

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

PF

CHOICE OF 2 ITEMS

SMALLER ITEMS

Chilled Tomato Gazpacho

*poached, shrimp, avocado,
radish & cilantro*

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*

SOUP, SALADS & SANDWICHES

PF Chilled Tomato Gazpacho19.

poached, shrimp, avocado, radish & cilantro

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 & herbs*17.

DESSERT

PF Seasonal Gelato or Sorbet *ask your server for today's daily selection*10.

PF Sticky Toffee Carrot Cake *cream cheese frosting, walnuts, butterscotch sauce*16.

Dessert For Two | Flourless Chocolate Cake “Sundae”21.

whipped cream, hot fudge, sundae toppings, vanilla bean ice cream

NA BEVERAGES

Mint Lemonade *mint simple, house made lemonade*9.

Ginger Beer, Ginger Ale, Tonic or Club Soda.5.

Coke5

Diet Coke5

Coco Fizz *Coco Lopez, lime juice, mint*16

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 peppers*19.

Gin & Tonic.19.

Espresso Martini.19.



Chef/Partner - Ed Cotton

General Manager/Partner - Craig Hutson

@jackandcharlies118

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

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



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 sauce3 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.*10.
- 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*
- 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, 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 *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.