

FLIGHTS

WELCOME TO CT BEER FLIGHT

TWO ROADS LIL HEAVEN
A light session IPA with tropical fruit notes and a balanced malt finish.

HALF FULL BRIGHT ALE
A refreshing blonde ale with grapefruit notes, gentle malt sweetness and a crisp, lightly bitter finish.

EAST ROCK WEISSE
A German-style wheat beer with banana, delicate spice and stone fruit notes, lifted by fine bubbles.

SPACECAT SEASONAL
A rotating seasonal selection from Norwalk's Spacecat Brewing.

ADD
BACON TO ANY
BEER +1

STAFF FAVORITE WHISKEY FLIGHT

MICHTER'S BOURBON SMALL BATCH

Rich caramel, vanilla and stone fruit with a gently smoky oak finish. *45.7%

MICHTER'S STRAIGHT RYE SINGLE BARREL

Peppery spice balanced by citrus, butterscotch and oak. *42.4%

MICHTER'S BOURBON SINGLE BARREL 10 YRS OLD

Deep toffee, maple and vanilla layered over rich caramel and charred oak. *47.2%

MICHTER'S RYE BARREL STRENGTH LIMITED RELEASE

Bold butterscotch, cinnamon and toasted vanilla with a warming, dry oak finish. *ABV varies by barrel

POP & FLOATS

ABITA ROOT BEER ON TAP

Spring Water, Herbs, Vanilla, Louisiana Cane Sugar, Caffeine-Free

Make it a Float! +3

MEXICAN COCA - COLA OR SPRITE

Sweetened With Cane Sugar

Make it a Float! +3

DIET COCA-COLA

FRESH SQUEEZED LEMONADE

Sweetened With Organic Cane Sugar

Make it Strawberry or
Tropical Passion! +2

PICKLE LEMONADE

Candy Cuke Pickle Brine

ORANGE JUICE

Small 4 | Large 7

HALF TEA/HALF LEMONADE

SWEET TEA

Sweetened With Honey

Make it Strawberry or
Tropical Passion! +2

HOSMER MOUNTAIN CREAM SODA

Spring Water, Brown Sugar, Cane Sugar

Make it a Float! +3

JACOB'S PICKLES

BEER

Glass | 32 oz | 64 oz

NEW YORK

JACOB'S PICKLES BISCUIT BEER™ — Crispy, Bready, Lager with a buttery finish | 5.0% | \$7

JACOB'S PICKLES PUMPKIN BISCUIT BEER™ — Light Pumpkin & Cinnamon Spiced Lager.

| 5.0% | \$7

THREE'S BREWING LOGICAL CONCLUSION — Crafted with a blend of hops hand-selected by the brewer. Juicy and bursting with tropical fruit and a soft, creamy body reminiscent of a smoothie. | 7.0% | \$9

CONNECTICUT

TWO ROADS LIL HEAVEN — A crushable session IPA made with exotic hops | 4.8% | \$8/15/29

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

| 0.4% | \$8/15/29

BAD SONS LUPEFIELD DIPA — An imperial IPA loaded with hops, fruity smoothness, and robust tartness | 8.2% | \$10

EAST ROCK WEISSE BIER — This Hefeweizen is hazy, with a slight “white” or pale hue, consistent with traditional European wheat beers. The flavor leads with strong notes of banana and clove, followed by hints of bubblegum or citrus. | 5.4% | \$9/17/33

HALF FULL BRIGHT ALE — A blonde ale with a light body, notes of citrus and grapefruit, and a crisp, clean finish | 5.2% | \$9/17/33

ALVARIUM CRISPY ROLL — Delicate cracker maltiness blends with a pleasant lemongrass charater from Japanese Sorachi Ace hops. A hit of flaked brown rice in the mash dries this lager out and makes it ultra crushable. |4.1% | \$9/17/33

OEC OKTOBERFEST — Brewed to the style of a modern Oktoberfest, it pours a light amber in color with nice fluffy white head. |5.9% | \$9/17/33

OTHER HIVE — Half Brewing birthed an Alvarium-style IPA that highlighted Other Half's favorite hops: Motueka, Nectaron & Mosaic. | 6.6% | \$9/17/33

DOWNEAST CIDER DONUT — Cinnamon, brown sugar, and vanilla with a fresh pressed cider backbone. Come for the apples stay for the donut. | 5.2% | \$9/17/33

NIGHTSHIFT BREWING PUMPKIN PIE SCRAPER — Pumpkin Ale With Vanilla, Spices, Maple Syrup and Lactose. | 6.0 % | \$9/17/33

NEW ENGLAND FUZZY BABY DUCKS — Our third single-hop beer brewed with 100% citra hops. Big citrus aromas with a delicate dry malt presence, juicy resinous orangey hop flavor makes this beer a treat for lovers of hoppy beer. | 6.2 % | \$9/17/33

VERMONT

FIDDLEHEAD IPA — A hazy, well-balanced American IPA with mellow bitterness and a dry, refreshing finish | 6.2% | \$7/13/25

