

J's Deli

Breakfast Served All Day

VANESSA'S OATMEAL

Organic whole grain rolled oats, with flax seeds, bananas, blueberries, almond butter and drizzled with honey 11.00

GREEK YOGURT PARFAIT

Greek vanilla yogurt with granola, honey, strawberries, blueberries and bananas 9.00

HOMEMADE MUFFINS

Blueberry, Banana Nut, Cranberry Orange
Corn, Bran & Chocolate Chocolate Chip 4.00

HALF GRAPEFRUIT

Dusted with powdered sugar 6.00

CUP OF SEASONAL FRESH FRUIT

6.00

FRESH SEASONAL BERRIES

8.00

FRESH SQUEEZED ORANGE or GRAPEFRUIT JUICE

Small 4.00/Large 5.00

TOMATO, CRANBERRY, PINEAPPLE or APPLE JUICE

Small 3.00/Large 4.00

FROM THE GRIDDLE

WITH REAL MAPLE SYRUP & WHIPPED BUTTER
ADD FRESH FRUIT FOR AN ADDITIONAL 2.00

BELGIAN WAFFLE 9.00
Topped with fresh whipped cream

CHICKEN & WAFFLES
Fried chicken breast on our
Belgian waffle 14.00

BUTTERMILK PANCAKES
Short Stack 8.00/Full Stack 10.00

BLUEBERRY PANCAKES
Short Stack 10.00/Full Stack 12.00

FRENCH TOAST

THREE SLICES OF HEAVEN SERVED
WITH FRESH BERRIES AND POWDERED SUGAR

EGG CHALLAH
12.00

CINNAMON CHALLAH
14.00

GLUTEN FREE
14.00

BREAKFAST FEAST
Choice of Belgian waffle, short stack of buttermilk pancakes or two slices of French toast. Served with two cage free eggs any style, two strips of bacon, two sausage club links and hash browns *or* potato latke 17.00

CHEESE BLINTZES
Filled with our special blend of cheeses, topped with powdered sugar, served with sour cream and strawberry preserves
One 9.00/Two 12.00/Three 15.00

MATZO BREI
Scrambled with matzo and served with sour cream and apple sauce 13.00

EGGS

WE USE CAGE FREE EGGS AND THE FRESHEST INGREDIENTS

CHOICE OF BAGEL OR TOAST
GLUTEN FREE AVAILABLE AT ADDITIONAL CHARGE

SERVED WITH HASH BROWNS, POTATO LATKE,
SLICED TOMATO, COTTAGE CHEESE OR FRESH FRUIT

UPGRADE TO FRESH BERRIES 2.00
SUBSTITUTE EGG WHITES or ORGANIC EGGS 1.50

TWO CAGE FREE EGGS ANY STYLE 11.00
WITH BACON, TURKEY BACON or SAUSAGE 14.00
WITH MAPLE TURKEY SAUSAGE or CHICKEN SAUSAGE 15.00
WITH HAM STEAK 16.00
WITH HOMEMADE CORNED BEEF HASH 16.00
EGGS AND ONION SCRAMBLE 12.00

KOSHER SALAMI AND EGGS 14.00

THE LEO

Nova lox, eggs and onions scrambled 16.00

SKILLET BREAKFAST

Three cage free eggs scrambled with tomato, onion, bell peppers and Tillamook cheddar cheese, bacon and sausage, served over hash browns 15.00

THE BIG BOY BREAKFAST

Three cage free eggs any style, ham steak, two strips of bacon and two sausage club links 16.00

THE POWER BREAKFAST

Three scrambled egg whites with melted Colby jack cheese and sliced avocado, served with turkey bacon 16.00

SKIRT STEAK AND EGGS

Charbroiled 8oz. skirt steak with three cage free eggs any style 20.00

SIGNATURE OMLETTES

15.00

THREE CAGE FREE EGGS WITH THE FRESHEST INGREDIENTS

CHOICE OF BAGEL OR TOAST
GLUTEN FREE AVAILABLE AT ADDITIONAL CHARGE

SERVED WITH HASH BROWNS, POTATO LATKE,
SLICED TOMATO, COTTAGE CHEESE OR FRESH FRUIT

UPGRADE TO FRESH BERRIES 2.00
SUBSTITUTE EGG WHITES or ORGANIC EGGS 1.50

ADDITIONAL OMELETTE ITEMS 1.50

Cheese, Artichoke Hearts, Asparagus, Avocado, Bell Pepper, Broccoli, Guacamole, Mushrooms,
Pico De Gallo, Olives, Onions, Mushrooms, Tomatoes, Zucchini,
Bacon, Chicken Sausage, Ham, Maple Turkey Sausage, Turkey Bacon

