

BEER

Glass | 32 oz | 64 oz

JACOB'S PICKLES BISCUIT BEER™ 5.0%
Crispy, Bready, Lager with a buttery finish | 8 | 15 | 29

MAINE LUNCH 7.0%
American IPA with Intense Hop Flavors and Aromas of tropical and citrus fruit and a dry finish | 9 | 17 | 33

ALLAGASH WHITE 5.2%
Belgian-Style witbier with refreshing balance of citrus and spice | 9 | 17 | 33

FIVE BOROUGHS PILSNER 5.0%
Light in color and body with a clean, bitter finish | 9 | 17 | 33

NARRAGANSETT LAGER 5.0%
A Classic American Lager | 8 | 15 | 29

TALEA BREWERY SEASONAL 5.0%
Ask about the current brew | 9 | 17 | 33

MONTAUK BREWERY SEASONAL 6.7%
Ask about the current brew | 9 | 17 | 33

AUSTIN EAST CIDER 5.0%
A crisp, smooth, dry craft cider made with European bittersweet apples and American dessert apples. | 8 | 15 | 29

STONE DELICIOUS 7.7%
Reduced gluten IPA, intensely citrusy, brewed with Lemondrop and El Dorado hops | 9 | 17 | 33

GREENPORT BLACK DUCK PORTER 6.0%
A full-bodied roasty treat that finishes dry. 8 | 15 | 29

LEFT HAND MILK STOUT NITRO 6.0%
Creamy stout with roasted malt flavor 8 | 15 | 29

ATHLETIC BREWING RUN WILD N/A
IPA 0.4%
Non Alcoholic IPA brewed with a blend of five Northwest hops, approachable bitterness balancing the specialty malt body | 8

ROTATING CRAFT BEER

WE KEEP OUR BEERS FRESH. CHECK OUT ALL 25 HERE.



ABITA ROOT BEER ON TAP, LOUISIANA	5
spring water, herbs, vanilla, louisiana cane sugar, caffeine-free	
MEXICAN COCA-COLA OR SPRITE	5
sweetened with cane sugar	
DIET COCA-COLA	4
FRESH SQUEEZED LEMONADE	5
sweetened with organic cane sugar	
FRESH SQUEEZED OJ	Small 5 Large 9
HALF TEA/HALF LEMONADE	5
SWEET TEA	5
sweetened with honey	
COKE FLOAT	8
MILK STOUT WITH VANILLA ICE CREAM	12

MAKE LIFE SWEETER

JACOB'S PICKLES

COCKTAILS

SEASONAL SIPS

MY BOTANICAL CRUSH	16
Neversink Gin, Campary, Sweet Vermouth, Orange	
THE POUR MATCH	16
Sagamore Rye, Appleton Estate Rum, Ginger, Lemon	
WATERMELON SANGRIA	16
Vodka, Rockey's Botanical Liqueur, Watermelon, House Lemonade	

JAM JAR	15
House Infused Strawberry Farmers Gin With Fresh Squeezed Lemonade	
KENTUCKY PORCH SIPPER	15
Wild Turkey Bourbon, Muddled Lemon, Lime & Orange, Angostura Bitters	
ROSEMARY VODKA LEMONADE	15
House Infused Rosemary Alb Vodka, Muddled Lemon & Rosemary	
SPICY BRINE MARGARITA	16
House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine	
BLOODY B.L.T	16
ALB Vodka, Nitrate Free Bacon, Jalapeno Pickled Egg	
MICHTER'S AMERICAN MANHATTAN	18
Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorence Cherry, Angostura Bitters	
MOCHA MARTINI	16
Breckenridge Espresso Vodka, Irving Farm Coffee, Coffee Liqueur, Chocolate Bitters	
THE BROOKLYN GIN	15
Lime Infused Dorothy Parker Gin, Chili Infused Perry's Tot Navy Gin, Fresh Squeezed Lemonade, Orange Bittermans, Brooklyn Bitters, Organic Cane Syrup	
COLUMBUS CRUISER	16
Four Roses Small Batch, Laird's Apple Brandy, Foro Amaro, Aperol, Fresh Citrus, Sugar Rim	
DICKEL BACK	15
Double Shot Dickel #12, Double Shot Jacobs Pickle Brine	

