

JONES ASSEMBLY

901 W. SHERIDAN / OKLAHOMA CITY, OK

BRUNCH INVENTORY

No. STARTERS

	VALUE
A1 <u>Scratch Biscuits</u> honey butter, seasonal jam	\$ 8
A2 <u>Candied Bacon Jar</u>	\$ 9
A3 <u>Avocado Toast</u> avocado, lime, fresno, cilantro, house sourdough	\$ 9
A4 <u>Deviled Eggs</u> pickled red onion, dill	\$ 9
A5 <u>Herb Frites</u> house-cut kennebec potatoes, ketchup	\$ 7
A6 <u>Okra</u> cornmeal crust, jones sauce	\$ 9
A7 <u>Burrata</u> warm mozzarella, bourbon sweet potato purée, candied japanese white sweet potato, purple potato sourdough, molasses, crispy bacon	\$ 14
A8 <u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 12

No. BRUNCH

	VALUE
B1 <u>Hash Money</u> corned beef hash, sunny-side-up eggs, scratch biscuits, jones tots, fennel + sausage gravy, cheddar, queso fresco, jalapeño, green onion	\$ 14
B2 <u>Croque Madame</u> schwab's country ham, sunny-side-up egg, gruyère, béchamel, dijon, house sourdough, citrus greens	\$ 12
B3 <u>Flat Tire Pizza</u> fennel sausage, fontina, pecorino romano, bacon, sunny-side-up eggs, potato, rosemary, chive, maple syrup drizzle	\$ 14
B4 <u>Chilaquiles Breakfast Burrito</u> chorizo, scrambled eggs, corn tortilla strips, queso fresco, pico de gallo, avocado crema, diablo sauce, flour tortilla	\$ 12
B5 <u>Savory Ricotta Hot Cake</u> nashville hot chicken, habanero creamed corn, hot honey, maple syrup, honey butter, chives	\$ 15
B6 <u>Smoothie Bowl</u> kale, avocado, coconut + banana yogurt, spirulina, agave, lemon, granola, berries, chia seeds, coconut flakes	\$ 12
B7 <u>Brioche French Toast</u> granola-crusting house brioche, maple syrup, whipped cream, macerated berries	\$ 11

No. LUNCH

	VALUE
ALL SANDWICHES COME WITH CHOICE OF FRITES, WINTER GREENS, OR CAESAR SALAD	
S1 <u>Winter Greens</u> escarole + sweet gem lettuce, gorgonzola, roasted apple, chive, pepitas, white balsamic vinaigrette	\$ 9
S2 <u>Caesar</u> little gem lettuce, shaved parmesan, jumbo crouton	\$ 11
S3 <u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 14
L1 <u>Turkey Club</u> house-roasted turkey breast, bacon, gruyère, tomato, butter lettuce, basil, herb aioli, house pullman loaf	\$ 12
L2 <u>Hot Chicken Sandwich</u> nashville hot chicken, tillamook cheddar, ranch slaw, bread + butter pickle, hot honey aioli, house brioche bun	\$ 14
L3 <u>The J Burger</u> house beef grind, pork belly, tillamook cheddar, american cheese, fried hothouse tomato, butter lettuce, onion, pickle, pimento aioli, house brioche bun (chef's cook temp - medium)	\$ 14
L4 <u>Buddha Bowl</u> (vegan) turmeric quinoa, hot maple sweet potato hash, avocado, fried chickpeas, pickled cauliflower, jalapeño, red cabbage, swiss chard, pepitas, tahini crema	\$ 14

MIMOSA INVENTORY

To. SHARE

SERVED IN CARAFE

<u>Mimosa Carafe</u>	\$ 25
<u>Crispy Boy Carafe</u>	\$ 32
old forester overproof rye whiskey, gordon's gin, amaretto, orange + lemon juice, apricot marmalade, coors light	
<u>Frozen Irish Coffee Carafe</u>	\$ 36
st. rémy brandy, tullamore dew irish whiskey, grind espresso liqueur, crème de cacao, marak's milk, vanilla	
Not To. SHARE	
<u>Mimosa</u>	\$ 5
<u>Crispy Boy</u>	\$ 9
old forester overproof rye whiskey, gordon's gin, amaretto, orange + lemon juice, apricot marmalade, coors light	
<u>Frozen Irish Coffee</u>	\$ 10
st. rémy brandy, tullamore dew irish whiskey, grind espresso liqueur, crème de cacao, marak's milk, vanilla	

*PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*THE JONES IS PLEASED TO OFFER A VARIETY OF GLUTEN FREE ITEMS, BUT DESPITE
OUR UTMOST PRECAUTION, TRACE AMOUNTS OF GLUTEN CROSSOVER MAY OCCUR.

COCKTAILS

Felt Cute* \$12

rittenhouse rye, plum infused
mount gay eclipse rum, punt e mes,
cranberry + rosemary syrup, plum
bitters, jerry thomas' decanter
bitters

Grin and Pear It \$11

chamomile infused monopolowa vodka,
dolin génépy des alpes, pear eau de
vie, poached pear juice, citric
acid, honey, egg, poema cava brut

Brass Monkey \$10

hopped plantation dark rum,
house-made sunny d, honey,
cinnamon, lager

Hunky Nori \$11

amaro montenegro, apple + passion
fruit syrup, topo chico, nori

Collusion \$10

espresso infused russian
standard vodka, grind espresso
rum, gosling's rum, ramazzotti,
house-made horchata, cardamom
syrup, black pepper

Frozen Irish Coffee .. \$10

st. rémy brandy, tullamore dew
irish whiskey, grind espresso
liqueur, crème de cacao,
marak's milk, vanilla

