

PIZZA

MARGHERITA PIZZA

Mozzarella, Tomato, Basil, Housemade Marinara.

TRUFFLE MUSHROOM PIZZA

Cremini, Button, Potatoes, Mozzarella, Parmesan, Jalapeño Bechamel, Truffle Oil, Green Onions.

PEPPERONI CLASSICO

Pepperoni, Green Peppers, Onion, Mozzarella, Housemade Marinara.

STARTERS

HOT THAI LETTUCE WRAPS

Crispy Chicken, Bell Peppers, Crunchy Noodles, Cashews, Green Onion, Spicy Yogurt.

Sub Tofu For Vegetarian 

CALAMARI

Chorizo, Crispy Jalapenos, Crispy Banana Peppers, Green Onion, Tzatziki.

PHILLY CHEESE STEAK EGG ROLLS

Shaved Prime Rib, Cheddar, Onion, Eggroll, Bourbon Mustard And Sweet Chili Drizzle.

SWEET & SPICY CHICKEN

Crispy Chicken, Wontons, Cucumbers, Sesame Seeds.

BOURBON PORK SLIDERS

Braised Shredded Pork, Coleslaw, Chipotle Aioli.

SPINACH ARTICHOKE & FETA DIP

Tortilla Chips, Jalapeños, Sun Dried Tomatoes.

FRIES YOUR WAY

Your Choice Of Truffle, Yam, Cajun, French Or Onion Rings. Upgrade To Poutine +\$5

POTATO SKINS

Crispy Potato Skins, Cheddar Cheese, Bacon Bits, Green Onions, Sour Cream.

CRISPY COD TACOS

Beer-Battered Cod, Fresh Slaw, Jalapeño Cilantro Sauce.

Sub Crispy Avocado For Vegetarian 

PEROGIES

Potato & Cheddar Cheese Perogies, Fried Onion, Bacon Bits, Sour Cream.

NACHO PLATTER

Corn Tortilla Chips, Mozzarella, Cheddar, Jalapeños, Olives, Banana Peppers, Green Onions.

| | | | | |
|-----------------|---|-------------|---|------------|
| • PULLED PORK | 5 | • TACO BEEF | 5 | HALF ORDER |
| • CAJUN CHICKEN | 5 | • GUACAMOLE | 5 | |

CHICKEN WINGS

Wings Tossed With A Sauce, Or Seasoning Of Your Choice.

CAULIFLOWER BITES

Crispy Cauliflower Bites With A Sauce, Or Seasoning Of Your Choice.

| | | | |
|-------|-----------------|---------|-----------------|
| • HOT | • SALT & PEPPER | • GREEK | • TERIYAKI |
| • BBQ | • LEMON PEPPER | • THAI | • JAMAICAN JERK |

SOUPS & SALADS

ALL SALADS CAN BE PREPARED WITH GRILLED AVOCADO OR TOFU AS A VEGETARIAN OPTION 

FRENCH ONION SOUP

Baked With Crostini, Mozzarella, Parmesan.

SOUP OF THE DAY

Fresh Soup Made Every Morning. Ask Your Server For Details.

CAJUN CHICKEN DATE

Blackened Chicken Breast, Spring Mix, Romaine Blend, Black Beans, Corn, Feta, Dates, Avocado, Peanut Lime Vinaigrette.

BLACKENED CHICKEN CAESAR

Blackened Chicken Breast, Romaine Lettuce, Parmesan, Garlic Herb Crostini.

CALIFORNIA SPRING

Grilled Chicken Breast, Mixed Greens, Cabbage, Carrots, Strawberries, Feta, Avocado, Candied Pecans, Honey Lime Dressing.

TUNA TATAKI TIME

Tuna Tataki, Mixed Greens, Cucumber, Edamame Beans, Crispy Noodles, Cashews, Avocado, Peanut Lime Dressing.

