

# 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 *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 Lapiere, *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.  
 Peyrassol, *Méditerrané La Croix Rosé '23* . . . . .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, 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.  
 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 *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.

*Jackandcharlies118.com*

*212-680-4265*

 *jackandcharlies118*

**TO START** \_\_\_\_\_

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

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