

BRUNCH MENU

Saturday + Sunday
10-3pm

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

STARTERS

BISCUIT BEIGNETS 9
HONEY | CHOCOLATE | STRAWBERRY

BACON BOARD 7
REGULAR OR SPICY | MAPLE DRIZZLE

FRIED PICKLES 10
JALAPENO RANCH

SPINACH + ARTICHOKE DIP 11
TORTILLA CHIPS | SALSA | SOUR CREAM

QUESO & CHIPS 9
TORTILLA CHIPS | PICO

HUMMUS 11
GRILLED PITA | CRUDITÉ

BUFFALO EGGROLLS 12
BUFFALO SAUCE | BLEU CHEESE | CARROTS

BRISKET NACHOS 14
QUESO | BBQ | SOUR CREAM | PICO | CILANTRO

CRISPY CAULIFLOWER 15
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 15
12 GRAIN | AVOCADO | TOMATO | SUNNY EGG | SESAME SEEDS | SPRING SALAD

BRUNCHILADAS VERDE 14
SCRAMBLED EGGS | JACK CHEESE | CORN TORTILLAS | SALSA VERDE | AVOCADO | CREMA | CHILIES | POTATOES

BREAKFAST BOWL 15
SKILLET POTATOES | EGGS | AVOCADO | TOMATO | CHOICE OF MEAT | JALAPENO RANCH | GREEN ONIONS

VEGETARIAN OMELETTE 14
MUSHROOMS | RED ONIONS | GOAT CHEESE | SPINACH

FRENCH TOAST 13
BRIOCHE | CIN-SUGAR | STRAWBERRIES | BACON

BREAKFAST BURRITO 15
FLOUR TORTILLAS | SCRAMBLED EGGS | CHEDDAR CHEESE | CHOICE OF MEAT | SALSA | SKILLET POTATOES

PANCAKES + EGGS 14
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 14
GREENS | ALMOND CRUSTED GOAT CHEESE | STRAWBERRIES | BLUEBERRIES | ALMONDS | BALSAMIC DIJON VINAIGRETTE

CHOPPED KALE 14
MARCONA ALMONDS | EGG | RED ONION | BACON | CARROTS | PARMESAN | MUSTARD BACON VIN

SOUTHWEST QUINOA BOWL 18
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

BREAKFAST SANDWICH 16
BACON | TOMATO | SPINACH | AVOCADO | SCRAMBLED EGGS | CHEDDAR | DIJON MAYO

CHEDDAR BURGER 16
CHEDDAR | L | T | P | O | DIJON MAYO

GRILLED CHEESE 15
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 6

MAIN PLATES

RIBEYE CHICKEN FRIED STEAK 24
WHIPPED POTATOES | GREEN BEANS | PEPPER GRAVY

SKILLET CHICKEN 21
LEMON-SPINACH ORZO | ARTICHOKE + TOMATO | PARMESAN | BASIL VINAIGRETTE

ATLANTIC SALMON * 24
SAUTÉED KALE | QUINOA | CARROTS | HONEY DIJON GLAZE

STATE CLUB TENDERS 16
FRIES | HICKORY BBQ | HONEY MUSTARD

SHRIMP + GRITS 20
BLACKENED | JALAPENO CHEESE GRITS |

CHICKEN + WAFFLES 21
SPICY HONEY BUTTER | CRISPY ONIONS | BLISTERED JALAPENO | MAPLE SYRUP

TERIYAKI CHICKEN BOWL 19
BROCCOLI | CARROTS | ONION | JASMINE RICE | BELL PEPPERS | SUB SHRIMP OR SALMON +6

FISH N' CHIPS 17
BEER BATTERED COD | FRIES | SLAW | TARTAR

FOR KIDS 10

W/ FRUIT OR FRIES
CHEESE BURGER
CHICKEN TENDERS
GRILLED CHEESE

KIDS GRIDDLE 10
PANCAKES OR WAFFLE | BACON

KIDS EGG PLATER 10
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

	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 12 CENTRAL COAST CALIFORNIA	18	50
MASCHIO PROSECCO 187ML *12 ITALY		

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	13	19.5	52

COCKTAILS

- MIMOSA** 5 GLASS | 16 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** 12
DEEP EDDY LEMON VODKA | RASPBERRY SYRUP | SPARKLING ROSE
- MANMOSA** 12
CHAMPAGNE | BLOOD & HONEY | VODKA | OJ
- VANILLA ESPRESSO MARTINI** 15
VANILLA VODKA | BAILEYS | ESPRESSO
- VANILLA MANHATTAN** 16
REDEMPTION RYE | SWEET VERMOUTH | VANILLA-CINNAMON SIMPLE
- WATERMELON REFRESHER** 14
WESTERN SONS WATERMELON VODKA | LEMON | MINT
- FRENCH 76** 13
TITOS | CHAMPAGNE | LEMON | SIMPLE
- A.M. OLD FASHIONED** 15
OLD FORESTER | MAPLE SYRUP | ORANGE BITTERS | HABANERO BACON
- MOSCOW MULE** 10
VODKA | GINGER BEER | LIME
+2.2 FLAVORED DEEP EDDY AND WESTERN SONS

ON TAP

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

HOPS

BOTTLES & CANS

- ANGRY ORCHARD** 7
CIDER - LEINENKUGELS
- SHINER BOCK** 7
BOCK - SHINER BREWERY
- COORS LIGHT** 7
LIGHT LAGER - COORS BREWING
- DOS EQUIS** 7
LAGER - CUAUHTEMOC BREWERY
- MILLER LITE** 7
AMERICAN LIGHT LAGER - MILLER
- MICHELOB ULTRA** 7
AMERICAN LIGHT LAGER - ANHEUSER-BUSCH

HAPPY HOUR

3-6 PM	STARTERS + DIPS
\$5 WELLS	
\$6 MARGARITAS FROZEN OR ROCKS	
\$2 OFF WINE GLASSES ONLY	
\$1.50 OFF BEER BOTTLE OR DRAFT	
	\$2 OFF 3-6 PM

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 AT J. MACKLIN'S BIRTHDAYS LARGE GROUPS SPECIAL EVENTS
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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