1. POPEYE

Spinach, mushrooms and mozzarella cheese

2. DENVER

Ham, onions, bell peppers and American cheese

3. BAJA

Bacon, jalapeño, queso fresco, pico de gallo and guacamole

4. NEW YORK DELI

Corned beef, New York pastrami, kosher salami and Swiss cheese

5. PALM DESERT

Broccoli, zucchini, asparagus, cherry tomatoes and goat cheese

6. EL PASEO

Artichoke hearts, avocado, tomato and Muenster cheese

7. GREEK

Spinach, mushrooms, onions, tomatoes, Kalamata olives and feta cheese

8. LA QUINTA

Chicken sausage, Ortega Chile, avocado, mushrooms and Tillamook cheddar cheese

9. THE MAGNIFICENT SEVEN

Bacon, sausage, ham, pepper jack cheese, onions, tomato and avocado

BREAKFAST CLASSICS

CAGE FREE EGGS WITH THE FRESHEST INGREDIENTS

SERVED WITH HASH BROWNS, POTATO LATKE, SLICED TOMATO,
COTTAGE CHEESE OR FRESH FRUIT

UPGRADE TO FRESH BERRIES 2.00
SUBSTITUTE EGG WHITES or ORGANIC EGGS 1.50

EGGS BENEDICT

Canadian bacon with two poached eggs on an English muffin with hollandaise sauce 15.00
Substitute avocado 1.50

HUEVOS RANCHEROS

Corn or Flour Tortillas topped with two eggs any style with salsa ranchera and queso fresco 15.00

LOX BENEDICT

Hand sliced Nova Lox with two poached eggs on an English muffin with hollandaise sauce 17.00

BREAKFAST SANDWICH

Scrambled eggs and Tillamook cheddar cheese with bacon, sausage or ham on a croissant 15.00

BREAKFAST BURRITO

Bacon, sausage, or ham with scrambled eggs, pico de gallo, queso fresco and hash browns in a flour tortilla. 16.00

LOX WITH LATKES

Hand sliced Nova Lox served over two potato latkes with tomato, thinly sliced Bermuda onion, crème fraiche and capers 17.00

AVOCADO TOAST

Our special avocado spread with cucumbers, tomatoes, goat cheese, scallions, chai seeds, extra virgin olive oil on multigrain toast. 15.00
Add hard boiled egg 3.00
Add hand sliced Nova lox 5.00

VEGGIE FRITATTA

Fluffy egg whites with spinach, broccoli, asparagus, tomato, Colby jack cheese and guacamole 15.00

FITNESS WRAP

Egg whites, chicken sausage, spinach, avocado and mozzarella cheese in a whole wheat tortilla 16.00

SMOKED FISH PLATES

SERVED WITH BAGEL
AND POTATO SALAD OR COLESLAW

GLUTEN FREE BAGEL AVAILABLE AT ADDITIONAL CHARGE

NOVA LOX

Tomato, cucumbers, thinly sliced Bermuda onion, Kalamata olives, fresh whipped cream cheese and capers 21.00

BBQ COD

Tomato, cucumbers, thinly sliced Bermuda onion, Kalamata olives, fresh whipped cream cheese and capers 24.00

WILD CAUGHT SMOKED WHITEFISH OR WHITEFISH SALAD

Tomato, cucumbers, thinly sliced Bermuda onion, Kalamata olives, fresh whipped cream cheese and capers 19.00

BAKED SALMON

Tomato, cucumbers, thinly sliced Bermuda onion, Kalamata olives, fresh whipped cream cheese and capers 20.00

BRUNCH FOR 2

Your choice of any two of our smoked fish selections with tomato, cucumbers, thinly sliced Bermuda onion, Kalamata olives, and capers. Served with 2 bagels fresh whipped cream cheese, potato salad and coleslaw 35.00