RESERVE COCKTAIL

40

FIRE IN THE VAULT
Michter's 10yr Rye, Barrell Whiskey Armida, Toasted Pecan Syrup, Mesquite Smoke

Martini Program

16

DIRTY APHRODITI	ALB vodka, Dry Vermouth, Olive Brine, Hot Sour Brine Mist
UPTOWN CLASSIC	Neversink Gin or ALB Vodka, Dry Vermouth, Dill Tincture
SOUTHERN CHARM	Dorothy Parker Gin, Honey Shrub, Lo-Fi Dry Vermouth, Rosemary Tincture

WINE

These wines have been selected to not only feature winemakers using sustainable and biodynamic methods, but to also inspire excitement in our wine seeking guests that each glass pour below has been chosen for its truly delicious and drinkable qualities.

6oz | 9oz | bottle

SPARKLING	
CHARDONNAY/PINOT NOIR — Unshackled, California	13 17 50
WHITES	
SAUVIGNON BLANC — Matanzas Creek, Sonoma County CA	14 18 55
PINOT GRIGIO — Greenwing, OR	13 17 50
CHENIN BLANC — Lieu Dit, Santa Ynez CA	15 19 58
CHARDONNAY — Diatom, Santa Barbara CA	15 19 58
ROSE	
PINOT NOIR — La Créma, Monterey	12 16 46
ORANGE	
ORANGE — Bonny Doon, Central Coast CA	13 17 50
RED	
PINOT NOIR — Planet Oregon, Willamette Valley OR	14 18 55
CABERNET FRANC — 'Picardie', Apollo's Praise, Seneca Lake NY	14 18 55
SANGIOVESE — Stolpman/Love You Bunches, Santa Barbara CA	13 17 50
SYRAH/GRENACHE — Stolpman/La Cuadrilla, Santa Barbara CA	15 19 58
RED BLEND — Frey Vineyards Biodynamic, Mendocino CA	12 16 46
CABERNET SAUVIGNON — Duckhorn Decoy, California	17 21 65

LIGHT AND BRIGHT!

BIG AND BOLD!

BEER & BISCUITS & PICKLES

"JACOB'S PICKLES IS NOT JUST A RESTAURANT; IT IS A COMMUNITY"

LAUNCHED IN 2011, JACOB'S PICKLES HAS QUICKLY BECOME A NEW YORK STAPLE FOR THOSE IN SEARCH OF A GOOD MEAL. WARM AND INVITING, FRIENDS TRAVEL DAILY TO ITS DOORS ON THE UPPER WEST SIDE FOR A TASTE OF HOME, SOMETHING MORE THAN JUST ANOTHER TRENDING HOTSPOT.

FLIGHTS

IT'S UP TO YOU, NY BEER FLIGHT

17

THREES HEREAFTER
Oktoberfest Lager

TALEA BREWERY FRESH COAST
American IPA

ALEWIFE 7 LINE
Amber Ale

GREENPORT BLACK DUCK
Porter

ADD BACON TO ANY BEER +1

STAFF FAVORITE WHISKEY FLIGHT

38

GREAT JONES BOURBON
New York, 86 Proof, 4 Yr
Notes of cake batter and vanilla on the nose, Earthy on the palate, white pepper finish

WILD TURKEY LONGBRANCH
Kentucky, 86 Proof, 8 Yr
Caramel, vanilla, honey, and warm spice, seasoned oak and a fleeting hint of smoke.