QUINOA CHICKEN

Grilled Chicken, Quinoa, Avocado, Feta, Bell Peppers, Apple, Cucumber, Tomato, Balsamic Vinaigrette.

BETWEEN THE BUN

ALL BEEF BURGERS ARE MADE WITH LOCAL TWO RIVERS GRASS-FED BEEF.

SUB SALAD +\$3, YAM FRIES OR TRUFFLE FRIES +\$4

ANY BEEF PATTY MAY BE SUBSTITUTED WITH A

GARDEN VEGGIE PATTY. 

21

JACK'S CLASSIC BURGER

Two Rivers Grass Fed Beef, Hand-Pressed Angus Beef, Cheddar, Lettuce, Tomato, Onion, Secret Sauce.

21.5

BOURBON JACK BURGER

Two Rivers Grass Fed Beef, Bacon, Smoked Aged Cheddar, Onion Ring, Lettuce, Tomato, Bourbon BBQ Sauce, Secret Sauce.

24

DOUBLE STACK SMASH BURGER

Double Stacked Two Rivers Grass Fed Beef Patties, Cheddar Cheese, Grilled Onions, Lettuce, Tomato, Pickles, Secret Sauce.

21.5

CRISPY PORTOBELLO SANDWICH

Crispy Portobello, Cremini, Fresh Herb Ricotta, Spinach, Cherry Tomato, Red Onion, Basil, Secret Sauce.

21

CAJUN CHICKEN SANDWICH

Blackened Chicken, Bacon, Aged Cheddar, Lettuce, Tomato, Secret Sauce.

19

PHILLY CHEESESTEAK SANDWICH

AAA Top Sirloin Steak, Sautéed Peppers, Onions, Mushrooms, Provolone Cheese.

19

GRILLED CHEESE & FRIES

Sourdough, Melted Cheeses, Side Of Fries

21

CRISPY CHICKEN BURGER

Buttermilk Fried Chicken Breast, Bacon, Jalapeño Jack, Lettuce, Tomato, Coleslaw, Chipotle Aioli.

16.5

PESTO CHICKEN QUESADILLA

Chicken Breast, Cranberries, Roasted Red Peppers, Spinach, Mozzarella, Salsa, Sour Cream.

12

MAINS

19

FISH 'N CHIPS

2 Piece Cod, House Made Craft Beer Batter, Coleslaw, Tartar.

18

HOUSEMADE CHICKEN STRIPS AND FRIES

Hand-Breaded Chicken Strips, Fries, Bourbon Mustard Dip.

19

TOKYO TUNA BOWL

Seared Sesame Tuna, Sushi Rice, Mango, Avocado, Cucumber, Carrot, Nori, Radish, Edamame Beans, Pickled Ginger, Miso Carrot Ginger Vinaigrette, Spicy Yogurt.

Sub Tofu or Grilled Avocado for Vegetarian 

26

CHICKEN MAC & CHEESE

Fresh Chicken Breast, Broccoli, Mushrooms, Smoked Gouda, Mozzarella, Parmesan.

19.5

CHICKEN PARM POMODORO

Crispy Breaded Chicken Breast, Fettuccine, Housemade Tomato Sauce, Mozzarella, Pomodoro, Basil. Garlic Toast + \$4

18

TERIYAKI CHICKEN & RICE

Grilled Chicken Breast, Mixed Peppers, Onion, Celery, Carrots, Cabbage, Sesame Seeds, Rice.

Sub Tofu or Grilled Avocado for Vegetarian 

MONGOLIAN NOODLE BOWL

Sirloin Steak, Chow Mein, Broccoli, Carrots, Bok Choy, Mixed Bell Peppers.

Sub Tofu Or Grilled Avocado For Vegetarian 

DESSERTS

14

FEATURE DESSERT

Ask Your Server For Details.

12

COOKIES & CREAM CRUMBLE

Oreo Crust, Cookies & Cream Ice Cream, Fudge.