BREAKFAST SIDE ORDERS

ONE LARGE EGG 3.00

HASH BROWNS *or* POTATO LATKE 5.00

BAGEL & CREAM CHEESE 3.50

COTTAGE CHEESE 4.50

GLUTEN FREE BAGEL & CREAM CHEESE 4.50

TOAST *or* ENGLISH MUFFIN 2.50

HAND SKICED NOVA LOX 17.00

GRILLED CHCIKEN BREAST 7.50

ANGUS BEEF PATTY 9.00

TURKEY PATTY 9.00

BACON, TURKEY BACON *or* SAUSAGE 5.00

MAPLE TURKEY SAUSAGE *or* CHICKEN SAUSAGE 6.50

HOMEMADE CORNED BEEF HASH 6.50

SLICED TOMATO 3.00

KALAMATA OLIVES 3.50

AVOCADO *or* HOMEMADE GUACAMOLE 3.00

HOMEMADE SALSA 3.00

SOUPS

CHICKEN NOODLE

CUP 6.00/BOWL 8.00

KREPLACH

CUP 7.00/BOWL 9.00

MUSHROOM BEEF BARLEY

CUP 6.00/BOWL 8.00

CHICKEN IN THE POT

Please allow 25 minutes

Half chicken, matzo ball, kreplach, noodles, rice, vegetables in chicken broth 20.00

MATZO BALL NOODLE

CUP 7.00/BOWL 9.00

SWEET & SOUR CABBAGE

CUP 7.00/BOWL 9.00

SOUP OF THE DAY

CUP 7.00/BOWL 9.00

BEEF CHILI

Homemade beef chili, topped with cheddar cheese, chopped onion and sour cream 10.00

APPETIZERS

ANGUS BEEF SLIDERS

Three sliders, with American cheese, Lettuce, tomato and Russian dressing 14.00

RUEBEN SLIDERS

Three sliders with New York pastrami or corned beef with Swiss cheese, sauerkraut and Russian dressing 15.00

HUMMUS PLATE

Served with broccoli, carrots, cucumber, and homemade pita chips 11.00

CHOPPED CHICKEN LIVER

Served with sliced tomato and onion and double baked rye bread 12.00

NACHO GRANDE

Homemade tortilla chips, refried beans, mozzarella, cheddar cheese, tomato, black olives, scallions, guacamole and sour cream
Your choice of grilled chicken breast or Angus ground beef 16.00

BUFFALO WINGS

Served with our homemade ranch dressing
6 wings 10.00/12 wings 14.00

BRISKET QUESADILLA

Colby jack and Tillamook cheddar cheese, topped with guacamole, pico de gallo and sour cream 14.00

MOZZARELLA

or ZUCHINNI STICKS

Served with our marinara sauce
10.00/COMBO 14.00

PICKLED

or CREAMED HERRING

Served with sliced tomato and onion and double baked rye bread 11.00

HAND MADE POTATO LATKES

One 5.00/Two 8.00/Three 11.00

STUFFED KISHKA

Served with brown gravy 9.00

SALADS

Add tuna salad, chicken salad, egg salad or grilled chicken 3.50
Add grilled salmon 6.00

ASIAN CHICKEN SALAD

Grilled marinated chicken breast, scallions, mandarin oranges, sliced almonds, crispy rice noodles and crispy wontons on mixed greens tossed with our homemade sesame dressing 16.00

ITALIAN CHOPPED SALAD

Italian salami, chicken breast, provolone cheese, avocado, roma tomato, garbanzo beans, Bermuda onion, pepperoncini and mixed greens tossed with our house made vinaigrette 16.00

AMY'S CHOPPED SALAD

Roasted beets, roma tomato, Bermuda onion, goat cheese, green apple and walnuts tossed with our house made raspberry vinaigrette 15.00

COBB SALAD

Grilled chicken breast, bacon, hardboiled egg, avocado, gorgonzola cheese, roma tomato, and cucumber on mixed greens with our homemade ranch dressing 16.00

GREEK SALAD

Cucumber, cherry tomato, artichoke hearts, Bermuda onion, Kalamata olives, garbanzo beans and feta cheese on romaine tossed with our house made vinaigrette 15.00

RON'S CHEF SALAD

Julienne fresh roasted turkey, ham, Swiss, American cheese, cherry tomato, hardboiled egg on mixed greens with bleu cheese dressing 16.00

