

JONES ASSEMBLY

901 W. SHERIDAN / OKLAHOMA CITY, OK

DINNER INVENTORY

No. STARTERS

	VALUE
A1 <u>Scratch Biscuits</u> honey butter	\$ 8
A2 <u>Okra</u> cornmeal crust, jones sauce	\$ 9
A3 <u>Deviled Eggs</u> pickled red onion, dill	\$ 9
A4 <u>Herb Frites</u> house-cut kennebec potatoes, ketchup	\$ 7
A5 <u>Octopus</u> thai chili glaze, labneh, lime, cilantro, scallion, potato string	\$ 16
A6 <u>Burrata</u> warm mozzarella, bourbon sweet potato purée, candied japanese white sweet potato, purple potato sourdough, molasses, crispy bacon	\$ 14
A7 <u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 12

No. SOUP + SALADS

	VALUE
S1 <u>Rabbit Stew</u> roasted rabbit, house-made sausage, hardwood smoked lardon, pinçage, autumn vegetables, cajun roux, wood-fired dough	\$ 9
S2 <u>Winter Greens</u> escarole + sweet gem lettuce, gorgonzola, roasted apple, chive, pepitas, white balsamic vinaigrette	\$ 9
S3 <u>Caesar</u> little gem lettuce, shaved parmesan, jumbo crouton	\$ 11
S4 <u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 14
S5 <u>Sliced Steak Salad</u> chermoula marinated flank steak, brussels sprout leaves, charred radicchio, arugula, horseradish potato purée, lemon + dijon vinaigrette	\$ 18

No. SIDES

	VALUE
P1 <u>Brussels</u> romesco, lardon, parmesan, toasted almond	\$ 8
P2 <u>Chicken Fried Carrots</u> pistachio, parmesan, chive, hot honey aioli	\$ 8

No. MAINS

	VALUE
M1 <u>Nashville Hot Chicken</u> spicy fried chicken, scratch biscuits, hot honey, habanero creamed corn, bread + butter pickle	\$ 18
M2 <u>Crispy Kimchi Duck</u> duck confit, broccolini kimchi, crispy rice, soft egg, chili threads (vegan alternative available with wood-fired oyster mushrooms)	\$ 24
M3 <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 choice of frites, winter greens, or caesar salad (chef's cook temp - medium)	\$ 14
M4 <u>Steak Frites</u> 10 oz. grilled NY strip, herb frites, espagnole sauce (chef's cook temp - medium)	\$ 32
M5 <u>Scallops</u> celery root purée, fennel + grapefruit salad, yuzu vinaigrette, charred escarole, fennel gastrique, pistachio dust	\$ 28
M6 <u>Rainbow Trout</u> pan-seared whole brook trout, red beans + brown rice, oyster mushroom, preserved lemon, italian salsa verde	\$ 26
M7 <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
M8 <u>Cacio e Pepe</u> house-made spaghetti, crushed peppercorn, pecorino romano, grana padano	\$ 12
M9 <u>Ravioli</u> house-made ravioli with pumpkin + winter squash, parmesan, sage, brown butter	\$ 16
M10 <u>Oxtail Bolognese</u> house-made tagliatelle, oxtail ragu, parmesan, fennel, basil, fresno pepper	\$ 20

No. WOOD-FIRED PIZZAS

	VALUE
W1 <u>Margherita*</u> tomato sauce, mozzarella, basil, grana padano	\$ 11
W2 <u>Hot Rod</u> fennel sausage, pepperoni, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey	\$ 16
W3 <u>G.O.A.T.*</u> lovera's goat cheese, red onion, crushed pistachio, local honey	\$ 16
W4 <u>Elote*</u> char-grilled corn, whipped goat cheese, chili powder, cilantro, jalapeño, chili + lime aioli	\$ 13
W5 <u>PSL</u> pumpkin, chicken sausage, lardon, mozzarella, roasted butternut squash, apple + fennel hash, charred jalapeño, pepitas	\$ 13

*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.

*vegan alternative available with house-made cashew cheese

COCKTAILS

Felt Cute* \$12 rittenhouse rye, plum infused mount gay eclipse rum, punt e mes, cranberry + rosemary syrup, plum bitters, jerry thomas' decanter bitters	Collusion \$10 espresso infused russian standard vodka, grind espresso rum, gosling's rum, ramazzotti, house-made horchata, cardamom syrup, black pepper	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
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	Frozen Irish Coffee .. \$10 st. rémy brandy, tullamore dew irish whiskey, grind espresso liqueur, crème de cacao, marak's milk, vanilla	Frosé \$9 marqués de CÁCERES rosé, gordon's gin, lemon, strawberry, frozen
Brass Monkey \$10 hopped plantation dark rum, house-made sunny d, honey, cinnamon, lager	Disco Nap* \$10 el jimador tequila, cointreau, lime, sage syrup, blackberry	PYT \$9 prairie wolf vodka, luxardo maraschino liqueur, peach liqueur, lemon, grapefruit
Hunky Nori \$11 amaro montenegro, apple + passion fruit syrup, topo chico, nori	Daqwell Dixie \$10 roasted pecan infused george dickel rye, laird's applejack, simple syrup, hella orange bitters, jerry thomas' decanter bitters	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