



LIGHT GRAZING

CREAMY POTATO LEEK SOUP \$ 7/9
Coconut milk & summer veggies **v g/f**

LOBSTER BISQUE \$ 9/11
Sherry wine & creme fresh

JULIAN APPLE SALAD \$ 12.95
Organic greens, red wine-sage vinaigrette, glazed walnuts, blue cheese dressing & blue cheese crumbles **v g/f**

GARDEN GNOME HOUSE SALAD \$ 8.45
Organic greens tossed in a red wine sage vinaigrette, taro chip, onion, heirloom cherry tomatoes, prosciutto and feta cheese **g/f**

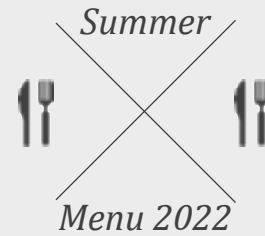
JEREMY'S BRUSSELS SPROUTS HALF \$ 9.95
Served crispy in house ponzu topped with pineapple pico de gallo, togarashi and sesame seeds **v**
FULL \$ 13.95

WHITE SHRIMP COCKTAIL \$ 16.44
Five shrimp with cocktail sauce **g/f**

DEVILS ON HORSEBACK \$ 14.95
Palm desert dates stuffed with cave aged blue cheese, wrapped in prosciutto with a maple-bourbon glaze

SIX JUMBO CHICKEN WINGS \$ 14.95
Baked, lightly fried with your choice sauce of original buttery buffalo or smoked molasses-sesame **g/f**

BLISTERD SHISHITOS & PINEAPPLE \$ 13.95
Miso-Ginger & heirloom tomato **v g/f**



HEARTY HOUSE CUT FRIED POTATOES

HONEY-DIJON \$ 10
With honey- Dijon mustard sauce **v g/f**

MAPLE-BLUE \$ 10
With maple bourbon & blue cheese crumbles **v**

GARLIC-HERB \$ 9
Garlic confit, fine herbs & salt **v g/f**

TRUFFLE \$ 11
Garlic Herb fries with truffle oil & shallot butter **v g/f**

DRAFT BEER \$ 8
Selection changes

MARGARITA \$ 10
El Jimador

OLD FASHION \$ 15
Bulleit

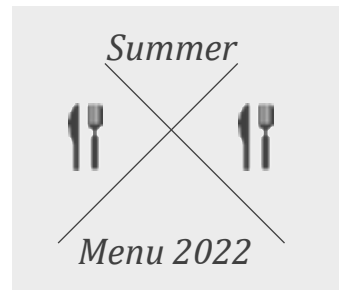
Automatic gratuity of 20% may be added to parties of six or more. We may not always be able to split checks.. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergies. You must notify your server if you would like your dish prepared gluten free. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. Not all ingredients are listed in menu descriptions.

STEAKS AND CHOPS

FLAT IRON 8 OUNCE	\$ 38
Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables g/f	
NEW YORK 12 OUNCE	\$ 44
Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables g/f	
LAMB RACK	\$ 43
Roasted Pistachios, honey-Dijon, Yukon whipped potatoes, braised red cabbage & chef's vegetables g/f	
CENTER CUT 12 OUNCE PORK CHOP	\$ 29
With whole grain Dijon mustard sauce, Yukon whipped potatoes, braised red cabbage & chef's vegetables g/f	

MENU STAPLES

AHI SALAD	\$ 25
Sesame crusted ahi, organic greens, lemon-basil vinaigrette, red pepper, pickled onions, heirloom cherry tomato & avocado mousse g/f	
ICELANDIC COD FISH & CHIPS	\$ 20
Local lager beer batter, house cut fries, arugula salad & chipotle aioli	
FRIED CHICKEN SCHNITZEL	\$ 26
Breaded chicken breast served over Yukon whipped potatoes with braised red cabbage & chef's vegetables	
50/50 BISON MEATLOAF	\$ 27
Grass fed bison-ground beef topped with Manchego cheese, pork brisket, Yukon whipped potatoes, braised red cabbage, chef's vegetables and pork jus	
BEYOND-QUINOA VEGAN "LOAF"	\$ 23
Ask your server for details v g/f	



GRASS FED BURGERS, SANDWICHES OR MAKE IT A SALAD BOWL

APPLEWOOD BACON & ONION	\$ 16.95
Applewood bacon, cheddar, caramelized onions & arugula	
CALIFORNIA SUNSHINE	\$ 15.95
Chipotle aioli, avocado mousse, pineapple pico de gallo & arugula	
JUICY J	\$ 17.95
Cheddar, blue cheese, chipotle aioli, avocado mousse & pork brisket	
UNCLE J'S FRIED CHICKEN	\$ 16
Fried chicken sandwich with sweet barbecue sauce, provolone cheese, bacon and apple aioli	
JHC SLOW BRAISED PORK	\$ 15
Pulled pork, apple aioli, cheddar & sweet barbecue sauce	
PORTOBELLO	\$ 15
Marinated and grilled with provolone cheese & avocado v	

Our burgers are cooked medium unless otherwise requested and served on a brioche bun with a side of our famous garlic-herb fries. Substitute a house salad for \$2.95 more. Request a gluten free bun for \$1.50 more. Replace the bun and fries with a gluten free keto-salad bowl at no additional charge

YOUNG MENU

MAC AND CHEESE	\$ 9
Heavy cream, cheddar cheese and macaroni noodles	
GRASS FED HAMBURGER	\$ 12
Served with lettuce, tomato and onion on a brioche bun with fries	
GRASS FED CHEESE BURGER	\$ 14
Served with cheddar, lettuce, tomato and onion on a brioche bun with fries	
CHICKEN FINGERS	\$ 10
House breaded chicken breast fried to golden brown. served with fries	
FRUIT CUP OR SALAD	\$ 5
ROOTBEER FLOAT	\$ 6

APPLE CIDER COFFEE FOUNTAIN DRINKS

LOCAL APPLE CIDER	\$ 4.5
APPLE PALMER	\$ 4.5
Iced tea/Julian apple cider	
ICED TEA	\$ 3.95
Freshly brewed	
FOUNTAIN DRINKS	\$ 3.95
Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, ginger beer	
SPARKLING CIDER	\$ 4
HOT TEA	\$ 4
Black, green or herbal	
CAFE MOTO COFFEE	\$ 4
<i>Fair trade certified. regular or decaf</i>	

HAND CRAFTED DESSERTS

CAST IRON APPLE COBBLER	\$ 12
Pan glazed & oven roasted with cinnamon, butter, sugar, German crumble top, Vanilla bean ice cream and chef's caramel sauce	
CHAMBER CREME BRÛLÉE	\$ 11
Chilled custard with a blackberry-raspberry flavored liquor and blow torched granulated sugar	
NOT YO MAMA'S BROWNIE	\$ 13
Belgian chocolate brownie with strawberry cream cheese, vanilla bean ice cream and house made chocolate sauce	
JEREMY'S SIGNATURE TRIPLE LAYER CARROT CAKE	\$ 15
TWO SCOOPS VANILLA BEAN ICE CREAM	\$ 6.50
Chefs caramel sauce or house made chocolate sauce	

**DRAFT BEERS
COCKTAILS
WINE LIST
AVAILABLE**