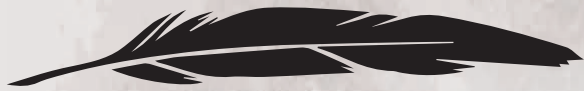


JACKDAW®





Coffee & Bourbon Bar




BREAKFAST

Daily Chef Special Ask your server for details

 **Irish Toast and Jam** \$4
2 slices toasted soda bread with jam

 **Jackdaw Breakie Burrito*** \$7
Corned beef, potatoes, cheese, and scrambled eggs

 **Top O' the Mornin' Breakwich*** \$6
Irish bacon, cheddar, and fried egg on brown toast

Daily Baked Goods \$4
Ask your server about our rotating assortment of scones, pastries, muffins, bagels, cinnamon rolls, and more

Fresh Cut Fruit \$4

Oatmeal \$5
Apple walnut or summer berry

Vanilla Yogurt and Berry Parfait with Granola \$5



We'll Treat You!




Scan or text JOIN to 96752 to sign up for our email list for a \$10 welcome email offer, free entrée on your birthday, and more!

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We use nuts and nut based oils in these food items. If you are allergic to nuts or any other foods, please let us know.

LUNCH & DINNER

Daily Chef Special Ask your server for details

 **Grilled Irish Soda Bread with Pimento Cheese Spread** \$10
♦ *Jameson Irish Whiskey*

 **Reuben** \$14
Corned beef, Swiss cheese, sauerkraut, and special sauce with chips ♦ *Bushmills Irish Whiskey*

Bacon and Brussels Caesar \$12
Chopped romaine, shaved parmesan, and garlic croutons with crispy bacon and Brussels sprouts ♦ *Bulleit Rye*

BLT \$15
Irish bacon, lettuce, tomato, and pimento spread on toasted sourdough ♦ *Elijah Craig Bourbon*

Classic Corned Beef Deli \$12
Corned beef, Swiss cheese, whole grain mustard on marble rye with chips ♦ *Four Roses Single Barrel Bourbon*

The Ploughman Charcuterie \$15
Assortment of cheeses, meats, dried fruits, and crackers ♦ *Redbreast 12 Year Irish Whiskey*

Wings of a Feather \$15
7 crispy wings, bourbon BBQ or buffalo, dipping sauce: ranch or bleu cheese ♦ *Basil Hayden's Bourbon*

DESSERT

Dessert of the Day Ask your server for details

 **Bread Pudding with Bourbon Butterscotch Glaze** \$6
♦ *Eagle Rare Bourbon*

Bourbon Pecan Pie \$6
♦ *Willett Pot Still Bourbon*

DRINKS

HAPPY HOUR: MONDAY-FRIDAY 4-6PM

COFFEE

House Drip or Decaf Drip 12oz \$4 • 16oz \$5

Cold Brew 16oz \$6

ESPRESSO

Double Shot \$5

LATTE & CAPPUCCINO

Cappuccino 12oz \$5 • 16oz \$6

Latte 12oz \$5 • 16oz \$6

Caramel Latte 12oz \$5 • 16oz \$6

Chai Latte 12oz \$5 • 16oz \$6

Vanilla Latte 12oz \$5 • 16oz \$6

Seasonal Flavors 12oz \$5 • 16oz \$6

HOUSE SPECIALTIES

Dark Horse \$5 **HOT**

A double shot of espresso dropped into a house coffee

Jackdaw \$9 **HOT COLD**

A double shot of espresso with Irish cream steamed milk

Mocha \$6 **HOT**

Chocolate syrup, espresso, and steamed milk

Shakerato \$6 **COLD**

A double shot of espresso, dark syrup, and a dash of half/half shaken and served over a large cube