TEXAS

AUSTIN EASTCIDER — A crisp, smooth, dry craft cider made with European bittersweet apples and American dessert apples. | 5% | \$8/15/29

PENNSYLVANIA

VICTORY PRIMA PILS — A crisp yet distinct pilsner brewed with German hops that bring vivid notes of floral and spice with citrus and lemon. This is truly brilliant, bringing nuanced complexity together with smooth, easy drinking | 5.3% | \$9/17/33

MAINE

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

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

CALIFORNIA

STONE DELICIOUS IPA — Citrusy IPA with lemon candy-like flavor and balanced hops | 7.7% | \$9/17/33

RHODE ISLAND

WHALERS RISE — A bright citrus aroma leads to a pleasantly smooth body with a subtle hop spice that lingers in the background. | 5.5% | \$9/17/33

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 | bottle

WHITES

SAUVIGNON BLANC - Raeburn, *North Coast of California*

13 | 46

CHARDONNAY - Böen, *Napa Valley, California*

13 | 46

ROSE

Acrobat Rose, *Oregon*

13 | 46

RED

PINOT NOIR - Borealis, *Oregon*

14 | 49

CABERNET SAUVIGNON- Educated Guess, *Lake County, California*

13 | 46

“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.

JACOB'S PICKLES

COCKTAILS

SEASONAL SIPS

HOT TODDY

16

Wild Turkey, Apple Moonshine, Lemon Wheel & Cinnamon Stick

RED FALL SANGRIA

16

Apple Brandy, Red Wine, Orange Liqueur, Cinnamon & Citrus

ROSEMARY VODKA LEMONADE

14

House Infused Rosemary ALB, Muddled Lemon & Rosemary

KENTUCKY PORCH SIPPER

14

Wild Turkey Bourbon, Muddled Lemon, Lime & Orange, Angostura Bitters

JAM JAR

15

House Infused Strawberry Farmers Gin With Fresh Squeezed Lemonade

SPICY BRINE MARGARITA

14

House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine

BLOODY B.L.T

15

ALB Vodka, Nitrate Free Bacon, Jalapeno Pickled Egg

MICHTER'S AMERICAN MANHATTAN

16

Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorence Cherry, Angostura Bitters

DIRTY APHRODITE

15

ALB Vodka Infused With Chile Pods, Olive Brine, Dry Vermouth

DICKEL BACK

13

Double Shot Dickel #8, Double Shot, Jacobs Pickle Brine

MOCHA MARTINI

14

Breckenridge Espresso Vodka, Coffee Cordial, Irving Farm Iced Coffee, Chocolate Bitters

ALL DAY BUBBLES

SPARKLING ROSE

42

Unshackled,
California '18

CHAMPAGNE

99

Le Mesnil,

Grand Cru, Champagne, France N.V.

SPARKLING WINE

42

Gloria Ferrer,

COMPLEMENTARY
BOTTOMLESS BUBBLY FLAVORS:
| ORANGE |
| STRAWBERRY & MANGO |

ROTATING CRAFT BEER

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



DINNER

STARTERS

BISCUITS N' FIXINS **V**13

Salted Butter, Maple Butter,
Strawberry Butter, Honey Butter

WHITE BEAN HUMMUS **VGN, GF**13

Corn Chips, Pickled Crudités, Sesame, EVOO

DEVILED EGGS **V, GF**14

Smoked Paprika, Pickle Chips

FRIED PICKLES13

Spicy Red Mayo

JUMBO EVERYTHING
SEASONED PRETZEL & DIPS **V**16

Warm Cheese, Dilly Ranch,
Creamy BBQ, Spicy Mustard

SPINACH ARTICHOKE DIP **V**17

Warm Tortilla Chips

MATZO BALL SOUP13

Natural Young Chicken, Carrots,
Celery, Onions

CHICKEN BACON RANCH WAFFLE
FRIES19

Buttermilk Fried Chicken, Bacon, Ranch,
Cheddar, Mozzarella, Chives

STREET CORN **V, GF**13

Spicy Aioli, Fresh Lime, Cotija Cheese

BONELESS CHICKEN BITES13

Choice of **Plain** / **Buffalo** / **Classic BBQ** /
Hot Honey

Hot Sour Pickle Chips, Homemade Dilly
Ranch, Pickled Carrots

BACON STEAK **GF**16

Thick Cut Bacon, Maple Syrup,
Cilantro, Mustard Seeds

CRISPY RHODE ISLAND CALAMARI19

Pickle Chips, Marinara

HOG IN A BLANKET15

Everything Seasoned Puff Pastry,
Spicy Mustard, Hot Sour Pickles

DELICIOUS
WITH ANY
DISH

MARKET
VEGETABLES
& TABLE
SIDES

ORGANIC CHEESE GRITS **V, GF**.....7

PICKLE SLAW **V, GF**.....7

WAFFLE FRIES **VGN**.....8

POTATO SALAD8

LARGE HOUSE SALAD **VGN**.....10

MASHED POTATOES
& BROWN GRAVY **V**.....8

GRILLED ASPARAGUS **V, GF**12

PRIVATE EVENTS
Book Private Events & Group Dining

JACOB'S PICKLES

4 TYPES FOR 13, 8 TYPES FOR 16
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 — 7

SOUTHERN FRIED CHICKEN & BISCUITS

SERVED WITH GRAIN MILLER ORGANIC CHEESE GRITS

☆ HONEY CHICKEN & PICKLES Buttermilk Fried Chicken, Hot Sours, Clover Honey22

HOT CHICKEN BISCUIT Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles21

BBQ SMOTHERED PEPPER JACK CHICKEN Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack21

