



TASTES

CHEESESTEAK EGG ROLLS

Sweet Chile Sauce, Horseradish Cream - 10

AVOCADO EGG ROLLS

Tomato, Onion, Cilantro, Chipotle Soy Sauce - 9

SHUMAI DUMPLINGS

Chicken, Pork, Motoyaki, Sriracha, Ponzu - 9

J WINGS ^{GF}

Crispy Fried, Sauces: Buffalo, Bourbon BBQ, Dry Rub - 10

JALAPEÑO POPPER FONDUE

Pretzel Bites, Beer Cheese, Bacon, Cheddar, Jalapeños, Maple Salt - 10

BUFFALO CHIPS ^{GF}

Bacon, Cheddar, Green Onion, Ranch, Bleu Cheese Crumbles, Buffalo Sauce - 10

FLATS

CAPRESE ^{GF}

Fresh Mozzarella, Tomatoes, Sun-Dried Tomato, Basil, Balsamic - 10

SMOKEHOUSE ^{GF}

Pulled Pork, Bacon, BBQ Sauce, Smoked Gouda, Red Onion - 10

PHILLY CHEESESTEAK ^{GF}

Three Cheese Blend, Beef, Onion, Pepper, Horseradish Cream - 10

PEPPERONI ^{GF}

Tomato Sauce, Smoked Gouda, Pepperoni - 10

SOUPS

SOUP OF THE DAY - 5

TOMATO BISQUE - 5

WEEKLY FEATURES

MONDAYS:

MIXOLOGY MONDAY

Take \$3 off any mixology drink from the menu.

WEDNESDAYS:

WINE WEDNESDAY

1/2 priced bottles of wine all day!

FRIDAYS:

THE MEATBALL

6oz Pork Meatball, Rigatoni, Red Sauce, Parsley, Red Pepper Flakes, Parmesan, Toasted Baguette, Truffle Butter- 15

GREENS

CHICKEN WING WEDGE

Fried Onions, Bleu Cheese Dressing, Bacon, Tomatoes, Pickled Peppers, Iceberg Lettuce, Buffalo Wings - 14

BLACKENED SALMON SALAD * ^{GF}

Spring Greens, Onion, Red Pepper, Olive, Cucumber, Crostini, Asiago Cheese, White Balsamic Vinaigrette - 16

TEX-MEX CHOPPED SALAD ^{GF}

Smokehouse Seasoned Chicken, Mixed Greens, Cheddar, Pico de Gallo, Black Beans, Guacamole, Cilantro, Corn, Tortilla Strips, Roasted Jalapeño & Lime Ranch - 13

SIDE CAESAR OR SIDE SALAD - 5 ^{GF}

HANDS »

Served with a Choice of Chips or Seasoned Fries.
Substitute Side of J Mac, Green Beans, Cup of Soup or Side Salad- 3

UNCLE SAM BURGER* ^{GF}

FunyunSM, Lettuce, Tomato, Pickles, American, BBQ Ranch Sauce, Brioche Roll - 13

SWEET HEAT BURGER* ^{GF}

Sweet Pickles, Charred Jalapeño Ketchup, Bacon, Red Onions, Smoked Gouda, Brioche Roll - 13

50/50 BURGER* ^{GF}

(50% Beef 50% Bacon=100% Awesome)
Butter Lettuce, Tomato, Onion, Chipotle Aioli, Brioche Roll - 13

BREAKFAST TACOS

Pulled Pork, Pico de Gallo, Avocado Salsa Verde, Sunny Side Up Eggs, Crispy Onions, Flour Tortillas - 12

2ND NAPKIN

Smoked Brisket, Beer Cheese, Blackened Onions & Peppers, Spicy BBQ Sauce, Pretzel Hoagie- 13

GRILLED CHICKEN SANDWICH ^{GF}

Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, Pickle, Smoked French Dressing, Brioche Roll - 12

PLATES

GORGONZOLA CRUSTED SIRLOIN*

Mashed Red Potatoes, Whiskey Onion Rings, Green Beans, Red Wine Reduction - 26

J MAC

Homemade Cheese Sauce, Macaroni, Focaccia Bread Crumbs - 10

KOREAN NOODLE BOWL

Kimchi Broth, Seared Pork Belly, Sunny Side Up Egg, Korean Noodles, Vegetables - 13

GRILLED SALMON* ^{GF}

Smoked Honey Glaze, Brussel Sprouts, Bacon, Onion, White Bean Purée, Spiced Saffron Sauce - 21

BEER BATTERED FISH N CHIPS

Citrus Beer Battered Cod, Fries, Coleslaw, Tartar Sauce - 15

SAGE CHICKEN ^{GF}

Pan-Fried Chicken, Mashed Red Potatoes, Buttermilk Sage Sauce, Roasted Corn O'Brien - 15

J FILET* ^{GF}

Filet Medallions, Cowboy Rub, Creamed Corn Succotash, Bacon, Charred Onions, Fingerling Potatoes, Smokey Mustard Glaze - 28

SWEETS

DRUNKEN CHEESECAKE

Kitchen Crafted, Seasonally Inspired. Ask your server about our current feature - 8

CARROT CAKE FOR TWO

Candied Pecans, Orange Whipped Butter Cream, Piña Colada Sauce, Salted Caramel - 10

^{GF} Can be modified to gluten-free option.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. © 2020 JBAR LLC · 4215 Elmore Avenue, Davenport, IA 52807 · thejbar.com · Limited Menu - 20-0665

BUBBLES & BLUSH

Rosé, Vino - Washington	7	26
Rosé, Fleur de Mer - France	10	38
Brut, Kenwood - California	Split 9	
Prosecco, LaMarca - Italy	Split 12	
Blanc de Blancs, Sterling - California		39