23

LAVA CAKE

Vanilla Bean Ice Cream, Caramel, Fudge.

22

2 FOR 1 BRUNCH

SERVED ON WEEKENDS UNTIL 3 PM.

ASK YOUR SERVER FOR DETAILS

23

 **VEGETARIAN**

E S T



1 9 8 8

24.5

23

- Please notify us of any allergies -
- 18% auto gratuity will be automatically added to groups of 8 or more -

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**JACK LONSDALES
PUBLIC HOUSE**

BEER ON TAP

| | 14 oz | 20 oz |
|--------------------------------------|-------|-------|
| WILDEYE – CZECH PILSNER | 7.5 | 9 |
| WILDEYE – ROTATING | 9 | 11 |
| BEERE – GO EASY PALE ALE | 8 | 10 |
| BEERE – PINKY TUSCADERO SOUR | 9 | 11 |
| BRIDGE – BOURBON BLOOD ORANGE | 8 | 10 |
| BRIDGE – PRIMETIME TROPICAL (KETO) | 8 | 10 |
| NORTH POINT – LIFE OF RILEY HAZY IPA | 8 | 10 |
| JACKS HOUSE LAGER | 7 | 8.5 |
| SHAKETOWN – ICE COLD IPA | 8 | 10 |
| LA CERVECERIA – SALTED LIME LAGER | 8.5 | 10.5 |
| BLACK KETTLE – SIDETRACK PALE ALE | 8.5 | 10.5 |
| CIDER – ROTATING TAP | 11 | 13.5 |
| DRIFTWOOD – FAT TUG IPA | 8 | 10 |
| BACKCOUNTRY – WIDOWMAKER HAZY IPA | 8 | 10 |
| FOURWINDS – JUXTAPOSE WILD IPA | 8 | 10 |
| PHILLIPS – BLUE BUCK PALE ALE | 7.5 | 9 |
| PHILLIPS – DINO SOUR | 7.5 | 9 |
| MOLSON CANADIAN – LAGER | 7.5 | 9 |
| CRANNOG ALES – BACKHAND OF GOD STOUT | 9.5 | 11.5 |
| CARLSBERG – PILSNER | | 11.5 |
| GUINNESS – NITRO STOUT | | 12.5 |
| INNIS & GUNN – SCOTTISH ALE | | 12 |
| KRONENBOURG BLANC – WHEAT BEER | | 11.5 |
| SAPPORO – PREMIUM LAGER | | 11 |

RED WINE BY THE GLASS

| | 6 oz | 9 oz |
|---|------|------|
| HOUSE RED – CABERNET SAUVIGNON | 9 | 13 |
| BORDERTOWN – CABERNET FRANC (OSOYOOS, BC) | 15 | 22 |
| CORCELETTES – PINOT NOIR (SIMILKAMEEN VALLEY, BC) | 15 | 22 |
| CRAFTY – MONSTER MALBEC (OKANAGAN, BC) | 12 | 17.5 |
| HAYWIRE – MERLOT (OKANAGAN, BC) | 14 | 20.5 |

WHITE WINE BY THE GLASS

| | 6 oz | 9 oz |
|---|------|------|
| HOUSE WHITE – SAUVIGNON BLANC | 9 | 13 |
| CHURCH & STATE – CHARDONNAY (OKANAGAN, BC) | 14 | 20.5 |
| POPLAR GROVE – CHARDONNAY (OKANAGAN, BC) | 13.5 | 19.5 |
| BORDERTOWN – PINOT GRIS (OSOYOOS, BC) | 12.5 | 18 |
| POPLAR GROVE – PINOT GRIS (OKANAGAN, BC) | 13.5 | 19.5 |
| LOUIS BERNARD – ROSÉ (RHÔNE VALLEY, FRANCE) | 12.5 | 18 |

