

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

PEAK ORGANIC FRESH NECTAR 6.8%
Hazy IPA | 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

UTICA CLUB LAGER 5.0%
Easy drinking. First beer sold in the United States after prohibition 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.



LIGHT AND BRIGHT!

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

MAKE LIFE SWEETER

JACOB'S PICKLES

COCKTAILS

SEASONAL SIPS

APPLE PIE HOT TODDY 15	Wild Turkey Bourbon, Apple Pie Moonshine, Lemon, Honey, Cloves
PUMPKIN SPICE OLD FASHIONED 16	Sagamore Rye, House Made Pumpkin Spice Syrup, Aromatic Bitters
APPLE CIDER SANGRIA 16	Ole Smokey Cinnamon & George Dickel Whiskey, Rocky's Botanical Liqueur, Sauvignon Blanc, Fresh Lemon, Spiced Apple Syrup
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 FIRST PICK
Wet Hop IPA

BARRIER BULCKHEAD RED
Red 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

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

HARLEM STANDARD
Kentucky, 93 Proof, 4 Yr
Creamy and caramel, vanilla, chocolate, smoke in body, roasted nuts, and rye spice

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

PINOT NOIR — Sandhi, Sta. Rita Hills CA '23 92

ZINFANDEL — Turley 'Uebberoth', Paso Robles CA '22 135

TOWERS TO SHARE

PICKLES & PROVISIONS

SHRIMP COCKTAIL

TUNA TARTAR TRIO

FISH ROE MOUSSE

PICKLES

WHITE BEAN HUMMUS

ARTICHOKES

ROASTED RED PEPPERS

OLIVE MEDLEY

ROASTED EGGPLANT DIP

CHILLED SEAFOOD SALAD

THE GRAND TOWER

ALSO AVAILABLE A LA CARTE

STARTERS

WHITE BEAN HUMMUS VGN, GF15

Corn Chips, Pickled Crudité’s, Sesame, EVOO

DEVEILED EGGS V, GF15

Smoked Paprika, Pickle Chips

TUNA TARTARE22

Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

LOADED ENDIVE "NACHOS" GF16

Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle

BISCUITS N' FIXINS V14

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

BISCUITS & GRAVY16

Mushroom V, Sausage, Or Both

JUMBO EVERYTHING SEASONED PRETZEL & DIPS V16

Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard

FRIED PICKLES V15

Spicy Red Mayo

MATZO BALL SOUP14

Natural Young Chicken, Carrots, Celery, Onions

POUTINE19

Smothered In Brown Gravy, Cheese, Hollandaise Drizzle

INVITE YOUR FRIENDS

OKRA & CHILES VGN, GF13

Smoked & Pickled Okra, Red Pepper Flakes, Scallions

STREET CORN V, GF14

Spicy Aioli, Fresh Lime, Cotija Cheese

BONELESS CHICKEN BITES13

Choice of Plain / Buffalo / Classic BBQ / Hot Honey

Hot Sour Pickle Chips, Homemade Dilly Ranch, Fresh Celery and Carrots

BACON STEAK GF18

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

CRISPY CALAMARI19

Crispy Pickled Peppers, Lemon Basil Aioli

☆ JALAPENO POPPERS17

Baked Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

SPINACH ARTICHOKE DIP V17

Crispy Flour Tortilla Strips

SALT AND VINEGAR CHIPS V, GF16

Sour Cream And Onion Dip

SIDES

MARKET VEGETABLES

DELICIOUS WITH ANY DISH

GRILLED ASPARAGUS V, GF14

COLLARD GREENS & BLACK EYED PEAS GF15

With Braised Pork Shoulder

ROASTED OYSTER MUSHROOMS IN BUTTER AND THYME V, GF16

TABLE SIDES

ORGANIC CHEESE GRITS V, GF8

PICKLE SLAW V, GF9

HOUSE FRIES V, GF9 | 15

House Ketchup, Creamy BBQ

LARGE HOUSE SALAD VGN12

MASHED POTATOES & BROWN GRAVY V8

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 Honey24

HOT CHICKEN BISCUIT Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles24

BBQ SMOTHERED PEPPER JACK CHICKEN Buttermilk Fried Chicken, House Made Creamy Bbq, Vermont Pepper Jack24

MUSHROOM GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Fresh Mushroom Gravy, Aged Vermont Cheddar24

SAUSAGE GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Southern Sausage Gravy24

