



DESSERT INVENTORY

DESSERT VALUE

B-A-N-A-N-A-S \$12

banana pudding, banana bread,
brûléed bananas, rum butterscotch,
whiskey pecans, chocolate graham
cracker ice cream

Churros \$10

cinnamon-pistachio churros,
cold brew + chocolate sauce,
passion fruit curd

Peach Panna Cotta \$11

vanilla yogurt panna cotta,
peach gelée, white peach-cava
sorbet, pistachio-lime brittle

Jones'n for Chocolate \$11

chocolate mousse, chocolate brownie,
salted caramel, hazelnut + almond
crust, raspberry sorbet

Pastry Chef's Selection of
Ice Creams, Gelato, Sorbet \$4

CLASSIC COFFEE VALUE

Brewed Regular & Decaf \$3.5

Espresso \$3.5

Cortado \$4

Cappuccino \$4.5

Latte \$5

Nitro Cold Brew on Draft \$5

Seasonal Hot Tea Sachet \$5

ASK ABOUT OUR HOUSE-MADE SYRUPS
AND MILK ALTERNATIVES (\$1)

SPECIALTY COFFEE VALUE

Pistachio Latte \$6

espresso, steamed milk,
pistachio, nutmeg

Jones Iced Coffee \$5.5

cookie + cream infused oat milk,
chocolate, cold brew

The Heater \$6

espresso, vanilla + habanero
syrup, chocolate

Key Lime Pie \$6

matcha, key lime pie syrup,
vanilla, coconut milk, iced





BRAKES + FLUIDS

SNACKS

	VALUE
<u>Okra</u> cornmeal crust, jones sauce	\$ 12
<u>Herb Frites</u> house-cut kennebec potatoes, ketchup	\$ 8
<u>Carpaccio</u> prime strip beef, thai basil, mint, capers, pickled shallot, black garlic + anchovy aioli, seeded crisp	\$ 18
<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 15
<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 SUMMER GREENS OR CAESAR (\$4) CHEF'S TEMP: MEDIUM	\$ 16
<u>Summer Greens</u> baby greens, jícama, yuzu compressed watermelon, radish, feta, ponzu + oregano vinaigrette	\$ 11
<u>Caesar</u> romaine lettuce, shaved parmesan, lemon, pepper, sourdough crouton	\$ 14

WOOD-FIRED PIZZAS

	VALUE
<u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 12
<u>Hot Rod</u> fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey	\$ 18
<u>Elote</u> char-grilled corn, whipped goat cheese, queso fresco, chili powder, cilantro, jalapeño, chili-lime aioli	\$ 14
<u>Lamb Sausage</u> merguez sausage, olive + sun-dried tomato tapenade, mint pesto, provolone, feta	\$ 18
<u>Beetnik</u> red beet + tomato sauce, roasted golden beet, pickled red beet, whipped feta, aleppo pepper, sumac	\$ 14



SEE REVERSE SIDE FOR DESSERT + COFFEE.