MEDDE'TERRANIAN SALAD

Homemade falafels, chopped cucumbers, cherry tomatoes, Bermuda onion, hardboiled egg and pita chips on baby greens with tahini and tzatziki dressing 15.00

SKIRT STEAK SALAD

Grilled skirt steak with romaine, avocado, gorgonzola cheese, Bermuda onion, cherry tomato, topped with onion rings and tossed in our house made vinaigrette dressing 20.00

DELI SALAD

New York black pastrami, corned beef, Swiss cheese, black olives, garbanzo beans, pepperoncini on mixed greens with Russian dressing 16.00

TRIFECTA SALAD

Combination of all white albacore tuna salad, chicken salad and egg salad with cherry tomato, cucumber and hardboiled egg on romaine with Thousand Island dressing 16.00

SPANISH TOSTDADA

Homemade tortilla shell, shredded iceberg lettuce, tomato, black olives, pickled jalapeño, queso fresco, cheddar cheese, guacamole and sour cream. Your choice of grilled chicken breast, Angus ground beef or carne asada 19.00

CAESAR SALAD

Romaine, shredded Parmesan cheese and homemade croutons tossed in our Caesar vinaigrette dressing 15.00

GARDEN SALAD

Tomato, cucumber, carrots, mozzarella cheese and homemade croutons with our house made vinaigrette dressing 9.00

Add cup of soup 6.00

THE CARVING BOARD

SERVED ON OUR DOUBLE BAKED RYE,
EGG CHALLAH, SOURDOUGH OR MULTIGRAIN
GLUTEN FREE BREAD AVAILABLE AT ADDITIONAL CHARGE

CHOICE OF COLESLAW, POTATO SALAD OR FRENCH FRIES
SUBSTITUTE ONION RINGS, SWEET POTATO FRIES OR FRESH FRUIT 3.00

MAKE IT LEAN 2.50

NEW YORK BLACK PASTRAMI
19.00

OVEN ROASTED TURKEY BREAST
with lettuce & tomato 19.00

SLOW ROASTED BEEF BRISKET
19.00

BAKED HAM
with lettuce & tomato 16.00

ALBACORE TUNA SALAD
with lettuce & tomato 17.00

CHICKEN SALAD
with lettuce & tomato 17.00

TONGUE
20.00

BLAT
*bacon, lettuce, avocado and tomato
on toasted sourdough bread* 15.00

HOMEMADE CORNED BEEF
19.00

RARE ROAST BEEF
with lettuce & tomato 19.00

TURKEY PASTRAMI
18.00

KOSHER SALAMI
16.00

CRANBERRY TUNA SALAD
with lettuce & tomato 17.00

EGG SALAD
with lettuce & tomato 15.00

CHOPPED LIVER
with raw onion 16.00

GRILLED CHEESE
*with American cheese on
grilled sourdough bread* 12.00

HALF & HALF

Half sandwich from the above sandwich selections with a cup of soup or garden salad
17.50

TRIPLE DECKERS

TURKEY CLUB
Fresh roasted turkey breast, bacon,
avocado, Swiss cheese, lettuce, tomato
and Russian dressing on toasted
bread 19.00

NEW YORK NEW YORK
Double New York black pastrami,
with Swiss cheese, sliced tomato
double baked rye bread 20.00

HAM, TURKEY AND SWISS
Baked ham, fresh roasted turkey
breast, Swiss cheese, sliced tomato,
and deli mustard on double baked multigrain
rye bread 19.00

**CORNED BEEF
& CHOPPED LIVER**
Open-faced on double baked rye bread
with sliced tomato and raw onion 19.00

SPECIALTY SANDWICHES

GLUTEN FREE BREAD AVAILABLE AT ADDITIONAL CHARGE

CHOICE OF COLESLAW, POTATO SALAD OR FRENCH FRIES
SUBSTITUTE ONION RINGS, SWEET POTATO FRIES OR FRESH FRUIT 3.00

MAKE IT LEAN 2.50

THE RUEBEN

New York black pastrami or corned beef with Swiss cheese and sauerkraut on grilled double baked rye bread. Served with onion rings 21.00

THE RUEBINSKI

New York black pastrami & corned beef with Swiss cheese and sauerkraut on grilled double baked rye bread. Served onion rings 21.00

