

# BRAKES + FLUIDS

Form No.  
19-23

SERVED DAILY 2:00PM to 5:00PM

## No. SNACKS

VALUE

B1	<u>Okra</u> cornmeal crust, jones sauce	\$ 9
B2	<u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 7
B3	<u>Avocado Toast</u> avocado, lime, fresno, cilantro, house sourdough	\$ 6
B4	<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 9
B5	<u>Stone Fruit + Mozzarella</u> peach, plum, fresh mozzarella, lavender lemon ricotta, arugula, puffed sorghum, pistachio crumble, mint, basil oil, house sourdough	\$ 12
B6	<u>Jones Burger</u> house beef grind, pork belly, tillamook cheddar, fried hot house tomato, butter lettuce, onion, pickle, pimento aioli, house brioche bun choice of frites, summer greens, or caesar salad (chef's cook temp - medium)	\$ 14
B7	<u>Summer Greens</u> leaf lettuce, radish, shaved almond, grana padano, lemon mint vinaigrette	\$ 8
B8	<u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 14

## No. WOOD-FIRED PIZZA

VALUE

P1	<u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 11
P2	<u>Hot Rod</u> fennel sausage, pepperoni, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey	\$ 6
P3	<u>G.O.A.T.</u> lovera's goat cheese, red onion, crushed pistachio, local honey	\$ 6
P4	<u>Elote</u> char-grilled corn, whipped goat cheese, chili powder, cilantro, jalapeño, chili lime aioli	\$ 3
<i>during saturday + sunday brunch service we offer our flat tire pizza exclusively.</i>		
P5	<u>Flat Tire Pizza</u> fennel sausage, gruyère, fontina, pecorino, bacon, sunnyside up egg, potato, rosemary, chive, maple syrup drizzle	\$ 14

# DESSERT + COFFEE

## No. DESSERTS

VALUE

D1	<u>B-A-N-A-N-A-S</u> banana pudding, house-made banana bread, nilla wafer crust, rum caramel, whipped cream, eggnog ice cream	\$ 12
D2	<u>Upside Down Cake</u> pineapple, pizzelle cookie crumble, blackberry + beet syrup, crème fraîche ice cream	\$ 12
D3	<u>Sonker</u> stone fruit + buttermilk custard, biscuit crust, rosemary goat cheese ice cream, baked in cast iron skillet	\$ 10
D4	<u>Jones'n for Chocolate</u> (gluten free) chocolate mousse, chocolate brownie, salted caramel, hazelnut almond crust, raspberry sorbet	\$ 11

## No. CLASSIC COFFEE + ESPRESSO

VALUE

C1	<u>Brewed Regular &amp; Decaf</u>	\$ 3.5
C2	<u>Espresso</u>	\$ 3
C3	<u>Cortado</u>	\$ 4
C4	<u>Cappuccino</u>	\$ 4
C5	<u>Latte</u>	\$ 4.5
C6	<u>Nitro Cold Brew on Draft</u>	\$ 4.5
C7	<u>Seasonal Hot Tea Sacht</u>	\$ 4.5

*Ask about our house-made syrups and milk alternatives.*

## No. SPECIALTY COFFEE

VALUE

E1	<u>Pistachio Latte</u> espresso, steamed milk, pistachio syrup, nutmeg	\$ 5
E2	<u>Jones Iced Coffee</u> nitro cold brew, chocolate, hazelnut, cream	\$ 5