

# 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'S 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
- 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



# 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  
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
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 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

## 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 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*

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 <b>VGN, GF</b>	15
Corn Chips, Pickled Crudités, Sesame, EVOO	
DEVEILED EGGS <b>V, GF</b>	15
Smoked Paprika, Pickle Chips	
TUNA TARTARE	22
Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips	
LOADED ENDIVE "NACHOS" <b>GF</b>	16
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle	
GRILLED OCTOPUS SALAD <b>GF</b>	24
Cucumbers, Cherry Tomatoes, Red onions, Red Bell Peppers, Lemon, EVOO	
BISCUITS N' FIXINS <b>V</b>	14
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter	
BISCUITS & GRAVY	16
Mushroom <b>V</b> , Sausage, Or Both	
JUMBO EVERYTHING SEASONED PRETZEL & DIPS <b>V</b>	16
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard	
BISCUITS & GRAVY	16
Mushroom <b>V</b> , Sausage, Or Both	
FRIED PICKLES <b>V</b>	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 <b>VGN, GF</b>	13
Smoked & Pickled Okra, Red Pepper Flakes, Scallions	
STREET CORN <b>V, GF</b>	14
Spicy Aioli, Fresh Lime, Cotija Cheese	
BONELESS CHICKEN BITES	13
Choice of <b>Plain</b> / <b>Buffalo</b> / <b>Classic BBQ</b> / <b>Hot Honey</b>	
Hot Sour Pickle Chips, Homemade Dilly Ranch, Pickled Carrots	
BACON STEAK <b>GF</b>	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 <b>V</b>	17
Corn Tortilla Chips	

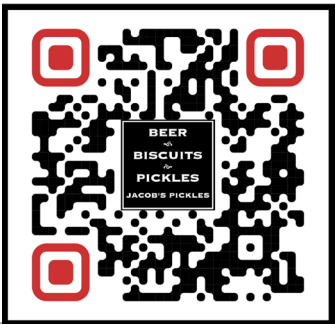
# SIDES

MARKET VEGETABLES	DELICIOUS WITH ANY DISH
GRILLED ASPARAGUS <b>V, GF</b>	14
COLLARD GREENS & BLACK EYED PEAS <b>GF</b>	
With Braised Pork Shoulder	
ROASTED OYSTER MUSHROOMS IN BUTTER AND THYME <b>V, GF</b>	16

## TABLE SIDES

ORGANIC CHEESE GRITS <b>V, GF</b>	8
PICKLE SLAW <b>V, GF</b>	9
HOUSE FRIES <b>V, GF</b>	9   15
House Ketchup, Creamy BBQ	
LARGE HOUSE SALAD <b>VGN</b>	12
MASHED POTATOES & BROWN GRAVY <b>V</b>	

PRIVATE EVENTS  
Book Private Events & Group Dining



## JACOB'S PICKLES

# PICKLES

4 TYPES FOR 15, 8 TYPES FOR 20

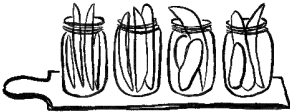
**VGN, GF**

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

## 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, Sauteed 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 <b>V</b>	21
BUFFALO CHICKEN MAC & CHEESE	Blue Cheese Drizzle 23
★ BEST EVER LOBSTER MAC	38

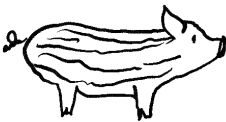
# CHICKEN AND TOAST

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
GRILLED SALMON SALAD <b>GF</b>	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 <b>GF</b>	Calamari, Shrimp, Octopus, Red and Green Bell Peppers, Grape Tomatoes, Red Onions, Parsley, Lemon Herb Dressing	28
WALDORF GOAT CHEESE SALAD <b>V</b>	Romaine, Apple, Grapes, Crumbled Goat Cheese, Celery, Pecans, Green Goddess Dressing	26
SHRIMP AND ENDIVE SALAD <b>GF</b>	Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper, Honey Chili Drizzle	28
GRILLED PORTOBELLO MUSHROOM <b>VGN</b>	Mixed Green Salad, EVOO Vinaigrette	24



## WHOLE HOG

PRIVATE DINNER  
IN THE WHISKEY VAULT

72 Hour Notice Required  
\$149 / pp

SPICY!

## PICKLES TO GO

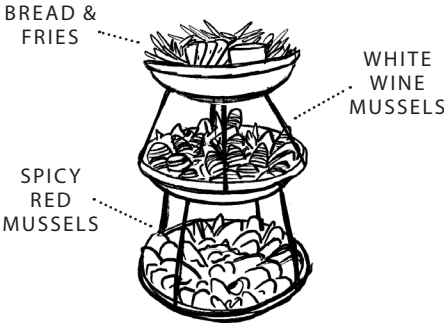
1 for 6, 2 for 10

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



## 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 <b>GF</b>	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
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### FIRE GRILLED

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

## FROM THE FISH MARKET

MUSSELS FOR ONE <b>GF</b>	Choice Of Wine Or Spicy Red Mussels	31
CAJUN SHRIMP TACOS <b>GF</b>	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 Pickes, Frisse, Mixed Green Salad	25
BAJA SALMON <b>GF</b>	Fresh Spinach, Sun-Dried Tomatoes, Feta, Garlic, Fresh Basil	31
CAJUN SALMON SKEWER <b>GF</b>	Cajun Rice and Vegetables	29

## SOMETHING SWEET

SEASONAL FRESH BAKED MINI PIE TRIO	Pecan, Egg Custard, and Apple Crumble	16
BISCUIT BREAD PUDDING	With Vanilla Ice Cream & Toasted Almonds	15

SEASONAL BISCUIT BREAD PUDDING	16	
FRIED OREOS	Homemade Cream	11

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.