HOT OPEN FACE

Fresh roasted turkey breast, beef brisket or our homemade meatloaf served over egg challah with mashed potatoes and gravy 19.00

CHICKEN DELIGHT

Grilled chicken breast, avocado, bacon, lettuce, tomato, Swiss cheese and mayo on toasted multigrain bread 19.00

FRENCH DIP

with roast beef or beef brisket on a on a French roll, served with Au Jus 19.00

SKIRT STEAK SANDWICH

Charbroiled skirt steak with caramelized onions, sautéed mushrooms, lettuce and sliced tomato on a French roll 20.00

BBQ BEEF BRISKET

Beef brisket slow roasted in our tangy bbq sauce, topped with coleslaw and onion rings on an onion roll 19.00

PHILLY CHEESESTEAK

Grilled rib eye, provolone cheese, sautéed onions and bell peppers on a French roll 18.00

TUNA SALAD

or CHICKEN SALAD MELT

Smothered with Tillamook cheddar cheese on grilled double baked rye bread 18.00

THE DELI MELT

Choice of New York pastrami, corned beef, fresh roasted turkey breast or roast beef with avocado, Swiss cheese and Russian dressing on grilled sourdough bread 20.00

HOMEMADE MEATLOAF

Served hot with lettuce, tomato and 18.00

VEGGIE SANDWICH

Avocado, cucumber, sliced tomato, carrots, Bermuda onion, cauliflower, Muenster cheese and hummus on toasted multigrain bread 17.00

MONTE CRISTO

Baked ham, fresh roasted turkey breast and Swiss cheese on egg challah dipped in batter and lightly fried. Topped with powdered sugar and served with strawberry preserves and sour cream 19.00

CHARBROILER

ON FRESHLY BAKED BRIOCHE BUN, WHOLE WHEAT BUN OR ONION ROLL
GLUTEN FREE BREAD AVAILABLE AT ADDITIONAL CHARGE

CHOICE OF COLESLAW, POTATO SALAD OR FRENCH FRIES
SUBSTITUTE ONION RINGS, SWEET POTATO FRIES OR FRESH FRUIT 3.00

OUR BURGERS ARE MADE FROM ½ POUND ANGUS BEEF
SUBSTITUTE SHELTON FARM TURKEY PATTY ON ANY OF OUR BURGER SELECTIONS

BURGER ADD-ONS 1.50

Cheese, Bell Peppers, Grilled Onions, Pepperoncini, Jalapeño,
Sauerkraut, Sautéed Mushrooms, Spinach

PREMIUM BURGER ADD-ONS 3.00

Avocado, Bacon, Beef Chili, Fried Egg, Guacamole

HAMBURGER

Crisp lettuce, tomato and Bermuda
onion on a brioche bun 15.00

IMPOSSIBLE BURGER

Avocado, sliced tomato, lettuce
Bermuda onion, Muenster
cheese Russian dressing on a
whole wheat bun 18.00

BBQ BACON CHEESEBURGER

Bacon, American cheese and onion
rings with our tangy bbq sauce
on an onion roll 17.50

MUSHROOM BURGER

Sautéed Mushrooms with Gorgonzola
cheese on an onion roll 16.50

PATTY MELT

Grilled onions and Tillamook cheddar
on grilled doubled baked rye bread 16.00

GUACAMOLE BACON BURGER

Homemade guacamole, bacon, lettuce,
tomato, Bermuda onion, Colby jack
on a Brioche bun 17.50

BREAKFAST BURGER

Fried egg, bacon, hash browns, bacon
and American cheese on a brioche bun
17.00

VIENNA BEEF HOT DOG

Grilled with chopped onion 10.00
Add cheese 1.50
Add beef chili 3.00

WRAPS

BAJA WRAP

Fresh roasted turkey breast, bacon,
avocado, tomato, lettuce and our
homemade ranch dressing in a
spinach tortilla 18.00

BUFFALO CHICKEN WRAP

Breaded chicken breast, avocado,
tomato, lettuce, mozzarella cheese
And buffalo hot sauce in a sundried
tomato tortilla 18.00

RUEBEN WRAP

New York pastrami, and corned beef,
Swiss cheese, sauerkraut and Russian
in a warm flour tortilla 19.00