SANGRIA & SPRITZ

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|---|----|
| RED SANGRIA 5 oz Cabernet Sauvignon, Peach Schnapps, Elderflower, Soda. 2 oz Boozy Peach Slush +\$3 | 12 |
| WHITE SANGRIA 5 oz Sauvignon Blanc, White Wine, Stoli, Elderflower, OJ, Sprite, Prosecco, Soda. 2 oz Boozy Peach Slush +\$3 | 13 |
| APEROL SPRITZ 4 oz Aperol, Prosecco, Soda. 2 oz Boozy Peach Slush +\$3 | 14 |
| EMERALD MOJITO SPRITZ 4 oz Bacardi White Rum, Fresh Lime, Mint, Prosecco, Soda. | 15 |
| THE FLAMINGO SPRITZ 4 oz Bombay Gin, Elderflower Liqueur, Pink Grapefruit Juice, Prosecco, Soda. | 15 |

COCKTAILS

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|---|----|
| THE IRISH ASTRID 2.5 oz Jameson Irish Whiskey, Crème de Cacao, Chartreuse, Cream, Orange Bitters. | 18 |
| ESPRESSO MARTINI 2 oz Stoli Vodka, Kahlua, Espresso. (Screwball Peanut Butter Whiskey +\$4) | 15 |
| PINEAPPLE FLAME MARGARITA 1.5 oz Siete Misterios Mezcal, El Jimador Silver, Triple Sec, Lime Juice, Pineapple Juice, Habanero Pepper. | 15 |
| RED HEAD MARGARITA 1.5 oz El Jimador Reposado, Ginger Liqueur, Triple Sec, Lime, Cranberry. (Casamigos Reposado +\$5) | 14 |
| JACK'S OLD FASHIONED 2 oz Maker's Mark Bourbon, Raw Sugar, Peychaud's Bitter's & An Orange Twist. (Peanut Butter Whiskey +\$4) | 17 |
| SMOKED PINEAPPLE OLD FASHIONED 2 oz Maker's Mark Bourbon, Grilled Pineapple, Bitters, Gently Smoked. (Basil Hayden Bourbon +\$3) | 19 |
| CLASSIC MARTINI 3 oz Stoli Vodka or Bombay Gin, Dry Vermouth, Olives. (Grey Goose Vodka Or The Botanist Gin +\$4) | 19 |
| SPICY LIME CAESAR 1.5 oz Choice of Vodka, Gin or Tequila, Lime Juice, Chilli Oil, Clamato Garnished with Pepperoni, Cheese, Stuffed Olive. | 13 |
| MARGARITA 1.5 oz El Jimador Reposado, Triple Sec, Lime, Shaken Or Frozen. | 13 |
| BEERGARITA 2.5 oz Our Frozen Lime Margarita, With A Corona On Top. | 21 |
| MOSCOW MULE 1.5 oz Stoli, Lime, Ginger Beer, Bitters. | 14 |
| NEGRONI 2.5 oz Bombay Gin, Campari, Red Vermouth, Orange Bitters & An Orange Twist. | 18 |
| WHISKEY SOUR 2 oz Maker's Mark Bourbon, Lemon Juice, Egg White, Raw Sugar & Angostura Bitters. | 16 |
| LONSDALE LEMONADE 2 oz Jack Daniel's, Triple Sec, Strawberries, Lemons. | 15 |
| LO LO PALOMA 1.5 oz El Jimador Silver, Aperol, Lime, Strawberries, Pink Grapefruit Juice. | 14 |
| JUNE-IPER 1.5 oz Empress Gin, Elderflower Syrup, Lavender Bitters, Orange Bitters, Lemon Twist. | 17 |
| CLASSIC BELLINI 2.5 oz Bacardi Gold, Brights 74 Port, Boozy Bellini Slush. | 14 |
| PEACHES & CREAM BELLINI 2.5 oz Boozy Peach Slush, Galliano, Whipped Cream. | 14 |

