



DESSERT INVENTORY

N°	DESSERT	VALUE
D1	<u>B-A-N-A-N-A-S</u> banana pudding, banana bread, brûléed bananas, rum butterscotch, whiskey pecans, chocolate graham cracker ice cream	\$ 12
D2	<u>Okie Fried Pie</u> sweet potato + maple, whiskey pecan crumble, brown sugar-sage ice cream	\$ 10
D3	<u>Butterscotch Budino</u> butterscotch pudding, rosemary + cherry caramel, cashew + orange ice cream, amarena cherry	\$ 11
D4	<u>Jones'n for Chocolate</u> chocolate mousse, chocolate brownie, salted caramel, hazelnut + almond crust, raspberry sorbet	\$ 11
D5	<u>Pastry Chef's Selection of Ice Creams, Gelato, Sorbet</u>	\$ 4

CLASSIC COFFEE	VALUE
<u>Brewed Regular & Decaf</u>	\$ 3 . 5
<u>Espresso</u>	\$ 3 . 5
<u>Cortado</u>	\$ 4
<u>Cappuccino</u>	\$ 4 . 5
<u>Latte</u>	\$ 5
<u>Nitro Cold Brew on Draft</u>	\$ 5
<u>Seasonal Hot Tea Sachet</u>	\$ 5

ASK ABOUT OUR HOUSE-MADE SYRUPS
AND MILK ALTERNATIVES (\$.75)

SPECIALTY COFFEE	VALUE
<u>Pistachio Latte</u> espresso, steamed milk, pistachio, nutmeg	\$ 6
<u>Sweetie Pie Latte</u> espresso, cinnamon infused oat milk, house made sweet potato syrup	\$ 6
<u>Jones Iced Coffee</u> nitro cold brew, mocha, hazelnut, cream	\$ 5 . 5
<u>Lavender Matcha</u> matcha, vanilla, honey, lavender, choice of milk, ice	\$ 5 . 5



**BRAKES + FLUIDS**

TRANSITIONAL LUNCH TO DINNER MENU

N°	SNACKS	VALUE	N°	WOOD-FIRED PIZZAS	VALUE
S1	<u>Okra</u> cornmeal crust, jones sauce	\$ 10	P1	<u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 12
S2	<u>Herb Frites</u> house-cut kennebec potatoes, ketchup	\$ 8	P2	<u>Hot Rod</u> fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, fresno, jala- peño, spicy chicharrón, hot honey	\$ 16
S3	<u>Gnocco Fritto</u> savory beignet, serrano ham, tomato mostarda, grana padano, fried sage, basil + chili oil	\$ 14	P3	<u>Elote</u> char-grilled corn, whipped goat cheese, queso fresco, chili powder, cilantro, jalapeño, chili-lime aioli	\$ 14
S4	<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 14	P4	<u>Burrata</u> mission fig, serrano ham, tomato sauce, arugula, grana padano, mozzarella	\$ 18
S5	<u>J Burger</u> sidwell farms beef, nueske's thick cut bacon, american cheese, butter lettuce, pickle, pimento aioli, house brioche bun SERVED WITH FRITES, SUB WINTER GREENS OR CAESAR (\$3) CHEF'S TEMP: MEDIUM	\$ 15	P5	<u>Brussels Sprout</u> brussels sprout leaf, lardon, romesco sauce, provolone, lemon, almond	\$ 14
S6	<u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 16			
S7	<u>Caesar</u> romaine lettuce, shaved parmesan, lemon, pepper, sourdough crouton	\$ 14			



SEE REVERSE SIDE FOR DESSERT + COFFEE.

