

Jack·tar Restaurant and Lounge

& THE COLONEL'S DAUGHTER

Red Wine

Jacques Tar – French Blend	10/32
Davide – Pinot Nero.	14/45
Argiano – Cabernet + Sangiovese.	13/42
Les Terrasses d'Eole – Cotes du Ventoux.	11/36
Les Heretiques – Carignan	10/32
Torre Vinaria – Montepulciano D'Abruzzo	9/30
La Casaccia – Grignolino.	12/39

Rosè

Face a la Mer – Grenache + Cinsault.	9/30
Les Chemins de Bassac – Grenache	10/32
Ameztoi 'Rubentis' – Txakolina.	15/52

White Wine

Lucashof 'Kabinett' – Riesling.	12/39
Casamaro – Verdejo.	9/30
Cesira Monferrato Bianco – Sauvignon Blanc	10/32
Bianco Cinzia – Visintini	10/32
Valravn – Chardonnay.	14/45
Cotes d Ammerschwihr– Pinot Blanc.	13/42
Poderi dal Nespoli – Famoso.	9/30

Sparkling

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

Beer Cans

Modelo	3
Trophy Wife Session IPA	6
Ponysaurus Bière de Garde.	6
Tobacco Wood 'Rocket Surgery' Kolsch	6
Fullsteam 'Unsweet' ESB.	6
R&D 'Resolution' Lo-Cal Ale.	6
Mother Earth 'Weeping Willow' Wit.	6
R&D Brewery Passionfruit Gose.	6
Starpoint 'Ball Don't Lie' Kellerbier.	6
GRIMM 'Tesseract' Double IPA	8
Atheletic 'Free Wave' NA Hazy Ipa.	6
Botanist & Barrel Cider (350mL).	14

Draft

Utica Club Pilsener-Lager	3
Mikkeller 'Burst' WCIPA.	7
Bell's 'Two Hearted' IPA	6
Fullsteam Rotating Draft.	6
Trophy Rotating Draft	7
Westbrook 'One Claw' Rye Pale Ale	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	4
Mexican Sprite.	4
Uncle Scott's Root Beer.	4
Orange Fanta	4
Dr. Pepper.	4
Nu Grape.	4
Cheerwine.	4
Topo Chico Mineral Water	4
Homebucha Kombucha	5

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J.T./T.C.D.

*consuming raw or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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

JT Poutine. 7/12
foraged mushroom gravy, Ashe Co. cheese curds

Roasted Poblano Hushpuppies 10
sorghum butter

Crispy Duck Wings 13
peanuts, coca-cola sauce

Chicken Fried Cauliflower. 11
habanero honey

Heirloom Tomato Salad 13
griddled panela, fresh coriander, red onion

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

Double Cheeseburger 17
caramelized onions, jalapeños, mayonnaise, house processed cheese, benne seed bun

Big Jack 15
2 sea island pea patties, special sauce, lettuce, cheese, pickles, onions, on a benne seed bun (patties contain walnuts)

Fried Chicken. 16
pickles + iceberg, JT ranch, brioche bun

B E S I D E S

French Fried Potatoes 5

Maple Braised Collards 7

5 Cheese Mac & Cheese 12

Georgia Butter Beans 10
tomato broth

S W E E T T O O T H

Fried to Order Crullers 10
chantilly cream, jam

Chocolate Silk Pie 10
whipped cream, Mexican chocolate sauce

Layer Cake 10

JT Crisp 10
seasonal fruit, vanilla ice cream

JT Sundae 10
ask about our current flavor

P L A T E S

Glazed Pork Chop 26
peach bbq glaze, slaw, blue cheese butter corn

Szechuan Peppercorn Hot Chicken 25
5 cheese mac and cheese, maple braised collards

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

Painted Hills Strip Steak* 30
bordelaise, marrow butter, french fried potatoes

Pozole Verde 24
S.C. blue hominy, tomatillo, chiles, pepitas, hen of the woods, rice chicharones

C O C K T A I L S

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

Blood Meridian 15
dark rum, coconut rum, prickly pear puree, ginger

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

Two In The Bush 16
tequila blanco, blueberry shrub, honey liqueur, umami + black walnut bitters

White Negroni 14
Roku gin, japanese bermutta, cocchi americano, yuzu bitters

The Last Unicorn 16
gin, bergamot liqueur, rhubarb + cardamom syrup, creme de violette

'Cuba Libre' 12
rum, house cola, lime, prosecco

Cardamaro Spritz 11
dry vermouth, lemon, cava

Tres Amigos. 12
modelo, cazadores reposado, sangrita

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.