

In The Hands

Truffle Fries +3 Duck Fat Fries +5 / Tots +3 Sweet Potato Fries +3  
Mixed Greens +3 Caesar +4  
Seasonal Veggies +3  
\*Gluten/Dairy Free Bun +2 Pretzel Bun +2

J.LAW BURGER\* 20  
2 (4oz) smash burgers,  
american cheese, L,T,O,  
j.law sauce, brioche

THATS MY JAM BURGER\* 21  
2 (4oz) smash burgers,  
bacon jam, gorgonzola,  
balsamic reduction, brioche

OKLAHOMA ONION SMASH\* 20  
2 (4oz) shaved onion pressed  
smash burgers, american cheese,  
pickles,  
j law sauce, brioche

CHICKEN SANDO 21  
2 giant buttermilk tenders,  
cranberry relish, smoked gouda,  
hot honey, arugula, pretzel bun

SALMON BLTA\* 21  
grilled salmon, bacon, lettuce,  
tomato, avocado, caper aioli,  
sourdough

PULLED MUSHROOM BANH MI\* 19  
pickled vegetables, cucumber,  
black bean pate, cilantro,  
chili crisp aioli, sweet potato fries

REUBEN SANDWICH 20  
shaved corned beef, swiss,  
thousand island, sauerkraut,  
marble rye

FRENCH DIP 23  
house smoked brisket, provolone  
caramelized onions, arugula  
horseradish aioli, crispy shallots,  
wedge

STREET TACOS GF 22  
carne asada or blackened shrimp,  
avocado cucumber salad,  
cotija cheese, pickled red onions  
& jalapenos, corn tortillas,  
chipotle ranch dusted tostones

Bowls

BANG BANG BOWL\* 26  
crispy chicken -or- crispy shrimp,  
carrots, avocado, cucumbers, pickled jalapenos & red onions  
sesame seeds, rice, bang bang sauce  
SUB Pulled Tamari Mushrooms GF VG option

CARNE ASADA BOWL GF 27  
pulled braised beef, black beans, avocado, pico,  
pickled red onions & jalapenos, salsa roja,l ime crema, rice

JFC BOWL 26  
country tenders, mashed potatoes,  
buttery corn, gravy, cheese

For the Table

WHIPPED RICOTTA  
cranberry whipped ricotta,  
walnuts, maple brown butter,  
toasted sourdough 16

PRETZEL  
warm w/ IPA cheese 12

J LAW NACHOS  
chili, queso,  
monterey jack, pico de gallo,  
cotija,  
lime crema, salsa roja,  
pickled jalapenos,  
corn tortillas 18

BRUSSELS SPROUTS\*  
crumbled bacon, bell pepper,  
balsamic glaze, crispy  
shallots 17

WINGS\*  
buffalo, thai sesame garlic,  
maple bourbon bacon (Dry  
Rub) 17

NASHVILLE CHICKEN  
TENDERS  
nashville dusted tenders,  
come back sauce 14

SHORT RIB POUTINE\*  
tater tots, red wine braised  
short rib,wisconsin curds,  
demi glaze 18

BANG BANG SHRIMP\*  
quinoa crusted shrimp,  
bang bang sauce, sesame  
seeds 18

DUCK FAT FRIES  
SM 9/ LRG 14 GF  
hand-cut idaho potatoes,  
sea salt, herbs,  
maple mustard aioli

CHICKEN &  
LEMONGRASS  
DUMPLINGS  
chili oil crisp, black vinegar,  
scallions, sesame seeds 14

LOADED TOTS\*  
tillamook cheddar, crumbled  
bacon, chipotle crema, chives  
15

EGGPLANT STACKER  
crispy eggplant, mozzarella,  
whipped ricotta, pesto, red  
sauce 16

Soups & Greens

Protein: Chicken +6/ Salmon +11/ Steak +11/ Shrimp + 8

FRENCH ONION SOUP\* 11  
crostini, swiss.

FATTOUSH SALAD\* 15  
mixed greens, tomato, red onion, cucumber,  
kalamata olives, feta  
crispy pita, mediterranean dressing

ARUGULA SALAD GF 15  
roasted butternut squash, pomegranate seeds,  
pecans, gorgonzola, fig vinaigrette

KALE SALAD GF 15  
shredded kale, apples,  
dried cranberries, sunflower seeds pecorino, sage  
vinaigrette

N.E. CLAM CHOWDER GF 12  
bowl

J. LAW CAESAR\* 14  
chopped romaine, shaved parm,  
pretzel croutons

KALE-I- FORNIA SALAD\* 27  
panko chicken breast, shaved kale, dried  
cranberries, asiago cheese,  
tangy caesar, buttery breadcrumbs  
chili crisp oil

GIRL DINNER\* 26  
caesar salad, truffle fries, &  
Espresso Martini



Artisan Pizza

12 in GF Crust +2

CACIO E PEPE (WHITE  
PIE) 20  
parmesan reggiano, mozzarella,  
cracked black pepper,  
roasted garlic oil