MUSHROOM GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Fresh Mushroom Gravy, Aged Vermont Cheddar21

CHICKEN BACON EGG & CHEESE Buttermilk Fried Chicken, Nitrate Free Bacon, Scrambled Egg, Picnic Sauce22

SUB WAFFLE FRIES +4

DOUBLE SMASH BURGERS

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

☆ ORIGINAL SMASH BURGER21

American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce

BBQ BACON SMASH BURGER Nitrate Free Bacon, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce22

JACOB'S PICKLES FAMOUS MAC & CHEESE

CLASSIC MAC & CHEESE **V**19

BUFFALO CHICKEN MAC & CHEESE Blue Cheese Drizzle21

CHICKEN AND WAFFLES

THICK HOME-BAKED WAFFLES

☆ MAPLE CHICKEN & WAFFLES Crispy Buttermilk Fried Chicken, Maple Butter, Maple Syrup21

NASHVILLE HOT HONEY CHICKEN & WAFFLES21

Nashville Buttermilk Fried Chicken, Salted Butter, Maple Syrup

MAC & CHEESE WAFFLE Crispy Buttermilk Fried Chicken, Salted Butter, Maple Syrup24

BUFFALO MAC & CHEESE WAFFLE Buffalo Crispy Buttermilk Fried Chicken, Blue Cheese Drizzle25

SUB FOR CHALLAH FRENCH TOAST + \$2

SALADS & WRAPS

CHICKEN CAESAR *WRAP* Buttermilk Fried Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Croutons, Waffle Fries24

BUTTERMILK FRIED CHICKEN CAESAR SALAD22

Romaine, Parmesan Cheese, Biscuit Croutons

GRILLED SALMON SALAD **GF**24

Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

BUTTERMILK FRIED CHICKEN COUNTRY WEDGE22

Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon

BUTTERMILK FRIED CHICKEN SOUTHWEST SALAD22

Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips

PICKLES TO GO

SPICY

SWEET

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

DINNER

FROM THE BUTCHER

SLOW COOKED

6 HOUR BRAISED SHORT RIB28

Whipped Potatoes, Roasted Seasonal Vegetables, Ride Wine Reduction

8 HR PULLED PORK SANDWICH23

Topped with Pickle Slaw, Hot Sour Pickles, Waffle Fries

BBQ BABY BACK RIBS **GF**28

Potato Salad, Pickle Slaw

☆ SOUTHWEST MEAT PLATTER29

Baby Back Ribs, BBQ Pulled Pork, Kielbasa Sausage, Nashville Hot Chicken and Pickles, Pickle Slaw, Thyme Jalapeno, Corn, Buttermilk Biscuit

FIRE GRILLED

STEAK PHILLY SANDWICH28

Shaved Ribeye, Caramelized Onions, Pepper Jack Queso Blanco

STEAK TIPS35

Waffle Fries, Crispy Onions, Choice of House Steak Rub, Peppercorn Sauce, or Terriyaki

FROM THE FISH

SOUTHERN FRIED BRANZINO24

Waffle Fries, Pickle Saw, Tartar Sauce

CAJUN SHRIMP SKILLET **GF**25

Corn Tortillas, Sauteed Onions & Peppers, Tomatillo Salsa, Pickled Peppered Pico De Gallo, Chipotle Aioli

SHRIMP & BACON GRITS26

Nitrate Free Bacon, Organic Cheese Grits

CEDAR ROASTED SALMON25

Whipped Potatoes, Asparagus, Lemon Beurre Blanc

FRIED JUMBO SHRIMP DINNER25

Jumbo Shrimp, Waffle Fries, Pickle Slaw, Tartar Sauce

SOUTHERN FRIED SEAFOOD PLATTER29

Fried Branzino, Jumbo Shrimp, Calamari, Waffle Fries, Pickle Slaw, Tartar Sauce

SOMETHING SWEET

HALF-BAKED CHOCOLATE
CHIP SKILLET COOKIE14

Vanilla Ice Cream, Chocolate Drizzle

JACOB'S PICKLES ICEBOX PIE16

Oreo | Strawberry Nilla Wafer

FRIED OREOS9

Homemade Cream

KEY

☆ — HOUSE FAVORITE

V — VEGETARIAN

VGN — VEGAN

GF — GLUTEN FREE

MENU AS OF 10/01/26

DINNER MENU

BEER

BISCUITS

PICKLES

JACOB'S PICKLES

SOUTH NORWALK

100 N. WATER ST,
SONO

Monday – Thursday:
11 am–10 pm

Friday:
11 am–11 pm

Saturday:
10 am–11 pm

Sunday:
10 am–10 pm

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.