

STARTERS

AHI TUNA TAR-TAR 16

WASABI SLAW | WONTON CHIPS | SOY HONEY | SIRACHA MAYO | AVOCADO | CUCUMBER

CRAWFISH + SHRIMP FONDUE 14

NEW ORLEANS FRENCH BREAD

CRISPY CAULIFLOWER 12

SHISHITO PEPPERS | KOREAN ORANGE SAUCE | FRESNO CHILIES

BRISKET NACHOS 13

QUESO | BBQ | SOUR CREAM | PICO | CILANTRO

BUFFALO CHICKEN EGGROLLS 11

BUFFALO SAUCE | BLEU CHEESE | CARROTS

PARMESAN TRUFFLE FRIES 9

ASIAGO PEPPERCORN AIOLI

HUMMUS 10

GRILLED PITA | CRUDITÉ

FRIED PICKLES 10

JALAPENO RANCH

SPINACH + ARTICHOKE DIP 11

TORTILLA CHIPS | SALSA | SOUR CREAM

QUESO & CHIPS 9

TORTILLA CHIPS | PICO

HIP POTATO CHIPS 7

HABANERO KETCHUP

GREENS

COBB SALAD 18

GRILLED CHICKEN OR TENDERS | ROMAINE | EGG | BACON | BLEU CHEESE | TOMATO | AVOCADO | RANCH

SUPER GOAT 13

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

CHOPPED KALE 13

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

SOUTHWEST QUINOA BOWL 17

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

GREEK SALAD 13

ROMAINE | KALAMATA OLIVE | TOMATO | CUCUMBER | FETA | RED ONION | GREEK VINAIGRETTE

BETWEEN THE BREAD W/ HOUSE FRIES

PRIME RIB FRENCH DIP 18

SWISS | AU JUS | CREAMY HORSE RADISH

THE CLUB 16

GRILLED CHICKEN | BACON | CHEDDAR | AVOCADO | L | T | DIJON MAYO

ROASTED TURKEY MELT 16

HAVARTI | PESTO MAYO | ARUGULA | TOMATO

GRILLED CHEESE 15

CHEDDAR | HAVARTI | SWISS

TOMATO BASIL SOUP

ADD: BACON | EGG | BRISKET | AVOCADO +

PATTY MELT 16

GRILLED ONIONS | THOUSAND ISLAND | L | T

CHEDDAR BURGER 15

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

COWBOY BURGER 17

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

NASHVILLE HOT CHICKEN 16

FRIED CHICKEN | PICKLES | SLAW

EL CUBANO 16

PULLED PORK | HAM | PICKLES | DIJON MAYO | SWISS

TACOS W/ MEXICAN CORN

JAYWALKER 15

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

BLACKENED SALMON 17

POBLANO SLAW | PINEAPPLE PICO | JALAPENO AIOLI | CORN TORTILLAS

TEQUILA SHRIMP 17

SAUTÉED SHRIMP | POBLANO SLAW | PICO | CILANTRO LIME CREMA

BRISKET 16

CHOPPED BRISKET | COTIJA | RED ONION | SALSA VERDE

FAVORITES

FISH N' CHIPS 17

BEER BATTERED COD | FRIES | SLAW | TARTAR

STATE CLUB TENDERS 15

FRIES | HICKORY BBQ | HONEY MUSTARD

MAIN PLATES

SKILLET CHICKEN 20

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

SHRIMP + GRITS 20

BLACKENED | SMOKED GOUDA GRITS | CORN RELISH

STEAK FRITES 28

NY STRIP | PARMESAN TRUFFLE FRIES | HERB BUTTER

ATLANTIC SALMON * 24

SAUTÉED KALE | QUINOA | CARROTS | HONEY DIJON

RIBEYE CHICKEN FRIED STEAK 24

WHIPPED POTATOES | GREEN BEANS | PEPPER GRAVY

CAJUN SHRIMP + AVOCADO 20

CREOLE SHRIMP | CAJUN CORN SUCCOTASH |

AVOCADO | JASMINE RICE | JALAPENO AIOLI

TERIYAKI CHICKEN BOWL 18

BROCCOLI | CARROTS | ONION | JASMINE RICE |

BELL PEPPERS | SUB SALMON OR SHRIMP + 6

CHICKEN + WAFFLES 20

SPICY HONEY BUTTER | CRISPY ONIONS |

BLISTERED JALAPENO | MAPLE SYRUP

SAMBAL MEATLOAF 19

WHIPPED POTATOES | GREEN BEANS |

SAMBAL GRAVY

MANGO LIME SALMON * 24

MANGO AVOCADO SALSA | COCONUT RICE |

GREEN BEANS | RED PEPPER LIME SAUCE

DESSERTS

CHEESECAKE 10

CARAMEL SAUCE

BROWNIE SUNDAE 10

HENRY'S VANILLA ICE CREAM | PECAN | CARAMEL & CHOCOLATE SAUCE

BREAD PUDDING 9

FOR KIDS 10

W/ FRUIT OR FRIES

CHEESE BURGER

MAC & CHEESE

CHICKEN TENDERS

GRILLED CHEESE

SIDES

HOUSE OR CAESAR SALAD 7/12

TOMATO BASIL SOUP 6/9 | CHEF'S SOUP 7/10

HOUSE FRIES 5 | SWEET POTATO FRIES 5

MEXICAN CORN 4 | MAC+CHEESE 6

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

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.

