

BRUNCH MENU

Saturday + Sunday

10-3pm

J. MACKLIN'S GRILL

CRAFT BEER · COCKTAILS · GREAT FOOD

STARTERS

BISCUIT BEIGNETS 8

HONEY | CHOCOLATE | STRAWBERRY

BACON BOARD 7

REGULAR OR SPICY | MAPLE DRIZZLE

FRIED PICKLES 10

JALAPENO RANCH

SPINACH + ARTICHOKE DIP 10

TORTILLA CHIPS | SALSA | SOUR CREAM

QUESO & CHIPS 8

TORTILLA CHIPS | PICO

HUMMUS 9

GRILLED PITA | CRUDITÉ

BUFFALO EGGROLLS 10

BUFFALO SAUCE | BLEU CHEESE | CARROTS

BRISKET NACHOS 11

QUESO | BBQ | SOUR CREAM | PICO | CILANTRO

CRISPY CAULIFLOWER 11

SHISHITO PEPPERS | ORANGE SAUCE | FRESNO CHILIES

BRUNCH FAVORITES

FARMHOUSE 15

EGGS YOUR WAY | BISCUIT OR TOAST | BACON OR SAUSAGE | SKILLET POTATOES OR JALAPENO CHEDDAR GRITS

SOUTHERN BENNY 15

COUNTRY FRIED CHICKEN | BISCUITS | PEPPER GRAVY | SUNNY UP EGG | JALAPENO CHEDDAR GRITS

AVOCADO TOAST 13

12 GRAIN | AVOCADO | TOMATO | SUNNY EGG | SESAME SEEDS | SPRING SALAD

BRUNCHILADAS VERDE 12

SCRAMBLED EGGS | JACK CHEESE | CORN TORTILLAS | SALSA VERDE | AVOCADO | CREMA | CHILIES | POTATOES

BOON FLY BENNY 13

POACHED EGGS | HAM | ENGLISH MUFFIN | JALAPENO HOLLANDAISE | SKILLET POTATOES

TEXAN OMELETTE 15

BACON | SAUSAGE | HAM | CHEDDAR | SAUTEED ONION | PEPPER GRAVY

FRENCH TOAST 12

BRIOCHE | CIN-SUGAR | STRAWBERRIES | BACON

BREAKFAST BURRITO 12

FLOUR TORTILLAS | SCRAMBLED EGGS | CHEDDAR CHEESE | CHOICE OF BACON OR SAUSAGE OR CHORIZO | SALSA | SKILLET POTATOES

PANCAKES + EGGS 15

SHORT STACK | EGGS YOUR WAY | BACON

TACOS W / MEXICAN CORN

JAYWALKER 15

PULLED CHICKEN | POBLANO SLAW | COJITA | PICO | AVOCADO | JALAPENO AIOLI

TEQUILA SHRIMP 17

SAUTÉED SHRIMP | POBLANO SLAW | PICO | CILANTRO LIME CREMA

BRISKET 16

CHOPPED BRISKET | COTIJA | RED ONION | SALSA VERDE

BLACKENED SALMON 17

POBLANO SLAW | PINEAPPLE PICO | JALAPENO AIOLI | CORN TORTILLAS

SALADS

COBB SALAD 18

GRILLED CHICKEN OR TENDERS | RO-MAINE | EGG | BACON | BLEU CHEESE | TOMATO | AVOCADO | RANCH

SUPER GOAT 13

GREENS | ALMOND CRUSTED GOAT CHEESE | STRAWBERRIES | BLUEBERRIES | ALMONDS | BALSAMIC DIJON VINAIGRETTE

CHOPPED KALE 13

MARCONA ALMONDS | EGG | RED ONION | BACON | CARROTS | PARMESAN | MUSTARD BACON VIN

+ SOUTHWEST QUINOA BOWL 17

PULLED CHICKEN | BLACK BEANS | CABBAGE | TOMATO | RED ONION | AVOCADO | CORN | COTIJA | PICO | JALAPENO RANCH

CHICKEN +4 | SALMON, SHRIMP +8

SANDWICHES

SERVED W/ HOUSE FRIES

PRIME RIB FRENCH DIP 18

SWISS | AU JUS | HORSERADISH CREAM

COWBOY BURGER 17

SMOKED GOUDA | BACON | SAUTÉED ONION | FRESNO CHILIES | L | T | HICKORY BBQ

CHEDDAR BURGER 15

CHEDDAR | L | T | P | O | DIJON MAYO

GRILLED CHEESE 14

CHEDDAR | HAVARTI | SWISS

TOMATO BASIL SOUP

CONSIDER ADDING:

