

JACK LONSDALES PUBLIC HOUSE			
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
• CAJUN CHICKEN	5	• GUACAMOLE	5
HALF ORDER			
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. 

JACK'S CLASSIC BURGER	
Two Rivers Grass Fed Beef, Hand-Pressed Angus Beef, Cheddar, Lettuce, Tomato, Onion, Secret Sauce.	
BOURBON JACK BURGER	
Two Rivers Grass Fed Beef, Bacon, Smoked Aged Cheddar, Onion Ring, Lettuce, Tomato, Bourbon BBQ Sauce, Secret Sauce.	
DOUBLE STACK SMASH BURGER	
Double Stacked Two Rivers Grass Fed Beef Patties, Cheddar Cheese, Grilled Onions, Lettuce, Tomato, Pickles, Secret Sauce.	
CRISPY PORTOBELLO SANDWICH 	
Crispy Portobello, Cremini, Fresh Herb Ricotta, Spinach, Cherry Tomato, Red Onion, Basil, Secret Sauce.	
CAJUN CHICKEN SANDWICH	
Blackened Chicken, Bacon, Aged Cheddar, Lettuce, Tomato, Secret Sauce.	
PHILLY CHEESESTEAK SANDWICH	
AAA Top Sirloin Steak, Sautéed Peppers, Onions, Mushrooms, Provolone Cheese.	
GRILLED CHEESE & FRIES 	
Sourdough, Melted Cheeses, Side Of Fries	
CRISPY CHICKEN BURGER	
Buttermilk Fried Chicken Breast, Bacon, Jalapeño Jack, Lettuce, Tomato, Coleslaw, Chipotle Aioli.	
PESTO CHICKEN QUESADILLA	
Chicken Breast, Cranberries, Roasted Red Peppers, Spinach, Mozzarella, Salsa, Sour Cream.	

MAINS

FISH 'N CHIPS	
2 Piece Cod, House Made Craft Beer Batter, Coleslaw, Tartar.	
HOUSEMADE CHICKEN STRIPS AND FRIES	
Hand-Breaded Chicken Strips, Fries, Bourbon Mustard Dip.	
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 	
CHICKEN MAC & CHEESE	
Fresh Chicken Breast, Broccoli, Mushrooms, Smoked Gouda, Mozzarella, Parmesan.	
CHICKEN PARM POMODORO	
Crispy Breaded Chicken Breast, Fettuccine, Housemade Tomato Sauce, Mozzarella, Pomodoro, Basil. Garlic Toast + \$4	
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

FEATURE DESSERT	
Ask Your Server For Details.	
COOKIES & CREAM CRUMBLE	
Oreo Crust, Cookies & Cream Ice Cream, Fudge.	
LAVA CAKE	
Vanilla Bean Ice Cream, Caramel, Fudge.	



VEGETARIAN

E S T 1 9 8 8

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

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

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

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

JACK’S CLASSIC BURGER (Straight Up) Add Fries +5	14
BOURBON JACK BURGER (Straight Up) Add Fries +5	16
Double Stack Smash Burger (Straight Up) Add Fries +5	18
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 Boozy Bellini Float +2	5
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