

Jack·tar Restaurant and Lounge

& THE COLONEL'S DAUGHTER

Red Wine

| | |
|---|-------|
| Jacques Tar – French Blend | 10/32 |
| Davide – Pinot Nero. | 14/45 |
| Ramires de la Piscina – Rioja Reserva. | 14/45 |
| Domaine Vallot – Cotes du Rhone. | 12/39 |
| Les Heretiques – Carignan | 10/32 |
| Torre Vinaria – Montepulciano D’Abruzzo | 9/30 |
| Vallana – Nebbiolo. | 14/45 |

Rosè

| | |
|--|-------|
| Es Okay – Merlot + Trousseau. | 13/42 |
| Les Chemins de Bassac – Grenache | 10/32 |
| Ameztoi ‘Rubentis’ – Txakolina. | 10/32 |

White Wine

| | |
|--|-------|
| Banyan – Gewürztraminer. | 9/30 |
| Casamaro – Verdejo. | 9/30 |
| Borgo Paglianetto – Verdicchio. | 11/36 |
| Bianco Cinzia – Visintini | 10/32 |
| Valravn – Chardonnay. | 14/45 |
| Cotes d Ammerschwihr– Pinot Blanc. | 13/42 |
| Dr Konstantin Frank – Rkatsiteli. | 12/39 |

Sparkling

| | |
|---------------------------|------|
| Luna – Prosecco | 9/30 |
|---------------------------|------|

Beer Cans

| | |
|--|----|
| Modelo | 3 |
| Trophy Wife Session IPA | 6 |
| Ponysaurus Bière de Garde. | 6 |
| Tobacco Wood ‘Rocket Surgery’ Kolsch | 6 |
| Full Steam ‘Unsweet’ ESB. | 6 |
| R&D ‘Resolution’ Lo-Cal Ale. | 6 |
| Great Lakes ‘Dortmunder’ Gold Lager. | 6 |
| R&D Brewery Passionfruit Gose. | 6 |
| Starpoint ‘Ball Don’t Lie’ Kellerbier. | 6 |
| GRIMM ‘Tetraplex’ Triple 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 |
| 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 | 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 |

2 0 2 C O R C O R A N S T
D U R H A M N C 2 7 7 0 1
T E L 9 1 9 - 6 8 2 - J A C K

JACKTAR – DURHAM.COM

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

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

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

Griddled Asparagus 10
green garlic, deviled egg sauce gribiche

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 Sundae 10
ask about our current flavor

P L A T E S

Braised Pork Shank 26
christmas lima beans, mustard greens, pickled
chilis

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

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

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

Cardamaro Spritz 11
dry vermouth, lemon, cava

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.