

# JACK & CHARLIE'S

NO. 118

## SUNSET MENU DAILY 4PM TO 7PM

*bar & patio exclusive*

- Oysters *cracked pepper-shallot mignonette* . . . . .2/ea.
- Caesar Salad *baby gem, parmesan dressing, herbed breadcrumbs* . . . . .12.
- Parmesan & Rosemary Crinkle-Cut Fries . . . . .12.  
*black truffle aioli, thousand island, peppercorn sauce* . . . . .3 for 8.
- Popover “French Dip” *shaved roast beef, horseradish, steak sauce, au jus* . . . . .14.
- Jack Jr Burger *all beef patty, American cheese, caramelized onions, pickles, secret sauce, sesame bun & crinkle-cut French fries* . . . . .18.

## SUNSET SIPS

- Dill With It *Espolon blanco, pickle juice, dry curacao, lime, pickles* . . . . .10.
- Spritz for Two *ready to drink Aperol spritz for 2, club soda* . . . . .17.
- Martinis *choose from any of our Jack’s Martinis* . . . . .12.
- Campari Spritz Bucket *Campari, orange bitters, 1/2 bottle La Marca prosecco, club soda, orange* . . . . .30.
- Espresso Martini *vodka, Afficionado espresso, vanilla syrup* . . . . .10.
- Summer Spritz *choice of Aperol, Hugo, or Campari* . . . . .10.
- Staff Pick Wine by Glass . . . . .10.
- Draft Beer *Guinness, Sierra PILS, Lagunitas IPA* . . . . .8.



## BEER

- Prosecco, *Acinum DOP* . . . . .17.
- Bailly Lapierre, *Crémant de Bourgogne, Brut NV* . . . . .20.

### White

- Pinot Grigio, *Maso Poli, Trentino, ‘22* . . . . .19.
- Sancerre, *Michel Girault, Les Beaux Regards ‘23* . . . . .22.
- Chardonnay, *Crossbarn, Sonoma Coast ‘23* . . . . .24.
- Mercurey Blanc, *Domaine Faiveley, “Clos Rochette” Monopole ‘23* . . . . .32.

### Rosé

- Pierre Sparr, *Crémant d’Alsace, Brut Rosé NV* . . . . .22.
- Peyrassol, *Méditerrané La Croix Rosé ‘23* . . . . .18.

### Red

- Gamay Noir, *Château de La Chaize, Fleurie ‘22* . . . . .19.
- Pinot Noir, *Admire, Sonoma Coast ‘23* . . . . .23.
- Chianti Classico, *Volpaia ‘22* . . . . .22.
- Cabernet Sauvignon, *Altruria, Sonoma Coast ‘22* . . . . .25.
- Cabernet Sauvignon, *Chimney Rock, Stags Leap District, Napa ‘22* . . . . .44.



## JACKS MARTINIS

- Sean’s Martini *potato vodka, London dry gin, Lillet Blanc*
- Jack’s Martini *London dry gin, dry vermouth*
- Blanco Martinez *Japanese gin, bergamot dry vermouth*
- Express 2 Martini *orange vodka, afficionado espresso, vanilla*
- Hot Charlie *London dry gin, chili vermouth*
- Slightly Promiscuous *vodka, olive brine, maldon flakes, goat cheese olive*

## HOUSE DRINKS

- Near and Far *Banbez mezcal, blanco tequila, chili tincture, pineapple, lemon, vanilla*
- Charlie Goes to Vegas *St. George spiced pear, vodka, lime, grapefruit, IPA*
- Down The Shore *Bumbu rum, lime, Banane, demerara*
- Oaxacan Painkiller *Banbez mezcal, lime, coconut, pineapple, orange*
- New England Tart *vodka, Spiced pear liqueur, cranberry, lemon, fig jam*

## SIPPING COCKTAILS

- Buzz Kill *Elijah Craig Bourbon, Stumptown espresso, orange bitters, demerara*
- Howler Old Fashioned *Banane, bourbon, demerara, angostura, orange*
- Charlie Meets Danny *reposado tequila, sugar, Angostora, orange*
- Decoy *duck-fat infused bourbon, demerara, angostura, orange*

## CLASSIC COCKTAILS

- Paloma *Espolon reposado, fresh lime, fresh grapefruit, sugar, tajin rim*
- Jack Rose *Lairds Applejack, apricot, house grenadine, lime*
- New York Sour *Rittenhouse rye, lemon, demerara, light red wine float*
- French Martini *potato vodka, crème de framboise, pineapple, vanilla, lemon*
- Hemingway Daiquiri *Planteray rum, Luxardo Maraschino, grapefruit, lime*

## N/A & LOW ABV

- Coco Fizz *Coco Lopez, fresh lime, mint, club soda* . . . . .16.
- Horatio’s Cure *Stumptown espresso, vanilla* . . . . .16.
- Jane Street *Pentire coastal “blood orange”, lemon, sugar, club soda* . . . . .16.
- Here and There *chili infused Pentire marg, pineapple, lemon, vanilla* . . . . .16.

