

Two guys meet to toast a great day,
gorge on the best sirloin in town,
and argue over who's bourbon is better.

The name Jake and Eli is based on the historic tales
of two different men who are credited
with being the first to create the concept that
we now know and love as American Bourbon.

This is an authentic American story that gives a
vintage elegance like a worn club chair.
One which combines moods, tastes, hearty laughter
and aromas of grilled meats.

Jake & Eli



Cocktails

SIGNATURE BLOODY MARY 12

effen vodka, loaded bloody mary mix, salt & pepper, olive brine, candied bacon

CUCUMBER FRESH 11

aviation gin, ty ku cucumber sake, lime

LEFTY & GINGER 11

grapefruit vodka, cointreau, white cranberry, lime, pink cotton candy

AQUA BOGGIE 11

aquavit, falernum, cointreau, green chartreuse, lime, pineapple

BLACK CHERRY MANHATTAN 13

high west american prairie whiskey, real black cherry purée, sweet vermouth, bitters

MANGO MOJITO 12

cruzan rum, real mango purée, hand-pressed lime, mint

BLUEGRASS MULE 11

jim beam honey, ginger beer, lime

BACON INFUSED "NOT SO" OLD FASHIONED 15

maker's mark, candied bacon, maple syrup, orange bitters, applewood smoke

EASY LIKE A SUNDAY MORNING 9

house coffee infused svedka vodka, vanilla, cream



bottles

Corona Extra 8

Corona Light 8

Ballast Point
Grapefruit Sculpin Ipa 8

Samuel Adams Boston Lager 8

Angry Orchard Crisp Cider 7

Coors Light 7

Miller Lite 7

Bud Light 7

Budweiser 7

Beer

on tap

Local Seasonal 8

Modelo Especial 8

Blue Moon Belgian White 8

'Featured Nitro Beer' 9

Ballast Point Sculpin Ipa 9

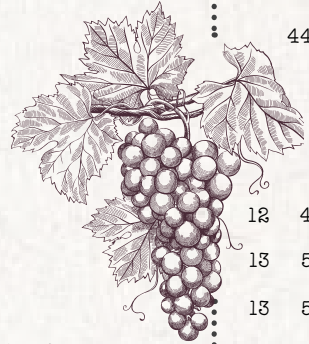
Stella Artois 8

sparkling

VILLA SANDI ROSÉ, <i>prosecco</i> , italy	14	54
RUFFINO, <i>prosecco</i> , italy	13	50
PIPER-HEIDSIECK, <i>champagne brut</i> , france	29	112
VEUVE CLICQUOT, "yellow label" <i>brut champagne</i> , france	175	
DOM PERIGNON, <i>champagne brut</i> , france	445	

white

'A' BY ACACIA, <i>rosé</i> , california	12	46
KUNG FU GIRL, <i>riesling</i> , washington state	13	50
ESPERTO, <i>pinot grigio</i> , italy	13	50
GIESEN, <i>sauvignon blanc</i> , marlborough, new zealand	13	50
PROVENANCE, <i>sauvignon blanc</i> , napa valley		62
DOMINO, <i>chardonnay</i> , california	11	42
HESS 'SHIRTAIL RANCHES', <i>unoaked chardonnay</i> , lake county	14	54
RODNEY STRONG SONOMA SELECT, <i>chardonnay</i> , sonoma	13	50



red

RODNEY STRONG SONOMA SELECT, <i>pinot noir</i> , russian river	16	62
LA CREMA, <i>pinot noir</i> , willamette valley		80
CHERRY PIE THREE VINEYARDS, <i>pinot noir</i> , california	17	64
ALEXANDER VALLEY VINEYARDS ESTATE, <i>merlot</i> , sonoma	13	50
DOMINO, <i>cabernet sauvignon</i> , california	11	42
Z ALEXANDER BROWN, <i>cabernet sauvignon</i> , north coast	14	54
CHATEAU SMITH, <i>cabernet sauvignon</i> , washington state	14	54
JORDAN, <i>cabernet sauvignon</i> , alexander valley		125
CAYMUS, <i>cabernet sauvignon</i> , napa valley		200
IF YOU SEE KAY, <i>red blend</i> , italy	16	62
BOOM BOOM, <i>syrah</i> , washington state	13	50

whisk(ely)



north america

ANGEL'S ENVY	11	JIM BEAM ORIGINAL	9
BAKER'S 7 Yr.	18	JIM BEAM BLACK	10
BASIL HAYDEN'S	11	JIM BEAM DISTILLER'S MASTERPIECE	23
BOOKER NOE PRIVATE RESERVE CASK STRENGTH	18	JIM BEAM SIGNATURE CRAFT 12 Yr.	11
BUFFALO TRACE	10	KNOB CREEK SMALL BATCH	11
BULLEIT	10	KNOB CREEK 25th ANNIVERSARY SINGLE BARREL RESERVE	23
BULLEIT SMALL BATCH RYE	11	KNOB CREEK SMALL BATCH RYE	11
CROWN ROYAL DELUXE	10	MAKER'S 46	11
EAGLE RARE 10 Yr. SINGLE BARREL	11	MAKER'S MARK CASK STRENGTH	18
COLONEL E.H. TAYLOR SINGLE BARREL	18	MAKER'S MARK	10
COLONEL E.H. TAYLOR STRAIGHT RYE	18	MICHTER'S US 1 SINGLE BARREL RYE	11
ELIJAH CRAIG SMALL BATCH	10	RITTENHOUSE RYE	10
EVAN WILLIAMS SINGLE BARREL	11	SAZERAC RYE 6 Yr.	10
FOUR ROSES SMALL BATCH	11	WHISTLEPIG RYE 10 Yr.	18
HENRY MCKENNA SINGLE BARREL	11	WIDOW JANE 10 Yr.	18
HIGH WEST AMERICAN PRAIRIE	11	WILD TURKEY	10
HUDSON BABY BOURBON WHISKEY	18	WILD TURKEY KENTUCKY SPIRIT SINGLE BARREL	18
JACK DANIEL'S GENTLEMAN JACK	11	WOODFORD RESERVE	11
JACK DANIEL'S OLD NO. 7	9	WOODFORD RESERVE DOUBLE OAKED	11