WHITE

Moscato D'Asti, Risata - Italy	8	31
Riesling, Chateau Ste Michelle - Washington	8	31
Sauvignon Blanc, Joel Gott - California	9	35
Sauvignon Blanc, 13 Celsius - New Zealand	10	39
Pinot Grigio, Mezzacorona - Italy	9	35
White Blend, Terra d' Oro - California	9	35
Chardonnay, William Hill - Central Coast	8	31
Chardonnay, Mer Soleil - Santa Lucia Highlands	12	47

RED

Pinot Noir, McManis - California	7	26
Pinot Noir, Votre Sante by Coppola - California	10	38
Pinot Noir, Acrobat - Oregon	12	46
Malbec, Doña Paula - Argentina	9	35
Merlot, Greystone - California	8	31
Merlot, Decoy - Sonoma County	14	54
Red Blend, Conundrum - California	10	38
Zinfandel, OZV - Lodi	8	31
Red Blend, Decoy - Sonoma County	12	47
Cabernet Sauvignon, Edna Valley Vineyard - Central Coast	9	35
Cabernet Sauvignon, Joel Gott 815 - California	11	43
Cabernet Sauvignon, Louis M. Martini - California	12	46

NEW OLD FASHIONED		12
Spirit Forward, Aromatic, Sturdy - Rye Whiskey, J Bar Cherry Cordial, Aromatic & Orange Bitters		
SOMETHING FUN WITH VODKA		10
Light, Bright, Stimulating - Vodka, Pomegranate, Orange Liqueur, Ginger, Lime		
CHILL LATTE		10
Coffee Rum Topped With Your Choice Of Flavored Cream - Chai, Toasted Caramel, Vanilla Bean		
DEVIL'S ADVOCATE		12
Smokey, Sweet, Touch of Heat - Tequila, Mezcal, J Bar Cherry Cordial, Chili Liqueur, Lime, Agave		
PRETTY IN PINK		10
Cosmo Riff, You'll like it - Vodka, Lime, Cranberry, Agave		
SKINNY JEANS		10
Fresh, Spicy, Stimulating - Jalapeño Vodka, Cucumber, Cilantro, Lime, Agave		
FOLK TALE		11
Sturdy and Smokey - House Made Applewood Smoked Bourbon and Apple Shrub, Bitters		
TEQUILA MOCKINGBIRD		11
A Daring Manhattan Riff - Tequila, Sweet Vermouth, Red Wine Syrup, Black Walnut Bitters		
ECLIPSE		13
Herbal and Enticing - Gin, Elderflower, Velvet Falernum, Lavendar Chamomile, Lemon, Butterfly Pea Flower Tea		
THE LIFEGUARD		10
Sweet, Tropical - Tequila, Lime, Strawberry, Mango, Pineapple		
BANANA HAMMOCK		12
Tropical, Rum Old Fashioned - Caribbean Rum, Coconut Tincture, Walnut Bitters, Banana		



BRUNCH FEATURES
EVERY SUNDAY FROM 10^{AM} - 2^{PM}

TASTES

CHILAQUILES

House Fried Chips, Bacon, Scrambled Eggs, Jalapeño Beer Cheese, Pico de Gallo, Salsa Verde - 11

DEEP FRIED DONUT HOLES

Espresso Sugar, Chocolate-Bourbon Custard - 8

PIG CANDY

Bacon Strips, Cowboy Rub, Spicy Maple, Candied Pecans - 8

GREENS

GRILLED CHICKEN CAESAR

Chopped Romaine, Homemade Caesar Dressing, Asiago Cheese, Lemon, Parsley Fingerling Potatoes - 11

CHICKEN WING WEDGE

Fried Onions, Bleu Cheese Dressing, Bacon, Tomatoes, Pickled Peppers, Iceberg Lettuce, Buffalo Wings - 14

HANDS

All Hands options come with your choice of Breakfast Potatoes or Fries

BREAKFAST TACOS

Pulled Pork, Pico de Gallo, Avocado Salsa Verde, Sunny-Side Up Eggs, Crispy Onions, Flour Tortillas - 12

BREAKFAST SANDWICH

Sunny-Side Up Egg, Whiskey Onion Rings, Spicy Maple, Cheddar. Stack your sandwich with your choice of 50/50, Hamburger or Grilled Chicken Breast - 14

FRIED CHICKEN SANDWICH

Caramelized Onion Cream Cheese, Jalapeño & Dried Cranberry Jam, Brioche Bun - 13

PLATES

THE STANDARD BREAKFAST

2 Eggs Your Way, Bacon or Sausage, Breakfast Potatoes, Croissant - 9

FILET & EGGS

Filet Medallions, 2 Eggs Your Way, Bacon Fat Fries, Grilled Green Onions, Sriracha-Roasted Garlic Mayonnaise - 23

MIMOSA FRENCH TOAST

Orange Whipped Buttercream, Mimosa Syrup, Bubbles & Berries, Battered Texas Toast - 11

LOADED MASHED POTATO BOWL

BBQ Pulled Pork, Mashed Red Potatoes, Jalapeño Beer Cheese, Bacon, Cheddar, Green Onions, Garlic Toast - 12

SIDES

ADD AN EGG - 2

CROISSANT - 2

BACON - 3

SAUSAGE - 3

SIDE SALAD - 5

BREAKFAST POTATOES - 4

LOADED MASH - 4

BACON FAT FRIES - 4

DRINKS

BOTTOMLESS BLOODY MARYS & MIMOSAS - 13 | SINGLE - 8

BRUNCH BOOZIN'

Bourbon, Sweet Vermouth, Mimosa Syrup, Pineapple, Cherry Bitters - 9