egg, candied bacon*

WINGS 12.00

*Mahogany – House spiced wing sauce
Blackberry Chipotle – Sweet & smokey
Asian Fusion - Sweet chili mango*

DEVEILED EGGS 9.00

Smoked bacon, chives, smoked sea salt, pickles

PARMESAN CRISPY ARTICHOKE HEARTS 12.00

*Whipped lemon ricotta, roasted red pepper aioli
kale pesto*

HOUSE PORK BELLY PASTRAMI 19.00

*Swiss, crispy onions, buttermilk slaw
Dijon barbeque, marble rye*

FRIED CHICKEN SANDWICH 16.00

*Fried Jidori chicken thigh, pickled onion slaw
Fresno chile aioli*

HUMMUS 12.00

*Roasted garlic, feta, tomatoes, cucumbers
fried chickpeas, grilled Naan bread*

JD BURGER 19.00

*Crispy onions, bacon, Cheddar cheese
Jack Daniels barbeque sauce, lettuce, tomato, chili mayo*

PEAR & ARUGULA 12.00

*Fried goat cheese, Asian pears, wild baby arugula
candied pecans, Parmesan herb vinaigrette*

NACHOS 13

*House cheese sauce, guacamole, roasted shishito pepper
sour cream, salsa fresca, black beans, chopped cilantro queso fresco
Add on – Chimichurri steak or 7 spice chicken*

HOT DOG 15.00

*Merguez sausage, pickled carrots, caramelized onions
cumin aioli, Manchego cheese*

HOT CHEESE 16.00

Melted petite basque, chorizo, grilled bread

QUESADILLA 15.00

*Oven dried tomato, Mozzarella cheese, queso fresco
roasted Fresno chile, salsa fresco, sour cream, guacamole
Add on – Chimichurri steak or 7 spice chicken*

JUST SOME GUACAMOLE 9.00

*House made with Haas avocados, tomatoes
jalapeños, cilantro, garlic and lime*

ROASTED BEETS 11.00

*Chicory coffee roasted, orange peel, hazelnut vinaigrette yoghurt,
bitter greens*

FLATBREAD 15.00

*Classics: Pepperoni & Margherita
Chef's special*

PRETZEL BREAD PUDDING 15.00

*pretzel brioche, salted caramel sauce
whipped brown sugar mascarpone*

DOUGHNUTS 15.00

sugar dusted served with blackberry jam & chocolate sauce