Disco Nap* \$10

el jimador tequila, cointreau,
lime, sage syrup, blackberry

Dagwell Dixie \$10

roasted pecan infused george
dickel rye, laird's applejack,
simple syrup, hella orange bitters,
jerry thomas' decanter bitters

Jones 75* \$10

strawberry + jalapeño infused
broker's gin, brut rosé, lustau
los arcos sherry, lemon, simple
syrup, hella smoked chili
bitters, bittermens hellfire
habanero shrub

Frosé \$9

marqués de CÁCERES rosé, gordon's
gin, lemon, strawberry, frozen

PYT \$9

prairie wolf vodka, luxardo
maraschino liqueur, peach
liqueur, lemon, grapefruit

Moscow Mule on Tap* .. \$9

monopolowa vodka, lime, ginger

*can be made non-alcoholic with Seedlip Spirits

WINE

WHITE BY THE GLASS

Chardonnay

Louis Latour Grand Ardèche
- Ardèche, France 12/52
Seghesio Family Vineyards
- Sonoma County, CA 11/46

Sauvignon Blanc

Hilliersden
- Marlborough, New Zealand 12/52

Pinot Grigio

Giocato - Slovenia 10/42

Rosé

And Why Am I Mr. Pink
- Columbia Valley, WA 10/42

Outliers

Dr. Loosen Dry Riesling
- Mosel, Germany 10/42

SPARKLING BY THE GLASS

Mercat Brut Nature Cava

- Cava, Spain 11/46
Zonin Prosecco - Veneto, Italy 10/42
Foris Vineyards Moscato
- Cave Junction, OR 10/42

RED BY THE GLASS

Cabernet Sauvignon

Yardstick - Napa Valley, CA 13/56
True Grit - Mendocino, CA 11/46

Pinot Noir

Ponzi - Willamette Valley, OR 13/56
The Insider - Sonoma Coast, CA 11/46

Malbec

La Posta Paulucci
- Ugarteche, Argentina 10/42

Outliers

Division-Villages "Béton"
- Portland, OR 13/56
Sella + Mosca Cannonau di Sardegna
- Sardinia, Italy 12/52

WHITE BY THE BOTTLE

Clos Cibonne Cuvée Spéciale des Vignettes
- Côtes de Provence, France 63
Badenhorst Secateurs Chenin Blanc
- Swartland, South Africa 52
Domaine de la Perrière Sancerre
- Loire Valley, France 78

SPARKLING BY THE BOTTLE

Schramsberg Blanc De Noirs
- North Coast, CA 110
Coeur Clémentine La Pétillante Brut Rosé
- Provence, France 55
Veuve Clicquot Yellow Label
- Champagne, France 140
Perrier-Jouët Belle Epoque
- Champagne, France 350

RED BY THE BOTTLE

Dirty and Rowdy 'Familiar' Mourvèdre
- California 63
Dr. Konstantin Frank Blaufränkisch
- Finger Lakes, NY 56


BEER ASSEMBLY


CRISP + BRIGHT


-  **OK Distilling Co.**
cider \$12
-  **Austin Eastciders**
Blood Orange
cider \$6
-  **Dogfish Head**
SeaQuench Ale
session sour \$6.50
-  **Odell Sippin' Pretty**
fruited sour \$7
-  **Bitter Sisters**
Busy Body Blonde
blonde \$6.50
-  **Vanessa House 401K**
cream ale \$7
-  **Float Trip**
The Social Order +
Vanessa House hoppy
kölsch collab \$6
-  **Stonecloud Havana**
Affair
pilsner \$7.50
-  **Ska Mexican Logger**
mexican lager \$7.50
-  **Rhineland Shorty**
lager (7oz.) \$3

Hoegaarden

witbier \$6.50


 **Anthem Golden One**
blonde \$6


 **Cabin Boys**
Cornerstone
belgian style
saison \$7.50


 **Boulevard Tank 7**
saison \$8


HOPPY + BOLD


Founders All Day IPA
session IPA \$6

 **Deschutes Fresh**
Squeezed
IPA \$8


 **Roughtail Everything**
Rhymes with Orange
new england IPA ... \$8


 **Mountain Fork**
Gentleman Jackalope
citra IPA \$7.50


 **Coop F5**
IPA \$6

 **Elk Valley Magic Juice**
double IPA \$7.50


AMBER + GOLD


 **Mountain Fork**
Sneaky Snake
belgian
golden ale \$8.50

 **Bitter Sisters**
Family Trip
belgian tripel \$7


 **Dead Armadillo**
Amber
amber ale \$7


New Belgium Fat Tire
amber ale \$5.50


 **Angry Scotsman**
Rusty Kiltpin
scottish ale \$7

 **Bitter Sisters Knock**
Out Red
irish red \$7




DARK + RICH

 **Angry Scotsman**
Left Luggage
robust nitro porter .. \$7










 **Great Divide Yeti**
stout \$8.50

 **Prairie Bomb!**
imperial stout .. \$10

ROTATORS

-  **Prairie Artisan Ales**
-  **Stonecloud**
-  **Barkeep's Choice**

STANDARD FARE

-  **Michelob Ultra**
light lager \$4.50
-  **Coors Light**
light lager \$4
-  **Bud Light**
light lager \$4
-  **Miller Lite**
light lager \$4.50
-  **Pabst Blue Ribbon**
light lager \$4
-  **Corona**
lager \$5.50
-  **Pacifico**
lager \$5.50
-  **Stella Artois**
lager \$6
-  **White Claw**
rotating flavors .. \$5