

# Jack·tar Restaurant and Lounge

## & THE COLONEL'S DAUGHTER

### Red Wine

Jacques Tar – French Blend . . . . .	10/32
La Pajassa - Barbera d'Asti. . . . .	11/37
San Carlos Catena - Cabernet Franc. . . . .	12/39
Domaine Vallot – Cotes du Rhone. . . . .	12/39
Solena – Pinot Noir . . . . .	14/45
Les Heretiques – Carignan . . . . .	10/32
Torre Vinaria - Montepulciano D'Abruzzo . . . . .	9/30

### Rosè

Rising River – Pinotage. . . . .	12/39
Motta del Luppo - Nero de Troia . . . . .	8/38

### White Wine

Banyan – Gewürztraminer. . . . .	9/30
Casamaro – Verdejo . . . . .	9/30
Centorame – Pecorino . . . . .	14/45
Coffele 'Ca Visco' - Soave . . . . .	13/43
Shadow Ridge – Chardonnay. . . . .	10/32
Dr Konstantin Frank – Rkatsiteli. . . . .	12/39

### Sparkling

Luna – Prosecco . . . . .	9/30
Bohigas – Rosato Cava. . . . .	12/39

### Beer Cans

Modelo . . . . .	3
Trophy Wife Session IPA . . . . .	6
Ponysaurus Bière de Garde. . . . .	6
R&D 'Remix' DIPA (16 OZ). . . . .	6
Fullsteam 'Above Ground Pool' Wit . . . . .	7
Great Lakes 'Dortmunder' Gold Lager. . . . .	6
R&D Brewery Passionfruit Gose. . . . .	6
GRIMM Lite American Lager . . . . .	6
Botanist & Barrel Cider (350mL). . . . .	14

### Draft

Utica Club Pilsener-Lager . . . . .	3
Mikkeller 'Windy Hill' NE Style IPA . . . . .	7
Bell's Two Hearted American IPA . . . . .	6
Brooklyn Brewery 'Post Road' Pumpkin Ale . . . . .	6
Trophy Rotating Draft . . . . .	7
Carolina Brewery 'Copperline' Amber . . . . .	6
Morland 'Old Speckled Hen' Bitter (Nitro) . . . . .	7
Stem Cider . . . . .	6
Botanist & Barrel Cider . . . . .	6

### Beverages

Counter Culture Coffee . . . . .	3
Hot Tea. . . . .	3
earl gray, english breakfast, mint, jasmine, chamomile	
Mexican Coke . . . . .	3
Mexican Sprite. . . . .	3
Uncle Scott's Root Beer. . . . .	3
Orange Fanta . . . . .	3
Cheerwine. . . . .	3
Topo Chico Mineral Water . . . . .	2
Homebucha Kombucha . . . . .	5

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JACKTAR - DURHAM.COM

J.T./T.C.D.

S N A C K S + S H A R E

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JT Poutine. . . . . 7/12  
foraged mushroom gravy, ashe co. cheese curds

Roasted Poblano Hushpuppies . . . . . 8  
sorghum butter

Crispy Duck Wings . . . . . 12  
peanuts, coca-cola sauce

Chicken Fried Cauliflower. . . . . 10  
habanero honey

Tequila Steamed Clams . . . . . 16  
First Hand Foods chorizo, garlic bread

B E T W E E N B R E A D  
*with fries or salad*

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Double Cheeseburger . . . . . 15  
caramelized onions, jalapeños, mayonnaise, house processed cheese, benne seed bun

Pambazo . . . . . 13  
mushroom “chorizo”, adobo, potato, poblano slaw, cashew crema, vegan queso fresco

Fried Chicken . . . . . 15  
pickles + iceberg, mayonnaise, brioche bun

B E S I D E S

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French Fried Potatoes . . . . . 5

Maple Braised Collards . . . . . 6  
vegan cornbread crumble

5 Cheese Mac & Cheese . . . . . 7

Pan Roasted Brussels Sprouts . . . . . 6

S W E E T T O O T H

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Fried to Order Crullers . . . . . 9  
chantilly cream, jam

Chocolate Silk Pie . . . . . 9  
whipped cream, Mexican chocolate sauce

Dulce de Leche Bread Pudding. . . . . 9  
vanilla ice cream, bourbon milk jam, candied pecans

Brown Sugar Apple Tart. . . . . 9  
vanilla whipped cream, cider caramel

JT Sundae . . . . . 9  
ask about our current flavor

P L A T E S

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Smoked + Cured Pork Chop . . . . . 24  
christmas lima beans, mustard greens, pickled fresno chilis

Szechuan Peppercorn Hot Chicken . . . . . 23  
5 cheese mac and cheese, maple braised collards

Fish and Grits . . . . . 26  
seared market catch, tomato gravy, bacon

Brasstown Strip Steak. . . . . 28  
bordelaise, marrow butter, french fried potatoes

Chile Relleno . . . . . 22  
butternut squash, mushroom chorizo, vegan cheese, hominy, mole

C O C K T A I L S

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The Crossing . . . . . 13  
rye, tequila, house cola, lemon, habanero shrub

Targarita . . . . . 12  
tequila, grapefruit, lime

Smoke on the Water . . . . . 14  
mezcal, tequila, chartreuse, honey-sesame simple, grapefruit, mint

Honeysuckle Vesper . . . . . 13  
ketel one, conniption, cap corse vermouth

The Evening Sun . . . . . 13  
bourbon, chartreuse, cardamaro, luxardo, lavender bitters

Wise Blood. . . . . 16  
mezcal, falernum, la quintinye, dry curaçao, mole bitters

Ancho Negroni . . . . . 13  
gin, campari, ancho-chili liqueur, grapefruit + mole bitters

The Way to Paradise . . . . . 14  
pisco, lemon, house orgeat, creme de violette, lavender bitters

Philly Fizz . . . . . 14  
rittenhouse rye, wild chamomile, egg white, maple syrup, lemon, orange blossom, kombucha

‘Cuba Libre’ . . . . . 12  
rum, house cola, lime, prosecco

Cardamaro Spritz . . . . . 11  
dry vermouth, lemon, cava

El Convento . . . . . 14  
silver + brown rum, grilled pineapple syrup, luxardo, lime

To ensure a fair wage for all our team members, there is a 20% fair wage fee added to all checks. 100% of these monies are distributed to all of our hourly employees. If you wish to tip an additional sum, that will also be dispersed to all hourly employees.