

# Jack·tar Restaurant and Lounge

## & THE COLONEL'S DAUGHTER

### Red Wine

Jacques Tar – French Blend . . . . .	10/32
Gundlach Bundshun - Cab/Merlot. . . . .	10/32
Visintini – Franconia. . . . .	13/42
Domaine Vallot – Cotes du Rhone. . . . .	12/39
Lovely Lilly – Pinot Noir . . . . .	14/45
Les Heretiques – Carignan . . . . .	10/32
Carussin ‘Completo’ – Barbera/Dolcetto . . . . .	12/39

### Rosè

Ameztoi ‘Rubentis’ – Txakolina. . . . .	14/45
Landhaus Mayer- Zweigelt . . . . .	11/34

### White Wine

Banyan – Gewürztraminer. . . . .	9/30
Oltretorrente – Cortese . . . . .	13/42
Centorame – Pecorino . . . . .	14/45
Metairie – Viognier . . . . .	11/34
Minkowitsch – Chardonnay. . . . .	14/45
Dr Konstantin Frank – Chardonnay . . . . .	12/39

### Sparkling

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

### Beer Cans

Trophy Wife Session IPA . . . . .	6
Ponysaurus Bière de Garde. . . . .	6
Fullsteam ‘Little Gem’ DIPA . . . . .	7
Fullsteam ‘Above Ground Pool’ Wit . . . . .	7
Great Lakes ‘Dortmunder’ Gold Lager. . . . .	6
R&D Brewery Passionfruit Gose . . . . .	6
GRIMM Lite American Lager . . . . .	6

### Draft

Durty Bull Extra Crispy Pilsner . . . . .	5
Utica Club Ale . . . . .	5
Fullsteam Rotating Draft . . . . .	6
Bell’s Two Hearted American IPA . . . . .	6
Brooklyn Brewery ‘Pulp Art’ Hazy IPA . . . . .	6
Trophy ‘Pollen Count’ ESB . . . . .	7
Carolina Brewery ‘Copperline’ Amber . . . . .	6
Morland ‘Old Speckled Hen’ Bitter (Nitro) . . . . .	7
Stem Chili Guava Cider . . . . .	6
Botanist & Barrel Strawberry 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  
 spicy sorghum

Heirloom Tomato Salad . . . . . 11  
 griddled panela, fried shishito peppers, red onion

Cauliflower Ceviche . . . . . 10  
 cashew crema, tostada

B E T W E E N B R E A D

*with fries or salad*

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Double Cheeseburger . . . . . 14  
 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 . . . . . 14  
 pickles + iceberg, mayonnaise, brioche bun

B E S I D E S

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French Fried Potatoes . . . . . 5

Cactus Salad . . . . . 6

Hominy + Butterbean Succotash . . . . . 6

S W E E T T O O T H

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Fried to Order Crullers . . . . . 9  
 sweet honey cream

French Silk Pie . . . . . 9

Blueberry Slump . . . . . 9

P L A T E S

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Smoked + Cured Pork Chop . . . . . 24  
 white lima beans, mustard greens, pickled ramps

Pan Roasted Half Chicken . . . . . 23  
 hominy + butterbean succotash, croutons

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

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

Seared Watermelon . . . . . 18  
 cactus salad, heirloom tomato

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 course vermouth

Peggy Olsen . . . . . 12  
 bourbon, byrrh, st. germaine, peychaud’s

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, wild chamomile, egg white, maple syrup,  
 lemon, orange blossom, kombucha

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

Cardamaro Spritz . . . . . 11

El Convento . . . . . 14  
 white + brown bacoo, 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.