FALAFEL WRAP

Homemade falafels, hummus, avocado,
cucumbers, tomato, Bermuda onion,
cilantro and baby greens in a whole
wheat tortilla 16.50

CHICKEN CAESAR

Grilled chicken breast, romaine, shredded parmesan cheese, homemade croutons and our

Caesar vinaigrette dressing in a spinach tortilla 19.00

DINNER ENTREÉS

*Served with a small garden salad, small Caesar salad or a cup of soup
Upgrade to matzo ball soup 2.50*

SKIRT STEAK

Charbroiled 8 oz. skirt steak with our special marinade, served with Idaho baked potato and mixed vegetables 24.00

BEEF BRISKET

Our slow roasted beef brisket served with served with our homemade potato latke and mixed vegetables 21.00

HOMEMADE MEATLOAF

Our special recipe of blended ground meats, served with caramelized carrots and buttermilk mashed potatoes with brown gravy 18.00

CORNED BEEF & CABBAGE

Our tender homemade corned beef, served with steamed cabbage and boiled potatoes 22.00

HOT PASTRAMI PLATE

Our hand cut New York Black pastrami, served with French fries and coleslaw 22.00

CALVES LIVER

Topped with sautéed onions and bacon, served with Idaho baked potato and mixed vegetables 22.00

BABY BACK RIBS

Marinated in our tangy bbq sauce, served with baked beans and coleslaw 23.00

BEEF KNOCKWURST

Grilled or steamed served with baked beans and French fries 17.00

ROASTED HALF CHICKEN

Roasted with a special blend of herbs and spices, served with buttermilk mashed potatoes and mixed vegetables 19.00

CHICKEN POT PIE

A classic! All white meat, potatoes, peas, carrots and mushrooms in a béchamel sauce 19.00

TURKEY DINNER

Fresh roasted turkey with our challah stuffing, buttermilk mashed potato, homemade turkey gravy and cranberry sauce 21.00

SALMON FILET

Grilled salmon filet served with rice pilaf and steamed spinach 24.00

FISH & CHIPS

Beer battered Alaskan cod served with French fries and coleslaw 18.00

FISH TACOS

Grilled Alaskan cod with cabbage, queso fresco and our homemade salsa, served with coleslaw and fresh guacamole 17.00

SPAGHETTI AND MEATBALLS

Spaghetti pasta with homemade meatballs in our spicy marinara sauce, served with garlic bread 18.00

FETTUCCHINI ALFREDO

Fettuccini pasta with sautéed chicken breast in our made to order alfredo sauce, served with garlic bread 18.00

EARLY DINNER SPECIALS

15.00

Offered from 4PM to 6PM Daily

Includes small garden salad or cup of chicken noodle soup

Choose one side: French fries, buttermilk mashed potatoes with gravy, coleslam, potato salad or mixed vegetables

(Available for Dine-In Only)

***no substitutions ***

**BEEF BRISKET, HOMEMADE MEATLOAF,
CALVES LIVER, BABY BACK RIBS,
ROASTED HALF CHICKEN, TURKEY DINNER,
FISH & CHIPS *or* FISH TACOS**

SIDE DISHES

COLESLAW 5.00
POTATO SALAD 5.00
MACARONI SALAD 5.00
CUCUMBER SALAD 5.00
TABBOULEH 6.00
BABA GANOUSH 6.00
BUTTERMILK MASHED POTATO 6.00
IDAHO BAKED POTATO 7.00
GRILLED *or* STEAMED MIXED VEGETABLES 7.00
SAUTÉED *or* STEAMED SPINACH 7.00
STEAMED BROCCOLI 7.00
CARAMELIZED CARROTS 6.00
BAKED BEANS 6.00
RICE PILAF 6.00
HOMEMADE CHALLAH STUFFING 6.00
FRENCH FRIES 5.00
SWEET POTATO FRIES 6.50

BEVERAGES

FOUNTAIN BEVERAGES

Coke Diet Coke, Lemonade
or Dr. Pepper 3.50

ICED TEA

Black *or* Tropical 3.50

BOTTLED WATER

Aqua Panna *or* San Pelegrino

LAVAZZA COFFEE

Regular *or* Decaf 4.00
Espresso 4.50
Latte
Cappuccino 5.00

Premium Whole Leaf Tea

English Breakfast, Green,
Mint, Chamomile & Earl Grey

DR. BROWNS SODA

Cream, Diet Cream, Black Cherry
Diet Black Cherry, Ginger Ale,
Root Beer & Cel-Ray