BACON | HAM | EGG | BRISKET | AVOCADO

THE CLUB 16

GRILLED CHICKEN | BACON | CHEDDAR |

SIDE

CAESAR 7/12 | HOUSE SALAD 7/12

TOMATO BASIL SOUP 6/9 | HOUSE FRIES 5

MAIN PLATES

RIBEYE CHICKEN FRIED STEAK 22

WHIPPED POTATOES | GREEN BEANS | PEPPER GRAVY

SKILLET CHICKEN 19

LEMON-SPINACH ORZO | ARTICHOKE + TOMATO | PARMESAN | BASIL VINAIGRETTE

ATLANTIC SALMON * 24

SAUTÉED KALE | QUINOA | CARROTS | HONEY DIJON GLAZE

STATE CLUB TENDERS 15

FRIES | HICKORY BBQ | HONEY MUSTARD

SHRIMP + GRITS 19

CAJUN SASUCE | SMOKED GOUDA GRITS | CORN

CHICKEN + WAFFLES 19

SPICY HONEY BUTTER | CRISPY ONIONS | BLISTERED JALAPENO | MAPLE SYRUP

TERIYAKI CHICKEN BOWL 18

BROCCOLI | CARROTS | ONION | JASMINE RICE | BELL PEPPERS | SUB SHRIMP OR SALMON +6

FISH N' CHIPS 17

BEER BATTERED COD | FRIES | SLAW | TARTAR

FOR KIDS 9

W/ FRUIT OR FRIES

CHEESE BURGER

CHICKEN TENDERS

GRILLED CHEESE

KIDS GRIDDLE 9

PANCAKES OR WAFFLE | BACON

KIDS EGG PLATER 9

EGGS YOUR WAY | BACON | FRUIT

* GLUTEN FREE IN NATURE (WE ALSO HAVE A GLUTEN FREE BUN)

OUR FRIENDS AT THE HEALTH DEPARTMENT ASKED IF WE WOULD KINDLY REMIND YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS OF ANY KIND MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ALSO, WE COOK AROUND INGREDIENTS LIKE: FISH, SHELLFISH, NUTS, DAIRY, AND EGGS. IF YOU'RE ALLERGIC TO ANY OF THESE, LET US KNOW AND WE'D LOVE TO MAKE YOU SOMETHING SEPARATELY.

