

SPECIALTY COCKTAILS

Rooted Old Fashioned

17

**Bulliet Rye Whiskey, Root Beer Syrup,
Chocolate & Angostura Bitters, Orange
Twist & Luxardo Cherry (For Garnish)**

This contemporary twist on the classic cocktail blends Bulliet Rye Whiskey with root beer syrup, infusing sweet and spicy flavors. Chocolate bitters introduce subtle cocoa undertones, complementing the syrup with a hint of bitterness. It's elegantly garnished with an orange twist and cherry, enhancing the drink with citrusy and fruity aromas. This combination offers a well-rounded and flavorful experience that appeals to both traditional cocktail enthusiasts and those seeking innovative flavors.

Show Me the Honey

17

**Casamigos Tequila, Cointreau, Pineapple
Juice, Lime Juice, Hot Honey Syrup,
Habanero Salt**

This exotic cocktail blends Casamigos tequila, Cointreau, pineapple juice, lime juice, and hot honey syrup, with a rim of habanero salt adding a spicy kick. Garnished with a pineapple leaf, it offers a harmonious mix of tropical sweetness, citrus tang, and a warming sensation, making it a flavorful and adventurous choice for those seeking a cocktail with a bit of extra spice.

Her Royal Majesty

16

Empress 1908 Gin, Dubonnet, Lemon Twist

"Her Royal Majesty" combines Empress 1908 Gin with Dubonnet, creating a sophisticated cocktail with floral and herbal notes, reportedly Queen Elizabeth's nightly drink of choice. It's garnished with a lemon twist for a refreshing finish.

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Kentucky Derby

17

Basil Hayden Bourbon, Aperol, Lemon Juice, Honey Syrup, Egg White

This crafted cocktail combines Basil Hayden Bourbon for a rich, spicy base complemented by Aperol, which adds a nuanced bitterness with subtle orange notes. Fresh lemon juice adds a bright citrusy balance, while honey syrup enhances with its luxurious sweetness. The addition of egg white creates a velvety texture, elevating the drink to a smooth and sophisticated experience.

Italian Summer

18

Eagle Rare Bourbon, Amaretto, Simple Syrup, Lemon Juice, Egg White

Combining blends of Eagle rare bourbon's robust spice with amaretto's nutty sweetness, balanced by fresh lemon juice and simple syrup. The addition of egg white creates a velvety texture, making each sip smooth and satisfying. This cocktail is a sophisticated choice, perfect for enjoying warm evenings or as a refreshing treat year-round.

Malachite Necklace

17

Roku Gin, Fernet, Pistachio Syrup, Lime Juice, Top with Soda, Mint Sugar Rim, Micro Mint & Fuchsia Flower Garnish

A refreshing and sophisticated cocktail featuring Roku Gin, Fernet, pistachio syrup, and lime juice, topped with soda water for effervescence. Served in a glass rimmed with mint sugar and garnished with micro mint and a vibrant fuchsia flower, it offers a balanced blend of herbal, nutty, and citrus flavors, ideal for aficionados of sophisticated and unique drinks.

SIGNATURE DINING

Salt & Pepper Wings (7) 18

Green Onions, Fried Shallots, Salt & Pepper Seasoning

Hand-Battered Chicken Tenders 18

Carrots, Celery, Choice of Sauce: BBQ, Buffalo, Ranch, Bleu Cheese

Fancy Shrimp Cocktail 25

Jumbo Prawns, House-Made Cocktail Sauce, Lemon Wedges

Shrimp Caesar Salad 18

Grilled Shrimp, Romaine, Seasoned Croutons, Parmesan, Caesar Dressing

Wedge Salad 16

Baby Iceberg, Red Onion, Bleu Cheese Crumbles, Bacon Lardons, Cucumber, Cherry Tomatoes, Candied Pecans, Bleu Cheese Dressing

J23 Signature Club 29

Crispy Bacon, Sliced Deli Turkey & Ham, Fresh Lettuce, Tomato, Avocado, Gruyère Cheese, Pesto Aioli on Brioche

J23 Wagyu Burger 32

1/2 lb Wagyu Burger Patty, Bacon, Lettuce, Tomato, Pickles, Choice of Cheese, Steak Fries

Steak "n" Egg Sando 25

Grilled Skirt Steak, Eggs, Grilled Red Onions, Arugula, Chimichurri Aioli, Telera Roll

Steak Frites 68

12 oz. Prime New York Steak, Steak Fries, Truffle Salted Broccolini & Heirloom Carrots, Peppercorn Sauce

Pasta Bolognese 30

Prime Ground Beef, Roasted Tomato, Fresh Basil, Thyme, Pappardelle

DESSERT

Tarte Tatin	12
New York-Style Cheesecake	12
Chocolate Covered Strawberries	Half Dozen 25 Dozen 45
Crème Brûlée	10
Chocolate Brownie with Whipped Cream	12

BEVERAGES

Juice	4
Cranberry, Pineapple, Orange	
VOSS Water 500 ml.	5
Still or Sparkling	
Fountain Beverages	4
Pepsi, Diet Pepsi, Starry, Sweet Tea	

We offer products with peanuts, tree nuts, soy, milk, eggs, seafood, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, seafood or wheat allergies.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.