PEPPERONI & HOT HONEY  
(WHITE PIE) 21

pepperoni, whipped ricotta,  
mozzarella, roasted garlic oil,  
hot honey

POPEYE (WHITE PIE) 20  
spinach, mushrooms, mozzarella,  
ricotta, roasted garlic oil

CHICKEN BACON RANCH  
(WHITE PIE) 22  
crispy chicken, crumbled bacon,  
mozzarella cheese, ranch dressing

STATEN ISLAND 20  
meatballs, ricotta, mozzarella  
red onion, cherry peppers,  
red sauce

BUTCHERS PIE 23  
bacon, sausage, meatballs,  
pepperoni, mozzarella,  
red sauce

MARGHERITA 18  
fresh mozzarella, parmesan,  
basil oil red sauce

EGGPLANT & RICOTTA 20  
breaded eggplant,  
whipped ricotta  
mozzarella, basil oil red sauce

Mains

SHORT RIB\* 34  
red wine braised, mashed potatoes,  
brussels & root vegetables, pan jus

SALMON\* 29  
brown sugar glaze, sweet potato  
puree,  
brussels sprouts, panko hazelnut  
crunch

CHICKEN SCARPARIELLO\* 27  
panko chicken breast, sweet italian  
sausage, potatoes, hot cherry  
pepper, white wine, lemon

RAMEN 25  
chashu pork, jammy egg, tokyo  
noodles, scallions, tare, tonkotsu  
broth

BUTTERNUT SQUASH  
RAVIOLI 25  
butternut squash stuffed ravioli,  
brown butter, sage, seasoned  
breadcrumbs

RIGATONI\* 27  
short rib, red sauce, brandy, cream,  
whipped ricotta

\*Consumer advisory consumption of raw or undercooked meat, poultry, eggs or seafood may increase the risk of illness\*  
No Separate Checks. 20% gratuity added to parties of 8 or more  
\*Items with an Asterisk may be modified to Gluten Free\*

## J. Law Cocktails

### BACK IN BLACK 14

gin, blackberry, lemon, honey

### MATERIAL GIRL 14

vodka, white cranberry,  
pomegranate, rosemary, lime

### LEVITATING 14

vodka, pear, lemon, elderflower,  
prosecco

### TEXAS SUN 14

gin, pear, apple cider, gingerbeer

### NOVEMBER RAIN 14

bourbon, amaro, cinnamon anise

### GETTIN' FIGGY WITH IT 14

dark rum, light rum, fig, mint

### HOT IN HERRE 13

jalapeno tequila, prickly pear,  
allspice, lime

### OLD TIME ROCK & RUM 14

rum, maple syrup, angostura

### VANILLA BIRCH OLD FASHIONED 15

vanilla bourbon, wild moon birch  
liqueur, orange, cherry

### LINGER 14

tequila, cranberry, rosemary, lime

### FALL SANGRIA 13

## Espresso Martini's

### CLASSIC ESPRESSO 14

vanilla vodka, house brewed espresso, coffee liqueur, irish cream

### VANILLA ICE ICE BABY 14

Litchfield Vanilla Bourbon, house brewed espresso, coffee liqueur, irish cream, mini donut

### POUR SOME SUGAR ON ME 14

caramel vodka, house brewed espresso coffee, coffee liqueur, Irish cream, sea salt

### PUMP UP THE JAM 14

vanilla vodka, pumpkin liqueur, cinnamon, anise, irish cream

## Spiritless Cocktails/ Wine

### FALL MOCK MULE 7

apple cider, ginger beer,  
lime

### BLACKBERRY FIZZ 7

blackberry, lavender,  
lemon ,bubbles

### PROSECCO (N/A) 10

### APEROL SPRITZ (NA) 11

## Wine

### CASA CORTELLI 10

Prosecco

### I HEART 35

Prosecco  
Italy

### ALVERDI 10

Pinot Grigio  
Italy

### KRIS 11/37

Pinot Grigio  
Italy

### PROTOCOLO 9/33

Rose  
Spain

### SIMI 11/39

Chardonnay  
California

### SEA SUN 11/40

Chardonnay  
California

### LA PLAYA 10

Sauvignon Blanc  
France

### CROSSINGS 11/36

Sauvignon Blanc  
New Zealand

### BONANZA BY CAYMUS 14/48

Cabernet  
California

### GREENWING 11/38

Cabernet  
California

### CLINE 12/45

Pinot Noir  
Sonoma

### LUIGI BOSCA 11/39

Malbec  
Argentina

## Weekly Specials

TUESDAY:  
1/2 PRICE BOTTLES OF WINE  
BURGER & BREW NIGHT \$20

HAPPY HOUR TUESDAY- FRIDAY  
3PM-5:30PM  
\$12 PIZZAS  
\$8 SELECT APPS  
\$10 J.LAW CRAFT COCKTAILS  
\$6 SELECT WINES  
\$5 SELECT DRAFTS

THURSDAY:  
\$10 ESPRESSO MARTINI NIGHT  
6PM- 8PM

WEEKEND BRUNCH: SATURDAY & SUNDAY