## LOW ABV

- House Amaro & Seltz *Jack & Charlies house blended amaro and club* . . . . .18.
- Limoncello Chiller *Ramozatti Lemoncello, chipped ice, regatta tonic* . . . . .16.

## BOTTLED BEER

- Five Boroughs “City Light” *Light Lager, Brooklyn, NY 5.3%* . . . . .10.
- Torch and Crown “Almost Famous” *NE IPA, Bronx, NY 6.6%* . . . . .13.
- Catskill “Ball Lightning” *Czech Pilsner, Livingston, NY 5.5%* . . . . .14.
- Schneider “Aventinus” *Weizenbock, Germany 8.2%* . . . . .19.
- Wolfer Estate *139 Rose Cider 6.9%* . . . . .10.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**RAW BAR**

Oysters  
 Chef's Daily Selection  
 from Island Creek Oysters  
*cracked pepper-shallot mignonette*

½ DZ 26. / 1 DZ for 52.

Colossal Shrimp Cocktail  
*classic cocktail sauce,  
 yuzu-chili aioli*

3 for 28. / 4 for 35.

Chopped Tuna  
*spicy ginger dressing, avocado,  
 cucumber, seaweed cracker*  
 28.

Wood-Fired Littleneck  
 Clams Casino  
 29.

**BAR BITES**

LIMITED AVAILABILITY


Baby Lamb Chops  
*warm garlic & herb lemon butter*  
 12/pc.

Shepherd's Pie Croquettes  
*potato, beef ragù, curry mayo*  
 22.

Pigs in a Blanket  
*Waygu beef hotdog, mustard, saurkraut*  
 23.

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**TO START**

Butternut Squash Soup *spiced pumpkin seeds, toasted cinnamon marshmallow* . . . . . 19.

Hand-Cut Steak Tartare *prime beef, quail egg, whole grain mustard,  
 caperberry, country toast* . . . . . 28.

BLT Wedge *iceberg, applewood smoked bacon, chopped egg,  
 heirloom tomatoes, Maytag blue cheese* . . . . . 26.

Caesar Salad *baby gem, creamy parmesan dressing, herbed breadcrumbs* . . . . . 23.

**PASTA**

Black Truffle Mafaldine *wild mushroom, mascarpone, parmesan* . . . . . 49.

Lamb Carbonara *bucatini, house-made lamb pancetta, smoked egg yolk* . . . . . 34.

Rigatoni Bolognese *veal, pork, lamb, crushed tomatoes, parmigiano reggiano* . . . . . 37.

**FISH & MEAT**

Wood-Fired Branzino *miso & sake braised leeks, wild mushrooms, warm yuzu broth* . . 51.

Salmon Teriyaki *charred broccoli steak, ginger-broccoli purée & scallion* . . . . . 47.

Brick Chicken *bok choy, carrot-coconut purée, Meyer lemon chicken jus* . . . . . 41.

“Bone-In” Duck Meatloaf *whipped potato, charred Chinese broccoli, fig* . . . . . 44.

14oz NY Strip *black garlic marinated NY strip, choice of béarnaise  
 or seven peppercorn sauce* . . . . . 75.

Bacon Cheeseburger *8oz prime beef, tomato, gem lettuce,  
 aged cheddar, red onion, thick-cut bacon* . . . . . 30.

Pork Chop A' La Diablo *14oz wood roasted prime pork chop, peppadew peppers* . . . . . 68.

Steak Frites Au Poivre *medallions of beef filet, sautéed and cognac-flambéed, finished with our  
 signature 7-peppercorn sauce served with crinkle cut-fries* . . . . . 55.

**SIDES**

Warm Cheddar Cheese Popovers *Vermont salted butter & au jus* . . . . . Two For 18.

Creamy Green Spinach *fresh nutmeg* . . . . . 17.

Whipped Potatoes . . . . . 16.

Maitake Mushrooms *roasted garlic & herbs* . . . . . 17.

Rosemary & Parmesan French Fries . . . . . 15.

*French Fry Piggybacks \$3 each or all three for \$8  
 black truffle aioli, dijonnaise dip, au poivre sauce*

**ASK YOUR SERVER TO SEE THE FULL DINNER MENU**

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