

SLIDERS (2) served with fries
angus burger sliders \$4.50
walleye cake sliders \$5.00
prime rib sliders \$5.25

★ **ARTICHOKE SPINACH DIP** grilled crostini \$6.50

BBQ RIBS (4) Jimmy's BBQ, cole slaw \$6.95

CLASSIC CAESAR parmesan cheese and croutons \$4.50

NICE LITTLE SALAD baby spring greens, heirloom cherry tomatoes, red onion, cucumber, shaved fennel \$4.50

★ **WINGS Jimmy's Wicked** blue cheese dressing \$6.75

Ginger Wings Asian dry rub, citrus honey buffalo sauce \$6.75

★ **CALAMARI** peppers, togarashi, sriracha aioli \$6.75/\$9.95

WICKED BBQ SHRIMP (4) with voodoo bbq sauce and grilled crostini \$7.50

★ **MINI CRAB CAKES (4)** lemon garlic aioli and two pepper tartar sauce \$9.95

CHICKEN SATAY with soba noodle salad, plum glaze and thai peanut sauce \$7.00

GUACAMOLE & PICO DE GALLO cucumber slaw and warm white corn tortilla chips \$5.95

SIMPLY GRILLED SALMON organic scottish salmon, grilled asparagus, fresh lemon \$11.95

★ **STREET TACOS (2)** white corn tortillas

Baja Fish with pico de gallo, cabbage, avocado, fire roasted salsa \$5.75

Chipotle Shrimp pico de gallo, cabbage, avocado, fire roasted salsa \$5.75

Carnitas slow braised pork, ancho chili, sautéed onions, fried jalapeño \$5.75

★ **SESAME CRUSTED AHI TUNA** with napa cabbage salad, ponzu, wasabi and pickled ginger \$10.95

THE ORIGINAL BURGER black angus beef, lettuce, vine-ripe tomato, onion, house made pickle, fries \$8.50

TAVERN BURGER american cheese, jimmy's bbq, sliced apple wood smoked bacon, house made pickle, fries \$9.95

TOMATO BRUSCHETTA balsamic marinated onion, tomato, mozzarella, grilled ciabatta \$5.00

★ **PASTA Capellini Caprese** angel hair noodles, vine-ripe tomato, fresh basil, house made mozzarella \$7.00

Baked Four Cheese Penne fontina, mozzarella, parmesan, white cheddar cheese cream sauce \$7.00

Spiced Penne ala Vodka pink sauce with prosciutto and asparagus \$7.00

FLATBREAD Jimmy's Original smoked chicken, roasted tomatoes, sweet onion, sage, gruyere \$6.00

Smoked Chicken and Mushroom chicken, wild and tame mushrooms, sage, gruyere \$6.00

Baked Brie and Apple sliced green apples, brie, truffle oil, mozzarella, fresh parmesan \$6.00

Prosciutto asparagus, mozzarella, baby arugula, parmesan reggiano \$6.00

★ **Denotes Staff Favorite**

Happy Hour food not available for carry out.

JFC

HAPPY HOUR

Mon-Fri 3pm-6pm and 8:30pm-Close

Sat 11am-6pm and 8:30pm-Close

Sun from 3pm-6pm

In Jimmy's Lounge and Patios Only



BEER SELECTION

\$3.95

DOMESTIC DRAFTS AND BOTTLES

Bud, Bud Light, Coors Light, Michelob Golden Draft Light, Miller Lite, etc.

\$4.75

IMPORT AND CRAFT DRAFTS

See our drink menu for full list!

\$1.50 OFF

IMPORT AND CRAFT BOTTLES

See our drink menu for full list!

SPIRITS

\$4.25

ALL WELL POURS

You pick the mix!

\$4.95

ALL CALL POURS

There's nothing middle of the road about it.

\$5.95

ALL PREMIUM POURS

Look for your favorite spirit on the top shelf!