scotland

BALVENIE DOUBLEWOOD	16
BOWMORE 15 Yr. 'DARKEST'	16
DALMORE 12 Yr.	16
GLENFIDDICH 14 Yr. BOURBON BARREL RESERVE	16
GLENMORANGIE 10 Yr.	11
HIGHLAND PARK 12 Yr.	16
JOHNNIE WALKER BLACK LABEL	11
JOHNNIE WALKER RED LABEL	10
LAGAVULIN 16 Yr.	16
LAPHROAIG 10 Yr.	11
LAPHROAIG TRIPLE WOOD	16
MACALLAN 'FINE OAK' 10 Yr.	16

ireland

REDBREAST 12 Yr.	16
TEELING SMALL BATCH	11
YELLOW SPOT 12 Yr.	23
JAMESON	10
<i>far east</i>	
YAMAZAKI 12 Yr.	16
NIKKA COFFEY GRAIN	11

Flight

(3oz \$29)

Jim Beam Black

Maker's 46

Knob Creek Small Batch

Starters

HOUSE | 10

arugula, bibb lettuce, fennel,
radish, lemon vinaigrette

CAESAR | 12

romaine, fresh parmesan,
garlic croutons

ORANGE & FENNEL SALAD | 11

almonds, goat cheese, arugula,
citrus vinaigrette

add to any salad:
chicken 8 | steak 10 | shrimp 8

CHEF'S SOUP OF THE MOMENT | 8

seasonal selection

SOUTHERN COBB | 15

black eyed peas, corn, bacon, tomato,
avocado, shredded cheese, spicy chicken

Handhelds

choice of fries or house salad

ALL AMERICAN BURGER | 15

double stacked prime beef blend,
american cheese, lettuce, tomato,
mayonnaise, onion

KENTUCKY CRISPY CHICKEN SANDWICH | 14

tomato, spicy slaw

BACON, LETTUCE, FRIED GREEN TOMATO | 14

FISH TACOS | 13

grilled mahi-mahi, cabbage,
tomato salsa, lime ranch, cilantro

STEAMED BUNS | 15

duck, kimchi, apple slaw,
avocado, green onion, spicy mayo

Snacks

AMERICAN CURED HAM PLATE | 14

pimento cheese, drop biscuits

"ELOTE" | 7

sweet corn on the cob,
cotija cheese, lime, cilantro,
spicy mayonnaise

VIDALIA ONION HUSHPUPIES | 8

sorghum catsup

SPINACH & ASIAGO DIP | 10

parker house rolls

CRISPY PORK RINDS & QUESO DIP | 8

manchego & cheddar cheeses

WILD GULF SHRIMP | 14

bayou bbq

CRAB TATER TOTS | 16

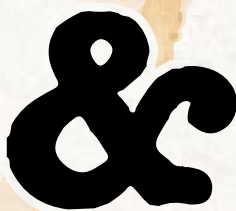
chipotle aioli

CHORIZO QUESADILLA | 11

fennel & radish salsa, lime

NASHVILLE HOT CHICKEN SLIDERS | 12

dill pickles



{ The Meat & 3 }

choice of meat & three sides

meats

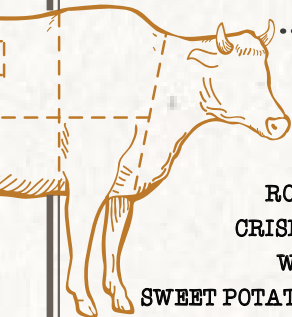
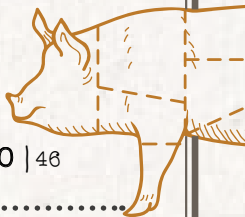
14oz. RIB EYE * | 31 · 8oz. FILET MIGNON* | 23

10oz. FLAT IRON STEAK* | 21

12oz. NY STRIP* | 25

1/2 ROASTED CHICKEN | 21

KENTUKYAKI GLAZED BEEF RIBS FOR TWO | 46



sides

\$8 each ala carte

VEGETABLES IN SEASON

ROASTED BUTTERNUT SQUASH W/PECANS

CRISPY FINGERLINGS W/GARLIC & PARMESAN

WILD MUSHROOMS W/SHERRY & HERBS

SWEET POTATOES W/GINGER | MASHED YUKON GOLD POTATOES

sauces

bourbon butter | house made steak sauce | green peppercorn | red chimichurri

Entrees

BRONZED MAHI MAHI | 21

tomato chow chow, hush puppies

CHICKEN & WAFFLES | 18

batter spiced waffle, honey mustard syrup,
smoked pork belly, pickled onions

GRILLED MOUNTAIN TROUT | 22

wild mushroom succotash,
stone ground grits, bacon vinaigrette

TUNA POKE* | 18

brown rice, lacinato kale, sesame,
avocado, ginger, chili sauce

* Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase the risk of foodborne illness, especially if you have certain health conditions.