HAPPY HOUR

MON ALL DAY | TUES-THURS & SUN 3-6 & 9-CLOSE | FRI-SAT 3-5 & 9-CLOSE

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|--|---------|
| JACK'S CLASSIC BURGER (Straight Up) | 14 |
| Add Fries +5 | |
| BOURBON JACK BURGER (Straight Up) | 16 |
| Add Fries +5 | |
| Double Stack Smash Burger (Straight Up) | 18 |
| Add Fries +5 | |
| ALL STARTERS | 5\$ OFF |
| ALL PIZZAS | 5\$ OFF |
| ALL WINE BOTTLES | 50% OFF |
| WILDEYE BEER | 1\$ OFF |
| JACK'S HOUSE LAGER 14/20 oz | 5/7 |
| HIGHBALLS 1 oz | 5 |
| Boozy Bellini Float +2 | |
| 6 oz /9 oz HOUSE WINE | 7/10 |
| SANGRIA AND SPRITZ | 9 |
| PINEAPPLE FLAME MARGARITA 1.5 oz | 10 |
| MOSCOW MULE 1.5 oz | 10 |
| ESPRESSO MARTINI 2 oz | 11 |

E S T

1 9 8 8



- Please notify us of any allergies -
Happy Hour Pricing Is Available For Dine In Only And
Items May Not Be Taken Or Packaged To Go



**JACK LONSDALES
PUBLIC HOUSE**

2 FOR 1 BRUNCH*

BRUNCH SERVED WEEKENDS UNTIL 3 PM

JACK'S CLASSIC BREAKFAST

Two Eggs Any Style, Toast, Choice Of Breakfast Sausage Or Bacon.

18

AVOCADO TOAST

Poached Eggs, Pico De Gallo, Feta, Avocado, Multigrain Toast.

20

LINEBACKER'S BRUNCH

Three Eggs Any Style, Buttermilk Pancakes, Sausage, Bacon, Toast.

23

ARTISAN OMELETTE

Three Eggs, Sun-Dried Tomatoes, Spinach, Goat Cheese.

21

EGGS BENEDICT POUTINE

Poached Eggs, Pulled Pork, Cheese Curds, Gravy, Fries, Hollandaise.

24

SOUTHERN BBQ BENNY

Poached Eggs, Bourbon BBQ Pulled Pork, English Muffin, Hollandaise.

21

CALI BENNY

Poached Eggs, English Muffin, Spinach, Grilled Tomato, Avocado, Hollandaise.

19

PORKY'S BACON BENEDICT

Poached Eggs, Crispy Bacon, English Muffin, Hollandaise.

21

ESPRESSO BAR

ESPRESSO

5

DOUBLE ESPRESSO

6

AMERICANO

5.5

CAPPUCCINO

6.5

LATTE

6.75

FLAT WHITE

6.5

MOCHA

7.25

BRUNCH FAVOURITES

MIMOSA

Prosecco, Orange Juice

9

SPICY LIME CAESAR 1.5 Oz

Choice Of Vodka, Gin Or Tequila, Lime Juice, Chilli Oil, Clamato. Garnished With Pepperoni, Cheese, Stuffed Olive.

13

RED SANGRIA

Cabernet Sauvignon, Peach Schnapps, Elderflower, Soda.

12

WHITE SANGRIA

Sauvignon Blanc, Vodka, Elderflower, Orange Juice, Prosecco, Soda.

13

APEROL SPRITZ

Aperol, Prosecco, Soda.

14

EMERALD MOJITO SPRITZ

Bacardi White Rum, Fresh Lime, Mint, Prosecco, Soda

15

THE FLAMINGO SPRITZ

Bombay Gin, Elderflower Liqueur, Pink Grapefruit Juice, Prosecco, Soda

15

*2 For 1 Brunch Available Weekends Until 3 PM With Purchase Of One Alcoholic Beverage Per Person. Lowest-Priced Brunch Item Discounted. Minimum Two Brunch Entrées. Dine-In Only. No Substitutions Or Other Offers.