



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 Fries12.
- 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, ½ bottle La Marca prosecco, club soda, orange*30.
- Espresso Martini *Finlandia vodka, Afficionado espresso, vanilla.*12.
- Summer Spritz *choice of Aperol, Hugo, or Campari*10.
- Staff Pick Wine by Glass10.
- 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.



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

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, Angostora, orange*
- Decoy *duck-fat infused bourbon, demerara, angostura, orange*

CLASSIC COCKTAILS

- Paloma *Espolòn 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 *Ramazotti 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.

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 hot dog, mustard,
sauerkraut*
23.

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TO START

Chilled Tomato Gazpacho *poached, shrimp, avocado, radish & cilantro.* 19.

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

BLT Wedge *iceberg, apple wood 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.

Fusilli Pasta *zucchini, arugula-basil pesto. ricotta salata, lemon breadcrumbs.* 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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