



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!

SUNDAYS:

BRUNCH MENU AVAILABLE 10AM - 2PM

Bottomless Mimosa's and Bloody Mary's \$10

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}

Funyuns™, 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, Brussels 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

CHOCOLATE CHERRY CAKE

Salted Cocoa Butter Cream, Toasted Espresso, Drunken Cherries, Dark Cherry Sauce - 8

STRAWBERRY SHORTCAKE

French Crullers, Strawberry & Zinfandel Jam, Fresh Strawberries, Homemade Vanilla Bean Whipped Cream, Crushed Pistachios - 8

^{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. © 2021 JBAR LLC · 4215 Elmore Avenue, Davenport, IA 52807 · thejbar.com · Limited Menu - 21-0322

BUBBLES & BLUSH

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

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
Malbec, Doña Paula - Argentina	9	35
Merlot, Sterling - 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

J CLASSICS

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	
DEVIL'S ADVOCATE	12
Smokey, Sweet, Touch of Heat - Tequila, Mezcal, J Bar Cherry Cordial, Chili Liqueur, Lime, Agave	
SKINNY JEANS	10
Fresh, Spicy, Stimulating - Jalapeño Vodka, Cucumber, Cilantro, Lime, Agave	
THE LIFEGUARD	10
Sweet, Tropical - Tequila, Lime, Strawberry, Mango, Pineapple	

SEASONAL CLASSICS

PATIO SIPPIN	10
White Rum, Orange Liqueur, Cherry & Lime simple Syrup, Burnt Lemon Peel	
PRETTY IN PINK	10
Cosmo Riff, You'll like it - Vodka, Lime, Cranberry, Agave	
ECLIPSE	13
Herbal and Enticing - Gin, Elderflower, Velvet Falernum, Lavendar Chamomile, Lemon, Butterfly Pea Flower Tea	
AMBER & SMOKE	11
Unique, Floral, Slightly Smoky - Vodka, Scotch, Saffron, Simple Syrup, Lemon Juice, Rhubarb Bitters	