

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

TROEGS SUNSHINE PILSNER 4.5%

Featuring bright citrus, fresh-cut grass, and a zesty, 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
- ORANGE JUICE 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

- THE GREENHOUSE GIMLET** 16
Avontuur Gin, Watermelon, Cucumber, Cilantro, Fresh Lemon, Cane Sugar
- 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** — Butter Bubbles, California 13 | 17 | 50
- WHITES**
- PINOT GRIGIO** — Greenwing, OR 13 | 17 | 50
- SAUVIGNON BLANC** — Matanzas Creek, Sonoma County CA 14 | 18 | 55
- 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
- SUMMER RED BLEND** — Bonny Doon, Santa Cruz CA 12 | 16 | 46
- 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
- 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

SUMMER DELIGHT BEER FLIGHT

17

MONTAUK
Juicy Ipa

TALEA
Fresh Coast IPA

TALEA
Berry Punch

KCBC
Peach Zombie Sour

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

LIGHT AND BRIGHT!

BIG AND BOLD!

STARTERS

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	
WHITE BEAN HUMMUS VGN, GF	15
Corn Chips, Pickled Crudité's, Sesame, EVOO	
LOADED ENDIVE "NACHOS" GF	16
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle	
DEVEILED EGGS V, GF	15
Smoked Paprika, Pickle Chips	
MATZO BALL SOUP	14
Natural Young Chicken, Carrots, Celery, Onions	
TUNA TARTARE	22
Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips	
GRILLED OCTOPUS SALAD GF	23
Cucumbers, Cherry Tomatoes, Red onions, Red Bell Peppers, Lemon, EVOO	
CRISPY RHODE ISLAND CALAMARI	22
Fried Pickle Chips, Lemon Basil Aioli	
POUTINE	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	
HOG IN A BLANKET	19
Everything Seasoned Puff Pastry, Spicy Mustard, Hot Sour Pickles	
SPINACH ARTICHOKE DIP V	17
Corn Tortilla Chips	

INVITE YOUR FRIENDS

SIDES

DELICIOUS WITH ANY DISH

MARKET VEGETABLES	
GRILLED ASPARAGUS V, GF	14
COLLARD GREENS & BLACK EYED PEAS GF	15
With Braised Pork Shoulder	
ROASTED MUSHROOMS IN BUTTER AND THYME V, GF	16
MAPLE BACON BRUSSELS GF	19
Nitrate Free Bacon, Crispy Brussels, Maple Syrup	

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

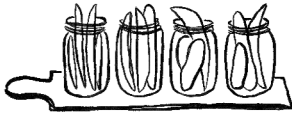
Sweet & Spicy Carrots

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
FRIED CHICKEN PO' BOY Chicken Bites, Cajun Aioli, Shredded Lettuce, Top Sliced Baguette	24

TRY OUR SUNDAY SUPPER FOR THE WHOLE FAM TO GO

DOUBLE SMASH BURGERS

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

☆ ORIGINAL SMASH BURGER American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce	25
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	23
☆ BEST EVER LOBSTER MAC	38

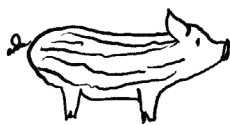
CHICKEN AND WAFFLES

☆ CHICKEN AND WAFFLES Buttermilk Fried Chicken, Golden Waffle, House Maple Butter, Powdered Sugar	24
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HOME-MADE CHALLAH FRENCH TOAST IS AVAILABLE

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
WALDORF GOAT CHEESE SALAD V Romaine, Apple, Grapes, Crumbled Goat Cheese, Celery, Pecans, Raisins, 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	22
<i>ADD FRIED CHICKEN +5, ADD SHRIMP +9</i>	
WATERMELON STRAWBERRY SALAD GF, V Mixed Greens, Fresh Watermelon, Strawberries, Blue Cheese Crumbles, Toasted Almonds, Strawberry Vinaigrette	24



WHOLE HOG

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

SPICY!

PICKLES TO GO

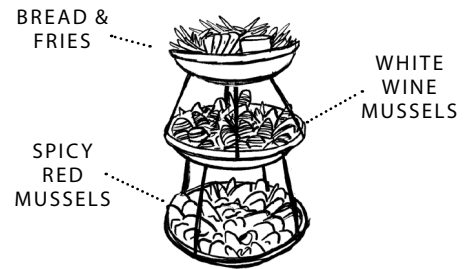
1 for 6, 2 for 10

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
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 Ribeye, Southwest Sauce, House Fries	35
GRILLED LAMB CHOPS GF Garlic and Thyme, Haricot Verts, Potatoes, Chimichurri	42
VEGETABLE WRAP V Zucchini, Yellow Squash, Red Onion, Bell Peppers, Romaine Lettuce, Basil Citrus Dressing, Hummus	24

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
FRIED JUMBO SHRIMP DINNER Jumbo Shrimp, House Fries, Pickle Slaw, Tartar Sauce	25
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
CEDAR ROASTED SALMON GF Roasted Potatoes, Asparagus, Lemon Beurre Fondue	25

SOMETHING SWEET

SEASONAL FRESH BAKED MINI PIE TRIO Pecan, Apple, and Seasonal Option	16
CHOCOLATE SKILLET COOKIE With Vanilla Ice Cream	15
STRAWBERRY BISCUIT SHORTCAKE JAR	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 06/08/26

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.