

STARTERS

AHI TUNA TAR-TAR ¹⁶

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

BRISKET NACHOS ¹⁴

QUESO | BBQ | SOUR CREAM | PICO | CILANTRO

BUFFALO CHICKEN EGGROLLS ¹²

BUFFALO SAUCE | BLEU CHEESE | CARROTS

HIP POTATO CHIPS ⁸

HABANERO KETCHUP

FRIED PICKLES ¹⁰

JALAPENO RANCH

CRISPY CAULIFLOWER ¹⁵

SHISHITO PEPPERS | ORANGE SAUCE |

PARMESAN TRUFFLE FRIES ⁹

ASIAGO PEPPERCORN AIOLI

HUMMUS ¹¹

GRILLED PITA | CRUDITÉ

SPINACH + ARTICHOKE DIP ¹¹

TORTILLA CHIPS | SALSA | SOUR CREAM

QUESO & CHIPS ⁹

TORTILLA CHIPS | PICO

GREENS

COBB SALAD ¹⁸

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

SUPER GOAT ¹⁴

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

CHOPPED KALE ¹⁴

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

SOUTHWEST QUINOA BOWL ¹⁸

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

MEDITERRANEAN CHICKEN BOWL ¹⁹

GRILLED CHICKEN | RICE | OLIVES | FETA | TOMATO |
CUCUMBER | RED ONION | PITA | HUMMUS | TZATZIKI

BETWEEN THE BREAD ^{W/ HOUSE FRIES}

PRIME RIB FRENCH DIP ¹⁸

SWISS | AU JUS | CREAMY HORSERADISH

THE CLUB ¹⁶

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

GRILLED CHEESE ¹⁵

CHEDDAR | HAVARTI | SWISS
TOMATO BASIL SOUP

ADD: BACON | EGG | BRISKET | AVOCADO +

CHEDDAR BURGER ¹⁶

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

COWBOY BURGER ¹⁸

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 | 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 ¹⁶

FRIES | HICKORY BBQ | HONEY MUSTARD

MAIN PLATES

SKILLET CHICKEN ²¹

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

SHRIMP +GRITS ²⁰

BLACKENED | JALAPENO CHEESE GRITS

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 ¹⁹

BROCCOLI | CARROTS | ONION | JASMINE RICE |

BELL PEPPERS | SUB SALMON OR SHRIMP +6

CHICKEN + WAFFLES ²²

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

COBBLER ¹⁰

ROTATING FLAVOR | A LA MODE

BROWNIE SUNDAE ¹⁰

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

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 ⁶ | SWEET POTATO FRIES ⁶

MEXICAN CORN ⁵ | 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

	6 oz	9 oz	BTL
ANGELINE CHARDONNAY* CALIFORNIA	9	13.5	36
SONOMA-CUTRER CHARDONNAY * WINDSOR, CALIFORNIA	14	21	56
MATUA SAUV BLANC * MARLBOROUGH, NEW ZEALAND	10	15	40
GABBIANO PINOT GRIGIO * VENETO, ITALY	10	15	40
SELBACH "INCLINE" RIESLING * MOSEL, GERMANY	11	16.5	44
SAND POINT ROSÉ* LODII, CALIFORNIA	9	13.5	36

BUBBLES

UNE FEMME "THE BETTY" BRUT* CENTRAL COAST CALIFORNIA	50
MASCHIO PROSECCO* ITALY	187ML 12

RED WINE

	6 oz	9 oz	BTL
ANGELINE CABERNET * CALIFORNIA	9	13.5	36
LIBERTY SCHOOL CABERNET* PASO ROBLES, CALIFORNIA	13	19.5	52
ANGELINE PINOT NOIR * SONOMA COUNTY, CALIFORNIA	12	18	48
ELOUAN PINOT NOIR * OREGON	15	22.5	60
CAYMUS CONUNDRUM RED BLEND * CALIFORNIA	12	18	48
MURPHY GOODE MERLOT * CALIFORNIA	12	18	48

* DENOTES WINES THAT ARE 87+ POINTS

COCKTAILS

OLD FASHIONED 15 OLD FORESTER SIMPLE BITTERS ORANGE PEEL LUXARDO CHERRY
VANILLA ESPRESSO MARTINI 15 VANILLA VODKA ESPRESSO BAILEYS
CADILLAC MARGARITA 12 MILAGRO LIME TAJIN GRAN MARNIER FLOATER
BLUEBERRY LEMONDROP 13 WS BLUEBERRY VODKA SIMPLE LEMON JUICE TRIPLE SEC
CUCUMBER BASIL MARTINI 13 WESTERN SON CUCUMBER BASIL SIMPLE
MOSCOW MULE 10 VODKA GINGER BEER LIME +2 FLAVORED DEEP EDDY AND WESTERN SONS
FRENCH 76 13 TITOS SPARKLING LEMON SIMPLE
ROSÉ LEMONADE 12 DEEP EDDY LEMON VODKA RASPBERRY SYRUP SPARKLING ROSE
TEXAS RANCH WATER 12 LUNAZUL FRESH LIME TOPO CHICO
WATERMELON REFRESHER 13 WESTERN SONS WATERMELON VODKA LEMON MINT

ON TAP

BLOOD & HONEY 11 14 PALE WHEAT ALE - REVOLVER
1.21 GIGAWATTS HAZY IPA 10 13 3 NATIONS BREWING
STELLA ARTOIS 8 11 PILSNER - ARTOIS BREWERY
SEASONAL ROATATOR TBD TBD
YUENGLING 8 10 TRADITIONAL LAGER - HISTORIC BREWERY
GOLDEN OPPORTUNITY 9 12 KOLSCH - PETICOLAS

BOTTLES & CANS

ANGRY ORCHARD 7 CIDER - BOSTON BEER CO.	DOS EQUIS 7 LAGER - CUAUHEMOC BREWERY
SHINER BOCK 7 BOCK - SHINER BREWERY	MILLER LITE 7 AMERICAN LIGHT LAGER - MILLER
COORS LIGHT 7 LIGHT LAGER - COORS BREWING	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