J. MACKLIN'S GRILL
CRAFT BEER • COCKTAILS • GREAT FOOD

GRILLED CHICKEN OR TENDERS +5 | SALMON, SHRIMP +8

WHITE WINE

ANGELINE CHARDONNAY *9 | 36

CALIFORNIA

SONOMA-CUTRER CHARDONNAY *14 | 56

WINDSOR, CALIFORNIA

LLANO SWEET CHENIN BLANC *9 | 36

TEXAS

MATUA SAUV BLANC *10 | 40

MARLBOROUGH, NEW ZEALAND

GABBIANO PINOT GRIGIO *10 | 40

VENETO, ITALY

SELBACH "INCLINE" RIESLING *10 | 40

MOSEL, GERMANY

TERRAS GAUDA ALBARIÑO *11 | 44

RÍAS BAIXAS, SPAIN

SAND POINT ROSÉ *9 | 36

LODI, CALIFORNIA

UNE FEMME "THE BETTY" BRUT *70BTL

CENTRAL COAST CALIFORNIA

MASCHIO PROSECCO 187ML *13

ITALY

RED WINE

ANGELINE CABERNET *9 | 36

CALIFORNIA

LIBERTY SCHOOL CABERNET *13 | 52

PASO ROBLES, CALIFORNIA

LANGETWINS CABERNET FRANC *12 | 48

CALRKSBURG, CALIFORNIA

ALAMOS MALBEC *9 | 36

MENDOZA, ARGENTINA

ANGELINE PINOT NOIR *12 | 48

SONOMA COUNTY, CALIFORNIA

ELOUAN PINOT NOIR *15 | 60

OREGON

CAYMUS CONUNDRUM RED BLEND *12 | 48

CALIFORNIA

MURPHY GOODE MERLOT *13 | 52

CALIFORNIA

COCKTAILS

OLD FASHIONED 15

OLD FORESTER | SIMPLE | BITTERS | ORANGE PEEL | LUXARDO CHERRY

VANILLA ESPRESSO MARTINI 15

VANILLA VODKA | ESPRESSO | BAILEYS

CADILLAC MARGARITA 14

MILAGRO | LIME | TAJIN | GRAN MARNIER FLOATER

BLUEBERRY LEMONDROP 13

WS BLUEBERRY VODKA | SIMPLE | LEMON JUICE | TRIPLE SEC

CUCUMBER BASIL MARTINI 15

WESTERN SON CUCUMBER | BASIL | SIMPLE

MOSCOW MULE 10

VODKA | GINGER BEER | LIME

+2 FLAVORED VODKA: GRAPEFRUIT | BLUEBERRY | PRICKLY PEAR|

FRENCH 76 13

TITOS | SPARKLING | LEMON | SIMPLE

ROSÉ LEMONADE 12

DEEP EDDY LEMON VODKA | RASPBERRY SYRUP | SPARKLING ROSE

TEXAS RANCH WATER 14

LUNAZUL| FRESH LIME | TOPO CHICO

ROSEMARY POMEGRANATE SPRITZ 15

WESTERN SONS VODKA | POMEGRANATE | CHAMPAGNE

ON TAP

BLOOD & HONEY 10 | 13

PALE WHEAT ALE - REVOLVER

1.21 GIGAWATTS HAZY IPA 9 | 12

3 NATIONS BREWING

STELLA ARTOIS 8 | 11

PILSNER - ARTOIS BREWERY

SEASONAL ROATATOR TBD

HOP & STING BREWERY

YUENGLING 8 | 10

TRADITIONAL LAGER - HISTORIC BREWERY

GOLDEN OPPORTUNITY 8 | 11

KOLSCH - PETICOLAS

BOTTLES & CANS

BLUE MOON BELGIAN WHITE 7

WITBIER - GOLDEN, CO

SHINER BOCK 7

BOCK - SHINER BREWERY

COORS LIGHT 7

LIGHT LAGER - COORS BREWING

DOS EQUIS 7

LAGER - CUAUHEMOC BREWERY

MILLER LITE 7

AMERICAN LIGHT LAGER - MILLER

MICHELOB ULTRA 7

AMERICAN LIGHT LAGER - ANHEUSER-BUSCH

HAPPY HOUR

MULE MONDAYS *

\$6 MOSCOW MULES

TEXAS TUESDAYS

\$6 TITOS | WESTERN SONS |

DEEP EDDY

WINE WEDNESDAY

1/2 OFF BOTTLES

\$2 OFF GLASSES

THURS-TINI

\$6 GIN OR VODKA MARTINIS

CELEBRATE @
J. MACKLIN'S
BIRTHDAYS
LARGE GROUPS
SPECIAL EVENTS

3-6 PM

\$5 WELLS

\$6 MARGARITAS

ROCKS

\$2 OFF WINE

GLASSES ONLY

\$1.50 OFF BEER

BOTTLE OR DRAFT

DIPS

+

STARTERS

\$2 OFF

3-6 PM

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

BUBBLES

HOPS