WHITE WINE

LINE 39 CHARDONNAY 8 | 32

CALIFORNIA

SONOMA-CUTRER CHARDONNAY * 14 | 56

WINDSOR, CALIFORNIA

NICKEL & NICKEL CHARDONNAY * 70 BTL

NAPA VALLEY, CA

PACIFIC RIM REISLING 9 | 36

COLUMBIA VALLEY, CA

MATUA SAUV BLANC * 10 | 40

MARLBOROUGH, NEW ZEALAND

GABBIANO PINOT GRIGIO 9 | 36

VENETO, ITALY

THE SEEKER ROSÉ * 12 | 48

BURGUNDY, FRANCE

NICOLAS FEUILLATTE RESERVE BRUT*80 BTL

CHOUILLY, FRANCE

UNE FEMME "THE BETTY" BRUT *15 | 60

CENTRAL COAST CALIFORNIA

LA MARCA PROSECCO 187ML *13

ITALY

BUBBLES

RED WINE

LINE 39 CABERNET 8 | 32

CALIFORNIA

LIBERTY SCHOOL CABERNET *13 | 52

PASO ROBLES, CALIFORNIA

ANGELINE PINOT NOIR *11 | 44

SONOMA COUNTY, CALIFORNIA

BELLE GLOS DAIRYMAN PINOT NOIR *65 BTL

RUSSAIN RIVER VALLEY, CALIFORNIA

CAYMUS CONUNDRUM RED BLEND 11 | 44

CALIFORNIA

GASCON MALBEC * 9 | 34

MENDOZA, ARGENTINA

CATENA ZAPATA CAB. FRANK *14 | 56

MENDOZA, ARGENTINA

COCKTAILS

MIMOSA 4 GLASS | 14 CARAFE

CHAMPAGNE | CHOICE OF OJ, CRANBERRY OR GRAPEFRUIT

MACKLIN'S BLOODY MARY 10

VODKA | BLOODY MARY MIX | LIME | OLIVE JUICE | HABANERO BACON | SALT RIM | TABASCO

ROSÉ LEMONADE 11

DEEP EDDY LEMON VODKA | RASPBERRY SYRUP | SPARKLING ROSE

MANMOSA 10

CHAMPAGNE | BLOOD & HONEY | VODKA | OJ

PEANUT BUTTER ESPRESSO MARTINI 15

SKREWBALL | BAILEYS | ESPRESSO

VANILLA MANHATTAN 16

REDEMPTION RYE | SWEET VERMOUTH | VANILLA-CINNAMON SIMPLE

FRENCH 76 12

TITOS | CHAMPAGNE | LEMON | SIMPLE

VANILLA ESPRESSO MARTINI 15

WESTERN SONS VODKA | VANILLA | BAILEYS | ESPRESSO

A.M. OLD FASHIONED 14

OLD FORESTER | MAPLE SYRUP | ORANGE BITTERS | HABANERO BACON

MOSCOW MULE 10

VODKA | GINGER BEER | LIME

+2 FLAVORED VODKA: GRAPEFRUIT | BLUEBERRY | PRICKLY PEAR

ON TAP

BLOOD & HONEY 8 | 11

PALE WHEAT ALE - REVOLVER

1.12 GIGAWATTS HAZY IPA 8 | 11

3 NATIONS BREWING

STELLA ARTOIS 7 | 10

PILSNER - ARTOIS BREWERY

SEASONAL ROTATOR TBD

PETICOLAS

YUENGLING 8 | 11

TRADITIONAL LAGER - HISTORIC BREWERY

GOLDEN OPPORTUNITY 7 | 10

KOLSCH - PETICOLAS

HOPS

BOTTLES & CANS

BLUE MOON BELGIAN WHITE 7

WITBIER - GOLDEN, CO

SHINER BOCK 6

BOCK - SHINER BREWERY

COORS LIGHT 6

LIGHT LAGER - COORS BREWING

DOS EQUIS 7

LAGER - CUAUHTEMOC BREWERY

MILLER LITE 6

AMERICAN LIGHT LAGER - MILLER

MICHELOB ULTRA 6

AMERICAN LIGHT LAGER - ANHEUSER-BUSCH

HAPPY HOUR

3-6 PM

\$5 WELLS

\$6 MARGARITAS

FROZEN OR ROCKS

\$2 OFF WINE

GLASSES ONLY

\$1.50 OFF BEER

BOTTLE OR DRAFT

STARTERS

+

DIPS

\$2 OFF

3-6 PM

MULE MONDAYS

\$6 MOSCOW MULES

TEXAS TUESDAYS

\$6 TITOS | WESTERN SONS | DEEP EDDY

WINE WEDNESDAY

1/2 OFF SELECT BOTTLES | \$2 OFF GLASSES

THURS-TINI

\$6 GIN OR VODKA MARTINIS

CELEBRATE AT

J. MACKLIN'S

BIRTHDAYS

LARGE GROUPS

SPECIAL EVENTS

ASK YOUR SERVER ABOUT OUR AWESOME BRUNCH MENU, AVAILABLE SATURDAY AND SUNDAY FROM 10 AM TO 3PM

BOOK YOUR NEXT HAPPY HOUR/BIRTHDAY/GRADUATION WITH US AT GENERALMANAGER@JMACKLINSGRILL.COM