FOUR ROSES SMALL BATCH
Kentucky, 90 Proof, 6-7 Yr
Rich fruits with hints of sweet oak and caramel

MICHTERS BOURBON
Kentucky, 91.4 Proof, 6-8 Yr
Sweetness, then corn and wood smoke flavors with rye underneath

RARE & REMARKABLE WHISKEY FLIGHT

95

VAN WINKLE SPECIAL RESERVE 12 YR
Kentucky, 90.4 Proof, 12 yr
Dried mango, cocoa, spiced peach, honey, oak and tobacco

BLANTON'S SINGLE BARREL
Kentucky, 93 Proof, 6-8 yr
Apple, cinnamon, vanilla, caramel, peaches, pears, apricots

OLD RIP VAN WINKLE 10 YR
Kentucky, 107 proof, 10 yr
sweet vanilla, pecan, robust wheat, cherries, oak, hints of fruit, spice

BOMBERGER'S
Kentucky, 108 proof, 6-8 yr
Rich molasses, jammy fruit, chocolate, baking spices

WINES BY THE BOTTLE

SPARKLING

CHARDONNAY/PINOT NOIR — Decoy Limited Rose, Methode Champenoise, California N/V 68

GRUNER VELTLINER — Six Eighty, Finger Lakes NY '21 58

WHITES

RIESLING — 'Flower Day' Hermann J. Wiemer, Finger Lakes NY '24 62

SAUVIGNON BLANC — Bloodroot, North Coast CA '22 64

RED

SYRAH/GRENACHE — Tablas Creek Vineyard, Paso Robles CA '23 62

GRENACHE/ZINFANDEL — Stupid Beautiful, Dry Creek Valley CA '24 115

PINOT NOIR — Sandhi, Sta. Rita Hills CA '23 92

ZINFANDEL — Turley 'Uebberoth', Paso Robles CA '22 135

STARTERS

- WHITE BEAN HUMMUS **VGN, GF** 15
Corn Chips, Pickled Crudités, Sesame, EVOO
- DEVILED EGGS **V, GF** 15
Smoked Paprika, Pickle Chips
- TUNA TARTARE 22
Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips
- LOADED ENDIVE "NACHOS" **GF** 16
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle
- GRILLED OCTOPUS SALAD **GF** 23
Cucumbers, Cherry Tomatoes, Red onions, Red Bell Peppers, Lemon, EVOO
- BISCUITS N' FIXINS **V** 14
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter
- BISCUITS & GRAVY 16
Mushroom **V**, Sausage, Or Both
- JUMBO EVERYTHING SEASONED PRETZEL & DIPS **V** 16
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard
- FRIED PICKLES **V** 15
Spicy Red Mayo
- MATZO BALL SOUP 14
Natural Young Chicken, Carrots, Celery, Onions
- POUTINE **INVITE YOUR FRIENDS** 19
Smothered In Brown Gravy, Cheese, Hollandaise Drizzle
- OKRA & CHILES **VGN, GF** 13
Smoked & Pickled Okra, Red Pepper Flakes, Scallions
- STREET CORN **V, GF** 14
Spicy Aioli, Fresh Lime, Cotija Cheese
- BONELESS CHICKEN BITES 15
Choice of Plain / Buffalo / Classic BBQ / Hot Honey
Hot Sour Pickle Chips, Homemade Dilly Ranch, Pickled Carrots
- BACON STEAK **GF** 18
Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds
- CRISPY RHODE ISLAND CALAMARI 22
Fried Pickle Chips, Lemon Basil Aioli
- ☆ JALAPENO POPPERS 17
Baked Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits
- HOG IN A BLANKET 17
Everything Seasoned Puff Pastry, Spicy Mustard, Hot Sour Pickles

SIDES

MARKET VEGETABLES

DELICIOUS WITH ANY DISH

- GRILLED ASPARAGUS **V, GF** 14
- COLLARD GREENS & BLACK EYED PEAS **GF** 15
With Braised Pork Shoulder
- ROASTED OYSTER MUSHROOMS IN BUTTER AND THYME **V, GF** 16