SOUTHERN B.L.T Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Picnic Sauce, Nitrate Free Bacon25

DOUBLE SMASH BURGERS

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

☆ ORIGINAL SMASH BURGER25

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

DUKE BURGER Gruyere Cheese, Sauteed Mushrooms & Onions, Chipotle Aioli26

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

TRY OUR SUNDAY SUPPER FOR THE WHOLE FAM TO GO

JACOB'S PICKLES FAMOUS MAC & CHEESE

CLASSIC MAC & CHEESE V21

BUFFALO CHICKEN MAC & CHEESE Blue Cheese Drizzle23

☆ BEST EVER LOBSTER MAC38

CHICKEN AND TOAST

THICK HOME-BAKED CHALLAH

HOT HONEY CHICKEN & TOAST Spicy Buttermilk Fried Chicken, Clover Honey25

MAPLE CHICKEN & TOAST Buttermilk Fried Chicken, Maple Butter, Syrup25

SALADS

BUTTERMILK FRIED CHICKEN CAESAR25

Romaine, Parmesan Cheese, Biscuit Croutons

GRILLED SALMON SALAD GF28

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

BUTTERMILK FRIED CHICKEN COUNTRY WEDGE25

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

CHILLED SEAFOOD SALAD GF28

Calamari, Shrimp, Octopus Over Mixed Greens, Lemon Herb Dressing

CHICKEN WALDORF SALAD26

Romaine, Apple, Grapes, Celery, Pecans, Green Goddess Dressing

SHRIMP AND ENDIVE SALAD GF28

Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper, Honey Chili Drizzle

GRILLED PORTOBELLO MUSHROOM VGN24

Mixed Green Salad, EVOO Vinaigrette

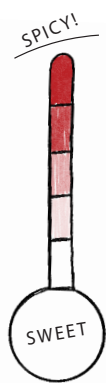
WHOLE HOG

PRIVATE DINNER IN THE WHISKEY VAULT

COMING DECEMBER 2025

72 Hour Notice Required

\$149 / pp



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

TOWERS TO SHARE

MAINE MUSSELS

Sustainably grown in Maine

BREAD & FRIES

WHITE WINE MUSSELS

SPICY RED MUSSELS

SHARED MUSSELS TOWER

MUSSELS FOR ONE GF

Choice Of Wine Or Spicy Red Mussels31

FROM THE BUTCHER SLOW COOKED

ROASTED LEMON CHICKEN28

Mashed Potatoes, Roasted Carrots, Beurre Blanc Sauce

SWEET & SMOKY MEATLOAF27

Whipped Potatoes, Frizzled Onions, Pickle Slaw, Buttermilk Biscuit Smothered In Maple Butter

BBQ BABY BACK RIBS GF31

Potato Salad, Pickle Slaw

TURKEY LEG29

White Wine Braised Turkey Leg, Whipped Potatoes, Rosemary Biscuit Stuffing, Homemade Cranberry Sauce, Rustic Gravy

☆ CLASSIC SLOW COOKED BRISKET31

Mashed Potatoes, Roasted Mushrooms, Carrots, Red Wine Demi Glace

FIRE GRILLED

STEAK FRITES GF34

Hanger Steak, Southwest Sauce, Hand Cut Fries

PRIME COWBOY CUT BONE IN RIBEYE GF65

Michters American Steak Sauce, Buttered Oyster Mushrooms

TRY OUR SUNDAY SUPPER FOR THE WHOLE FAM TO GO

FROM THE FISH MARKET

CAJUN SHRIMP TACOS GF26

Pickle Slaw, Chipotle Aioli, Salsa Verde

SHRIMP & BACON GRITS29

Nitrate Free Bacon, Organic Cheese Grits

CRISPY BRANZINO FILET28

Over White Beans And Greens

LEMON DILL SALMON BURGER25

Tartar Sauce, Red Onion, Hot Sour Pickes, Frisse, Homemade Potato Chips

BLACKENED SALMON GF29

Asparagus, Grape Tomatoes, Herb Butter

SOMETHING SWEET

SEASONAL FRESH BAKED MINI PIE TRIO16

Pecan, Pumpkin, And Apple Crumble

BISCUIT BREAD PUDDING15

With Vanilla Ice Cream & Toasted Almonds

SEASONAL BISCUIT BREAD PUDDING16

FRIED OREOS11

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 10/15/25

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.