PHOSPHATE

Vanilla *or* Chocolate 4.00

MILKSHAKE

Small 4.00 / Large 7.00

4.00

Vanilla, Chocolate *or* Strawberry 6.00

DESSERTS

NEW YORK CHEESECAKE
8.00

BLUEBERRY CHEESECAKE
9.00

RASPBERRY VANILLA CHEESECAKE 9.00
9.00

FOUR LAYER CHOCOLATE CAKE
10.00

FOUR LAYER CARROT CAKE 10.00
10.00

FOUR LAYER LEMON CAKE
10.00

CHOCOLATE ÉCLAIR
8.00

NAPOLEON
8.00

HOT FUDGE SUNDAE
7.50

VANILLA, CHOCOLATE
or STRAWBERRY ICE DREAM
6.00

BLACK & WHITE COOKIE
4.50

APPLE STRUDEL
5.50

RICE PUDDING
5.00

BREAD PUDDING
7.50

NOODLE KUGEL
7.50

CHOCOLATE CHIP DANISH
4.50

CINNAMON ROLL
4.00

HAMANTASCHEN
4.00

If you have any food allergies or special dietary restrictions, please notify your server and we will do our best to accommodate you. Our food is prepared in a kitchen that contains nuts, glutes and other allergens. Although, every effort is made to avoid cross contamination of allergens, we cannot guarantee that food items will not inadvertently come in contact with another during preparation. Olives may contain pits or pit fragments. Not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Sales tax will be added to taxable items. Prices and availability may change without notice. We are not responsible for lost or stolen items. We reserve the right to refuse service to anyone. Please drink responsibly. Government warning: (1) According to the surgeon General, women should not drink alcoholic beverages during pregnancy because

of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems. Split charge 5.00

J's CLASSIC COCKTAILS

14.00

THE MANHATTAN

*Rittenhouse 100 proof rye,
Antica Ricetta sweet vermouth,
Grand Marnier and Angostura,
bitters garnished with a lemon twist*

LEMON DROP

*Hanson organic lemon vodka
Triple sec and freshly squeezed
lemon juice in a sugared rim*

MOJITO

*Flor de Cana rum aged four years,
fresh mint leaves, homemade
mint syrup, freshly squeezed
lime juice, splash of sparkling
water and Angostura bitters*

THE NEW YORK SOUR

*Redemption rye whiskey, red wine,
freshly squeezed lime juice and simple
syrup, garnished with sliced orange
and maraschino cherry*

BLOODY MARY

*Smirnoff vodka with our homemade
Bloody Mary mix. Hot & Spicy!*

THE WEST SIDE

*Plymouth gin, Cointreau and freshly
squeezed lemon juice garnished with
an orange twist*

PINK LADY

*Finlandia grapefruit vodka,
freshly squeezed grapefruit juice,
homemade sweet & sour and*

THE JESPER

*Belvedere vodka, Plymouth gin,
Lilet Blanc, Angostura bitters and
Elderflower, garnished with a lemon twist*

FRENCH 75

*Tanqueray 10, Champagne, freshly
squeezed lemon juice, simple syrup,
garnished with a sliced orange*

MINT JULIP

*Makers Mark 46, fresh mint leaves,
homemade mint syrup, splash of sparkling
water and Angostura bitters*

OLD FASHIONED

*Knob creek small batch rye, muddled
orange, maraschino cherries, brown sugar,
Angostura bitters and a splash of club soda*

MAI TAI

*10 Cane rum, Zacapa dark rum,
orange curacao, freshly squeezed lime
juice and orgeat, garnished pineapple
and maraschino cherry*

MOSCOW MULE

*Wheatley vodka, Bundaberg ginger beer
and freshly squeezed lime juice, garnished
with lime*

MARGARITA

*Espolon tequila, homemade sweet & sour,
Cointreau and fresh squeezed orange juice,
garnished with lime and salted rim*

COSMO

*Hanson organic lemon vodka, Cointreau,
freshly squeezed lime juice and cranberry juice,
garnished with a lemon twist*

*Elderflower liqueur garnished with
lemon and sugared rim*