

CHILLED & RAW



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

½ DZ 26. / 1 DZ for 52.

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

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

28. / 36.

Colossal Shrimp Cocktail
3 or 4 pieces classic cocktail sauce,
yuzu-chili aioli

3 for 28. / 4 for 35.

JACK'S COMBOS

\$55 Per Person



CHOICE OF 2 ITEMS

SMALLER ITEMS

Smoked Chicken
& Corn Chowder
cheddar cheese, bacon, potato & chives

Simple Salad
mixed greens, cucumber,
cherry tomatoes, red onion,
sherry vinaigrette

LARGER ITEMS

Caesar Salad
(add sliced steak +\$21, half chicken
+\$16 or chilled jumbo shrimp +\$18)
baby gem, creamy parmesan dressing,
herbed breadcrumbs

Jack's Junior
all beef patty, american cheese,
caramelized onions, pickles,
secret sauce,
sesame bun, & french fries

Rigatoni Bolognese
veal, pork, lamb, crushed tomatoes,
parmigiano reggiano

Salmon Teriyaki
charred broccoli steak, ginger-broccoli
purée & scallion

DESSERT

Seasonal Gelato or Sorbet
ask your server for today's
daily selection

Sticky Toffee Carrot Cake
cream cheese frosting, walnuts,
butterscotch sauce

*Substitutions, special requests or item
modifications may not be available as they
impact the integrity and intentionality
of the dish.

SOUP, SALADS & SANDWICHES

- PF Smoked Chicken & Corn Chowder19.
cheddar cheese, bacon, potato, & chives
- PF Simple Salad (add sliced steak \$21, half chicken \$16, chilled jumbo shrimp \$18)17.
mixed greens, cucumber, cherry tomatoes, red onion, sherry vinaigrette
- PF Caesar Salad (add sliced steak \$21, half chicken \$16, chilled jumbo shrimp \$18)23.
baby gem, creamy parmesan dressing, herbed breadcrumbs

Prime Rib Panini "French Dip"32.
four cheeses, caramelized onions, au jus & fries

- PF Jack's Junior18.
All beef patty, american cheese, caramelized onions, pickles, secret sauce, sesame bun & french fries
- Turkey Club27.
house turkey, smoked ham, swiss, bacon, pickles, spicy club sauce, herb mayo & chips

ENTREES

- PF Rigatoni Bolognese.37.
veal, pork, lamb, crushed tomatoes, parmigiano reggiano
- Steak Frites Au Poivre.55.
medallions of beef filet, sautéed and cognac-flambéed, finished with our signature seven-peppercorn
sauce, served with french fries.

- PF Salmon Teriyaki28.
charred broccoli steak, ginger-broccoli purée & scallion

SIDES

- Parmesan & Rosemary French Fries (French fry piggybacks \$3 each or all three for \$8)15.
black truffle aioli, thousand island, peppercorn sauce
- Creamy Green Spinach fresh nutmeg.17.
- Maitake Mushrooms roasted garlic & herbs17.

DESSERT

- PF Seasonal Gelato or Sorbet ask your server for today's daily selection10.
- PF Sticky Toffee Carrot Cake cream cheese frosting, walnuts, butterscotch sauce16.
- Dessert For Two | Flourless Chocolate Cake "Sundae"19.
whipped cream, hot fudge, sundae toppings, vanilla bean ice cream

NA BEVERAGES

- Mint Lemonade mint simple, house made lemonade9.
- Ginger Beer, Ginger Ale, Tonic or Club Soda.5.
- Coke5
- Diet Coke5
- Coco Fizz Coco Lopez, lime juice, mint16
- Jane Street NA Blood orange, club soda, simple, orange.16
- Espresso5.5.
- Americano6.
- Café Latte6.5.

LUNCH COCKTAILS

- Spiked Arnold Palmer Finlandia vodka, house made lemonade, tea.19.
- Wood Fired Bloody Mary plum tomatoes, Finlandia vodka, calabrian peppers19.
- Gin & Tonic.19.
- Espresso Martini.19.



Chef/Partner - Ed Cotton
General Manager/Partner - Craig Hutson

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

JACK & CHARLIE'S

NO. 118

SUNSET MENU DAILY 4PM TO 7PM

bar & patio exclusive

- Oysters *cracked pepper-shallot mignonette* 2/lea.
 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 *Finlandia vodka, Afficionado espresso, vanilla* 10.
 Summer Spritz *choice of Aperol, Hugo, or Campari* 10.
 Staff Pick Wine by Glass 10.
 Draft Beer *Guinness, Sierra PILS, Save The Robots IPA, Stella* 8.



BEER

- Draft Beer *Guinness, Sierra PILS, Save The Robots IPA, Stella* 12.

WINE BY THE GLASS

Sparkling

- Prosecco, *Acinum DOP* 18.
 Bailly Lapierre, *Crémant de Bourgogne, Brut NV* 20.
 Charles Heidsieck, *Champagne, Brut Reserve Special Edition NV* 36.

White

- Grüner Veltliner, *Am Berg, Ott '24* 20.
 Sancerre, *Roger Champault "Les Pierris" '23* 24.
 Chardonnay, *Crossbarn, Sonoma Coast '23* 24.
 Mercurey Blanc, *Domaine Faiveley, "Clos Rochette" Monopole '23* 34.

Rosé

- Pierre Sparr, *Crémant d'Alsace, Brut Rosé NV* 22.
 Gueissard IGP Méditerranée "Le Petit G" *Rosé* 19.

Red

- Pinot Noir, *VDF, Maison Guillot-Broux '23* 20.
 Langhe Nebbiolo, *Andrea Oberto '24* 20.
 Gamay Noir, *Château de La Chaize, Fleurie '22* 22.
 Cabernet Sauvignon, *Altruria, Sonoma Coast '23* 25.
 Cabernet, *Chimney Rock, Stags Leap District, Napa 22* 45.



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JACKS MARTINIS

- All Of You *olive oil gin, Dolin, olive brine, smoked salt, goat cheese olive*
 Sean's Martini *Finlandia vodka, Grey Whale gin, Lillet Blanc*
 Jack's Martini *London dry gin, dry vermouth*
 Blanco Martinez *Japanese gin, bergamot, dry vermouth*
 Hot Charlie *London dry gin, chili vermouth*
 Slightly Promiscuous *Finlandia vodka, olive brine, maldon, goat cheese olive*

HOUSE DRINKS

- Dill With It *Espolon blanco, dry curacao, pickle juice, lime, tajin rim*
 South Beach *aged rum, strawberry puree, pineapple, coconut, lime*
 Near and Far *Banhez mezcal, blanco tequila, chili tincture, pineapple, lemon, vanilla*
 Lydia Fields *cucumber vodka, cucumber juice, elderflower, lemon, celery bitters*
 Oaxacan Painkiller *Banhez mezcal, lime, coconut, pineapple, orange*

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, Angostura, 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 *Finlandia vodka, crème de framboise, pineapple, vanilla, lemon*

NON-ALCOHOLIC

- Reset *Cucumber Juice, Mint Syrup, lemon* 16.
 Coco Fizz *Coconut cream, lime, 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 & Charlie's house blended amaro and club* . . 18.
 Limoncello Chiller *Ramazzotti Limoncello, chipped ice, regatta tonic* 16.

BOTTLED BEER

- Stella Artois "Belgian-style" Pilsner Lager *Brooklyn, NY 5.3%* 10.
 Radiant Pig "Lofi", Lager *Brooklyn, NY 4.6%* 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.