TABLE SIDES

- ORGANIC CHEESE GRITS **V, GF**8
- PICKLE SLAW **V, GF**9
- HOUSE FRIES **V, GF**9 | 15
House Ketchup, Creamy BBQ
- LARGE HOUSE SALAD **VGN**12
- MASHED POTATOES & BROWN GRAVY **V**8

PRIVATE EVENTS

Book Private Events & Group Dining



JACOB'S PICKLES

PICKLES

4 TYPES FOR 15, 8 TYPES FOR 20

VGN, GF

Bread & Butter Cukes

Candy Red Beets

Hot Sour Cukes

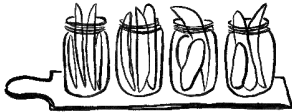
Sweet & Spicy Carrots

Big Dill Kosher Cukes

Dilly Green Beans

Horseradish Cukes

Thyme Jalapenos



PICKLED EGGS Fresh Organic Eggs, Spicy Jalapeno Brine — 9

SOUTHERN FRIED CHICKEN & BISCUITS

SERVED WITH GRAIN MILLER ORGANIC CHEESE GRITS

- ☆ HONEY CHICKEN & PICKLES Buttermilk Fried Chicken, Hot Sours, Clover Honey 24
- HOT CHICKEN BISCUIT Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles 24
- BBQ SMOTHERED PEPPER JACK CHICKEN Buttermilk Fried Chicken, House Made Creamy Bbq, Vermont Pepper Jack 24
- MUSHROOM GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Fresh Mushroom Gravy, Aged Vermont Cheddar 24
- SAUSAGE GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Southern Sausage Gravy 24
- SOUTHERN B.L.T Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Picnic Sauce, Nitrate Free Bacon 25

DOUBLE SMASH BURGERS

JACOB'S PRIME BEEF BLEND, SERVED WITH HAND CUT FRIES ON HOME-BAKED BRIOCHE BUN

- ☆ ORIGINAL SMASH BURGER American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce 25
- DUKE BURGER American Cheese, Sautéed Mushrooms & Onions, Chipotle Aioli 26
- BBQ BACON SMASH BURGER Nitrate Free Bacon, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce 26

TRY OUR SUNDAY SUPPER FOR THE WHOLE FAM TO GO

JACOB'S PICKLES FAMOUS MAC & CHEESE

- CLASSIC MAC & CHEESE **V** 21
- BUFFALO CHICKEN MAC & CHEESE Blue Cheese Drizzle 23
- ☆ BEST EVER LOBSTER MAC 38

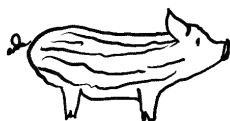
CHICKEN AND TOAST

THICK HOME-BAKED CHALLAH

- HOT HONEY CHICKEN & TOAST Spicy Buttermilk Fried Chicken, Clover Honey 25
- MAPLE CHICKEN & TOAST Buttermilk Fried Chicken, Maple Butter, Syrup 25

SALADS

- BUTTERMILK FRIED CHICKEN CAESAR Romaine, Parmesan Cheese, Biscuit Croutons 25
- CHICKEN CAESAR WRAP Crispy Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Biscuit Croutons 24
- GRILLED SALMON SALAD **GF** Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette 28
- BUTTERMILK FRIED CHICKEN COUNTRY WEDGE Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon 25
- CHILLED SEAFOOD SALAD **GF** Calamari, Shrimp, Octopus, Red and Green Bell Peppers, Grape Tomatoes, Red Onions, Parsley, Lemon Herb Dressing 28
- WALDORF GOAT CHEESE SALAD **V** Romaine, Apple, Grapes, Crumbled Goat Cheese, Celery, Pecans, Green Goddess Dressing 26
- SHRIMP AND ENDIVE SALAD **GF** Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper, Honey Chili Drizzle 28
- SOUTHWEST SALAD Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips 19
ADD FRIED CHICKEN +5, ADD SHRIMP +9



WHOLE HOG

PRIVATE DINNER IN THE WHISKEY VAULT RETURNING SOON
72 Hour Notice Required
\$149 / pp

SPICY!

