

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

ROTATING CRAFT BEER

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

BEER

POP & FLOATS

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
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 VGN, GF	15
Corn Chips, Pickled Crudités, Sesame, EVOO	
DEVEILED 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	
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	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	13
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 CALAMARI	19
Crispy Pickled Peppers, Lemon Basil Aioli	
☆ JALAPENO POPPERS	17
Baked Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits	
SPINACH ARTICHOKE DIP V	17
Corn Tortilla Chips	

SIDES

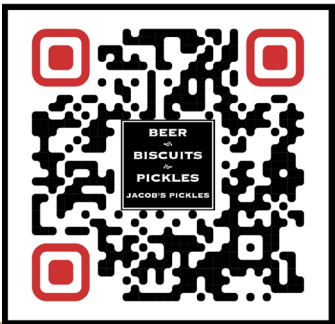
MARKET VEGETABLES

GRILLED ASPARAGUS V, GF	14
COLLARD GREENS & BLACK EYED PEAS GF	
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

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

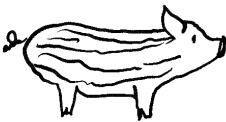
CHICKEN AND TOAST

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
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, Cherry 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
GRILLED PORTOBELLO MUSHROOM VGN	Mixed Green Salad, EVOO Vinaigrette	24



WHOLE HOG

PRIVATE DINNER
IN THE WHISKEY VAULT

72 Hour Notice Required
\$149 / pp

SPICY!

PICKLES TO GO

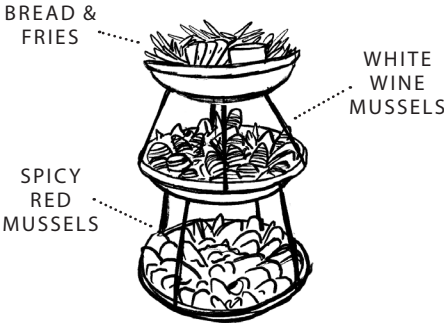
1 for 6, 2 for 10

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 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, Homemade Potato Chips	25
BLACKENED SALMON GF	Asparagus, Grape Tomatoes, Herb Butter	29

SOMETHING SWEET

SEASONAL FRESH BAKED MINI PIE TRIO	16
Pecan, Orange Cranberry, 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 12/22/25

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.