TEA

Hot Tea \$4

Ask your server for current selection

Iced Tea \$4

Ask your server for current selection

SELTZER

White Claw \$5

Black Cherry, Lemon, Mango, Watermelon

High Noon \$7

Black Cherry, Grapefruit, Lime, Mango, Peach, Pineapple, Watermelon

BOURBON & COFFEE COCKTAILS

Kentucky Coffee \$13 **HOT COLD**

Bourbon, cane syrup, and house coffee topped with whipped cream and Angostura

Louisville Handshake \$14 **COLD**

Bourbon, espresso, Angostura syrup, and half/half on rocks with a twist of orange

Bourbon Crème Latte \$9 **HOT COLD**

Bourbon crème, espresso, and whole milk over ice

Espresso Martini \$13 **COLD**

Bourbon, espresso, and vanilla syrup topped with cocoa powder

Irish Coffee \$11 **HOT COLD**

Fresh brewed coffee, brown sugar, and Irish whiskey, topped with whipped cream

HOUSE SPECIALTY WHISKEY COCKTAILS

Blackberry Old Fashioned \$14

Bourbon whiskey, blackberry syrup, Angostura bitters, and garnished with a tiny Kentucky flag

Horsefeather \$12

Bourbon whiskey, Angostura, lemon juice, ginger beer, and garnished with lemon ribbon

Irish Blonde \$15

Irish whiskey, orange curaçao, sherry, and orange bitters

Peach Bourbon Punch \$13

Bourbon whiskey, peach tea, orange liqueur, and lemon over ice

Rye Not? \$13

Rye whiskey, honey syrup, lemon juice, iced tea, and garnished with mint sprig

BEER

DOMESTIC & IMPORTED BOTTLES

Bud Light \$5

Miller Lite \$5

Heineken \$6

Angry Orchard \$8

CRAFT BOTTLES

Against The Grain Loo-a-vuhl Pale Ale \$8

Falls City Hipster Repellant IPA \$8

Gravelly IPA \$8

Kentucky Bourbon Barrel Ale \$8

Upland Wheat Ale \$8

DRAFTS Ask your server for current selection

FLIGHTS Your choice of drafts (4) 2oz \$8

BOURBON CLASSICS

Julep \$16

Bourbon, mint, and simple syrup

Manhattan \$14

Stirred right! Regans orange bitters, Jerry's Decanter bitters, and rouge vermouth

Old Fashioned \$14

Bourbon, simple, Angostura bitters, Luxardo cherry and orange ribbon

Vieux Carré \$15

Whiskey, cognac, DOM Benedictine, orange bitters, and rouge vermouth

WINE

WHITE

Charles Smith Kung Fu Girl Riesling

Columbia Valley, WA • Glass \$8 • Bottle \$32

Mezzacorona Pinot Grigio

Trentiono Alto Adige, Italy • Glass \$10 • Bottle \$36

Jackdaw Old 502 White

Louisville, KY • Glass \$10 • Bottle \$38

Whitehaven Sauvignon Blanc

Marlborough, MA • Glass \$12 • Bottle \$44

Cambria Estate Chardonnay

Katherine's Vineyard • Glass \$14 • Bottle \$52

RED

J. Lohr Cabernet Sauvignon

Seven Oaks Paso Robles • Glass \$9 • Bottle \$26

Kenwood Cabernet Sauvignon

Six Ridges, CA • Bottle \$45

Jackdaw Old 502 Sweet Red

Louisville, KY • Glass \$10 • Bottle \$38

Cambria Estate Pinot Noir

Julia's Vineyard • Glass \$15 • Bottle \$56

NAPA Cellars Pinot Noir

Napa Valley, CA • Bottle \$60

ROSÉ & BUBBLY

La Crema Rosé

Monterey, CA • Glass \$11 • Bottle \$40

Campo Viejo Reserva Brut

Cava, Spain • Glass \$10 • Bottle \$36

Campo Viejo Brut Sparkling Rosé

Cava, Spain • Bottle \$36

La Marca Prosecco Sparkling

Vaeto, Italy • 187mL Bottle \$13

Domanaine Carneros Brut

Caneros, CA • Bottle \$100



PERCH & PARTAKE