PICKLES TO GO

1 for 6, 2 for 10

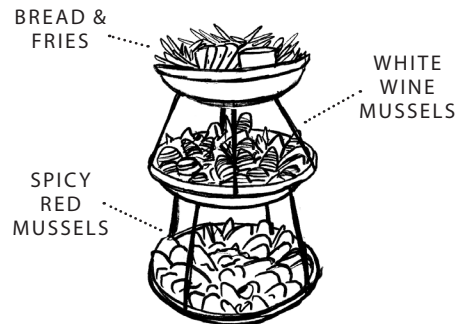
- Hot Dill Cuke Chips
- Sweet Horseradish Cuke Chips
- Hot Sour Cuke Chips
- Lime Jalapeño Cuke Chips
- Big Dill Cuke Chips
- Bread and Butter Cuke Chips



SWEET

TOWER TO SHARE MAINE MUSSELS

Sustainably grown in Maine



SHARED MUSSELS TOWER

FROM THE BUTCHER SLOW COOKED

- ROASTED LEMON CHICKEN Mashed Potatoes, Roasted Carrots, Beurre Blanc Sauce 28
- SWEET & SMOKY MEATLOAF Whipped Potatoes, Frizzled Onions, Pickle Slaw, Buttermilk Biscuit Smothered In Maple Butter 27
- BBQ BABY BACK RIBS **GF** Potato Salad, Pickle Slaw 31
- TURKEY LEG White Wine Braised Turkey Leg, Whipped Potatoes, Rosemary Biscuit Stuffing, Homemade Cranberry Sauce, Rustic Gravy 29
- ☆ CLASSIC SLOW COOKED BRISKET Mashed Potatoes, Roasted Mushrooms, Carrots, Red Wine Demi Glace 31

FIRE GRILLED

- STEAK FRITES **GF** Hanger Steak, Southwest Sauce, Hand Cut Fries 34
- PRIME COWBOY CUT BONE IN RIBEYE **GF** Michters American Steak Sauce, Buttered Oyster Mushrooms 65

FROM THE FISH MARKET

- MUSSELS FOR ONE **GF** Choice Of Wine Or Spicy Red Mussels 31
- CAJUN SHRIMP TACOS **GF** Pickle Slaw, Chipotle Aioli, Salsa Verde 26
- SHRIMP & BACON GRITS Nitrate Free Bacon, Organic Cheese Grits 29
- CRISPY BRANZINO FILET Over White Beans And Greens 28
- LEMON DILL SALMON BURGER Tartar Sauce, Red Onion, Hot Sour Pickles, Frisse, Mixed Green Salad 25
- BAJA SALMON **GF** Fresh Spinach, Sun-Dried Tomatoes, Feta, Garlic, Fresh Basil 31
- CAJUN SALMON SKEWER **GF** Cajun Rice and Vegetables 29

SOMETHING SWEET

- SEASONAL FRESH BAKED MINI PIE TRIO 16
Pecan, Apple, and Seasonal Option
- BISCUIT BREAD PUDDING 15
With Vanilla Ice Cream
- SEASONAL BISCUIT BREAD PUDDING 16
- FRIED OREOS 11
Homemade Cream

KEY

- ☆ — HOUSE FAVORITE
- V — VEGETARIAN
- VGN — VEGAN
- GF — GLUTEN FREE

680

COLUMBUS AVE, NEW YORK, NY

Monday - Friday: 10 am - 12 am

Saturday - Sunday: 9 am - 12 am

MENU AS OF 03/03/26

DINNER MENU

CONSUMER ADVISORY:

Consumption of Undercooked Meat, Poultry, Eggs, or Seafood May Increase the risk of Foodborne Illnesses. Please Inform Your Server If Anyone In Your Party Has A Food Allergy or Any Special Dietary Needs. Max Split For Credit Card 6 Per Table. No Substitutions Please.