\$6.95

HOUSE MARTINIS

Up, on the rocks or dirty

\$8.50

PREMIUM MARTINIS

Ketel One, Grey Goose, Stoli, Belvedere, Tito's, Beefeater, Bombay Sapphire, Hendricks, Tanqueray, how you like it: up or on the rocks

PLUS

FEELING CREATIVE?

\$1.50 off any other mixed drinks

\$7.95

JIMMY'S SIGNATURE MARTINIS SERVED STRAIGHT UP

Madame Hendricks Hendricks, St. Germaine Elderflower, cucumber, lime juice

Asian Pear Absolut Pear, Domaine de Canton ginger, lime juice

Up Top Lemondrop Absolut Citron vodka, Cointreau, house lemonade

Brown Derby Baker's Bourbon, grapefruit juice, honey syrup

Cosmopolitan Absolut Citron vodka, Cointreau, cranberry and lime juice

Flirtini Absolut Citron vodka, cranberry and pineapple juice, champagne

Algonquin High West Double Rye Whiskey, dry vermouth, pineapple juice

Reverse Manhattan Carpano's Antica Formula Sweet Vermouth, Templeton Rye, bitters, brandied cherry

\$8.00

JIMMY'S SIGNATURE COCKTAILS SERVED OVER ICE

Goodnight Manhattan Maker's Mark whiskey, sweet Vermouth, served with a cherry

Adult Arnie Bacardi Limon, fresh brewed ice tea, splash of cranberry

Vitamin C Bacardi O, Bacardi Limon, Triple Sec, O.J., sweet and sour, splash of cranberry

Texas Mule Tito's Vodka or Buffalo Trace Bourbon, Fever Tree Ginger Beer, Lime

Italian Margarita 1800, Disaronno Amaretto, Lime, House made mix

Ginger Tonic Bombay Sapphire, Domaine de Canton Ginger Liqueur, tonic, ginger root, lime

WINE

\$5.25

HOUSE WINES

Cabernet Sauvignon, Zinfandel, Pinot Noir, Chardonnay, Pinot Grigio

PLUS

\$2.00 Off all wine by the glass and \$8.00 off all bottles of wine

The discounted price is reflected below. See our wine menu for additional selections.

WHITE WINES

GLASS BOTTLE

Gabbiano Pinot Grigio	6.95	28.00
◆ Santa Di Terrossa Pinot Grigio	7.95	32.00
Santa Margherita Pinot Grigio	10.95	44.00
Oyster Bay Sauvignon Blanc	6.95	28.00
Decoy Sauvignon Blanc	7.95	32.00
Kim Crawford Sauvignon Blanc	9.95	40.00
William Hill Chardonnay	6.95	28.00
◆ Clos du Bois Chardonnay	7.50	30.00
Meiomi Chardonnay	7.95	32.00
Simi Chardonnay	9.75	39.00
Sonoma Cutrer Chardonnay	10.50	40.00
Bella Sera Moscato	5.95	24.00
◆ Pine Ridge Chenin Blanc Viognier	7.50	30.00
Dr. Loosen Reisling	6.95	28.00
Pedroncelli Rosé	7.95	32.00
Whispering Angel	9.95	40.00

RED WINES

GLASS BOTTLE

Red Diamond Pinot Noir	6.95	28.00
Edna Valley Pinot Noir	7.75	31.00
◆ Meiomi Pinot Noir	10.95	44.00
Piattelli Premium Reserve Malbec	8.50	34.00
Terrazas Reserva Malbec	8.95	36.00
Cline "Ancient Vines" Zinfandel	8.50	34.00
Seghesio Zinfandel	10.95	44.00
Friends Red	7.50	30.00
Cashmere by Cline	10.95	44.00
◆ Trefethen Dragon's Tooth Malbec Cabernet	12.95	52.00
Dark Horse Merlot	6.75	27.00
Edna Valley Merlot	7.95	32.00
William Hill Cabernet	6.95	28.00
◆ Louis Martini Cabernet	7.50	30.00
Simi Cabernet	9.95	40.00
Pine Ridge Cabernet	13.95	56.00

◆ Denotes Staff Favorites

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