

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 BOROUGH 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.



POP &
FLOATS

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

LIGHT AND
BRIGHT!

UP!

DOWN!

MAKE LIFE
SWEETER

JACOB'S PICKLES

COCKTAILS

SEASONAL SIPS

APPLE PIE HOT TODDY 15
Wild Turkey Bourbon, Apple Pie Moonshine, Lemon, Honey, Cloves

CRANBERRY CABIN OLD FASHIONED 16
Sagamore Rye, Cranberry Syrup, Cranberry Bitters

BONFIRE SANGRIA 16
Bubba's Burnt Sugar Whiskey, Blood Orange, Red Wine Blend, Ginger, Jacob's 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
Neverink 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

WHITE BLEND (RIESLING, GEWURZT) — Big Salt, 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 Crémant, 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

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 HERE AFTER
Oktoberfest Lager

TALEA BREWING 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

MICHTER'S 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 <small>VGN, GF</small> | 15 |
| Corn Chips, Pickled Crudités, Sesame, EVOO | |
| DEVILED EGGS <small>V, GF</small> | 15 |
| Smoked Paprika, Pickle Chips | |
| TUNA TARTARE | 22 |
| Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips | |
| LOADED ENDIVE "NACHOS" <small>GF</small> | 16 |
| Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle | |
| GRILLED OCTOPUS SALAD <small>GF</small> | 24 |
| Cucumbers, Cherry Tomatoes, Red onions, Red Bell Peppers, Lemon, EVOO | |
| BISSCUITS N' FIXINS <small>V</small> | 14 |
| Salted Butter, Maple Butter, Strawberry Butter, Honey Butter | |
| BISSCUITS & GRAVY | 16 |
| Mushroom <small>V</small> , Sausage, Or Both | |
| JUMBO EVERYTHING | 16 |
| SEASONED PRETZEL & DIPS <small>V</small> | 16 |
| Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard | |
| BISSCUITS & GRAVY | 16 |
| Mushroom <small>V</small> , Sausage, Or Both | |
| FRIED PICKLES <small>V</small> | 15 |
| Spicy Red Mayo | |
| MATZO BALL SOUP | 14 |
| Natural Young Chicken, Carrots, Celery, Onions | |
| POUTINE | 19 |
| Smothered In Brown Gravy, Cheese, Hollandaise Drizzle | |
| OKRA & CHILES <small>VGN, GF</small> | 13 |
| Smoked & Pickled Okra, Red Pepper Flakes, Scallions | |
| STREET CORN <small>V, GF</small> | 14 |
| Spicy Aioli, Fresh Lime, Cotija Cheese | |
| BONELESS CHICKEN BITES | 13 |
| Choice of Plain / Buffalo / Classic BBQ / Hot Honey | |
| Hot Sour Pickle Chips, Homemade Dilly Ranch, Pickled Carrots | |
| BACON STEAK <small>GF</small> | 18 |
| Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds | |
| CRISPY RHODE ISLAND CALAMARI | 19 |
| Fried Pickle Chips, Lemon Basil Aioli | |
| ★ JALAPENO POPPERS | 17 |
| Baked Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits | |
| SPINACH ARTICHOKE DIP <small>V</small> | 17 |
| Corn Tortilla Chips | |

SIDES

| | |
|---|--------|
| MARKET VEGETABLES | 14 |
| DELICIOUS WITH ANY DISH | |
| GRILLED ASPARAGUS <small>V, GF</small> | 14 |
| COLLARD GREENS & BLACK EYED PEAS <small>GF</small> | 15 |
| With Braised Pork Shoulder | |
| ROASTED OYSTER MUSHROOMS IN BUTTER AND THYME <small>V, GF</small> | 16 |
| | |
| TABLE SIDES | |
| ORGANIC CHEESE GRITS <small>V, GF</small> | 8 |
| PICKLE SLAW <small>V, GF</small> | 9 |
| HOUSE FRIES <small>V, GF</small> | 9 15 |
| House Ketchup, Creamy BBQ | |
| LARGE HOUSE SALAD <small>VGN</small> | 12 |
| MASHED POTATOES & BROWN GRAVY <small>V</small> | 8 |

PRIVATE EVENTS
Book Private Events & Group Dining



JACOB'S PICKLES

PICKLES

4 TYPES FOR 15, 8 TYPES FOR 20

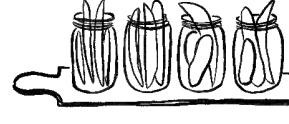
VGN, GF

Bread & Butter Cukes

Hot Sour Cukes

Big Dill Kosher Cukes

Horseradish Cukes



Candy Red Beets

Sweet & Spicy Carrots

Dilly Green Beans

Thyme Jalapenos

PICKLED EGGS Fresh Organic Eggs, Spicy Jalapeno Brine — 9

TOWER TO SHARE

MAINE MUSSELS

Sustainably grown in Maine

BREAD & FRIES



WHITE WINE MUSSELS
SPICY RED MUSSELS

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, Egg Custard, and Apple Crumble

BISCUIT BREAD PUDDING

15 With Vanilla Ice Cream & Toasted Almonds

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 01/25/25

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.



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

TRY OUR SUNDAY SUPPER FOR THE WHOLE FAM TO GO

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

JACOB'S PICKLES FAMOUS MAC & CHEESE

CLASSIC MAC & CHEESE V

21

BUFFALO CHICKEN MAC & CHEESE

Blue Cheese Drizzle