



All Sandwiches, Entrées and Burgers include your choice of:
Hot French Fries, House-Made Potato Salad or Garden Salad with Vinaigrette

Appetizers

Jorge's Nachos \$13.95
Melted Fresh Cheddar Cheese, Chorizo
Diced Chicken, Refried Beans, Jalapeños, Olives
Guacamole, Pico de Gallo, Sour Cream

Jack's Buffalo Wings \$9.95
Korean BBQ, Jamaican Jerk or Original
Carrot & Celery Sticks, Bleu Cheese Dressing

The Mother Lode 14.95
Onion Rings, Fried Zucchini, Chicken Strips
Spicy Buffalo Wings, Ranch Dressing

Chicken Strips \$8.95
Carrot & Celery Sticks
Honey Mustard & BBQ Sauce

Fried Zucchini \$8.95
Parmesan Cheese or Ranch Dressing

Onion Rings \$10.95
Parmesan Cheese & Ranch Dressing

Jalapeño Poppers \$10.95
Southwestern Mayonnaise

Soups

All Soups are House-Made Daily \$7.95

Chili
Cheddar Cheese, Green Onions

Chicken Noodle
Carrots, Celery, Onion, Egg Noodle

Clam Chowder
Roasted Corn, Clams, Potato, Thyme

Salads

House Green Salad \$6.95
Organic Field Greens, Cherry Tomatoes
Cucumber Croutons, Choice of Dressing

Cobb Salad \$13.95
Crisp Romaine, Avocado, Tomato
Chopped Bacon, Grilled Diced Chicken
Hard Boiled Egg, Bleu Cheese Crumbles
Choice of Dressing

Chopped Salad \$15.95
Chipotle BBQ Chicken over
Iceberg and Romaine Lettuce, Fresh Basil
Black Beans, Cilantro, Sweet Corn, Tomato
Roasted Peppers Jack Cheese and Green Onion
Tossed in Creamy Ranch Dressing, Crispy Tortilla Strips

Caesar Salad \$7.95
Romaine, House-Made Croutons, Parmesan Crisp
Add Chicken – \$12.95

Cold Sandwiches

Jackalopes's Soup and Sandwich \$12.95
Choice of House-Made Soups and
Half Turkey & Brie or Roasted Beef & Cheddar
Sourdough Baguette

Classic Club \$11.95
Turkey, Bacon, Lettuce, Tomato
Toasted White Bread

Roasted Turkey & Brie Cheese \$10.95
Pesto Mayonnaise, Sourdough Baguette

Vegetarian \$10.95
Tomato, Sprouts, Avocado, Cucumber
Boursin Cheese Spread, Whole Grain Bread

Roast Beef & Cheddar \$11.95
Whole Grain Dijonaise, Sourdough Baguette

Entrées

Fish and Chips \$16.95
Pacific Halibut Dipped in Sierra Nevada Beer Batter
Tartar Sauce

French Dip \$12.95
Fresh Sliced Beef, Sourdough Baguette, Au Jus

Bacon Cheddar Melt \$12.95
Chicken Breast, Crisp Bacon, Melted Cheddar
Ranch-Bacon Dressing, Grilled Sourdough Bread

Chicken Wrap \$13.95
Buffalo Chicken Strips, Romaine Lettuce
Green Chili, Tomatoes, Pepper Jack Cheese
Southwestern Mayo

Burgers

All Burgers Are a Full 1/3-lb Certified Angus Beef®
Veggie or Turkey Patty Available Upon Request

Mushroom Swiss Burger \$11.95
Sautéed Mushrooms, Swiss Cheese

California Burger \$12.95
Avocado, Bacon, Bleu Cheese

Jackalope's Burger \$12.95
Bacon, Mushrooms, Grilled Onions
Cheddar Cheese, Peppercorn Ranch

B.B.Q. Burger \$11.95
Cheddar Cheese, Tobacco Onions, BBQ Sauce

Available 11 A.M. to 5 P.M.

WINES BY THE GLASS

HOUSE WINE 6.50

We proudly feature Canyon Road Wines
Chardonnay, Cabernet Sauvignon and Merlot
From Sonoma, California

PREMIUM WHITE WINE

Beringer "Napa Valley" Chardonnay 9.25
Robert Mondavi "Private Selection" Chardonnay 7.00
St. Francis Chardonnay 7.50
Columbia Crest "Grand Estates" Chardonnay 7.25
Ecco Domani Pinot Grigio 6.25
Kenwood Sauvignon Blanc 8.00
Drylands Sauvignon Blanc 9.00

PREMIUM RED WINE

Franciscan Cabernet Sauvignon 10.00
Robert Mondavi "Private Selection"
Cabernet Sauvignon 7.00
Clos Du Bois Merlot 8.00
Columbia Crest "Grand Estates" Merlot 8.00
Santa Christina Sangiovese 7.00
Kenwood Pinot Noir 9.00
Greg Norman Pinot Noir 8.00
Rancho Zabaco "Heritage" Zinfandel 7.50
Rosemount Estate Diamond Shiraz 6.75

BEER

DOMESTIC DRAUGHT (16 oz. PINT) 4.75
Bud Light, Miller Lite

SPECIALTY DRAUGHT (16 oz. PINT) 5.75
Sierra Nevada Pale Ale
Samuel Adams Boston Lager

BOTTLED 4.25

Budweiser, Bud Light, Coors Light, Miller Lite
Miller Genuine Draft, Michelob Ultra

SPECIALTY BOTTLED 4.75

Amstel Light, Anchor Steam, Corona Extra
Corona Light, Heineken, Heineken Light, Blue Moon
Samuel Adams, Samuel Adams Light
Samuel Adams Summer Ale, Sierra Nevada
Michelob Amber Bock, Fat Tire Amber Ale

Bass Ale, Guinness Stout 5.95

Newcastle Nut Brown Ale 4.95

Ayinger Brau-Weisse 6.25

Celebrator Double Bock 5.95

Sam Smith Pale Ale, Nut Brown Ale or
Oatmeal Stout 5.75

REFRESHING BEVERAGES

Fountain Drinks 2.25

Freshly Brewed Iced Tea 2.25

Bottle Water 1.95

Red Bull Energy Drink 4.50

Coffee, Hot Tea or Hot Chocolate 2.25

Mocha, Latte or Cappuccino 3.25

San Pellegrino Sparkling Water

Large 5.95, Small 2.95

SIGNATURE COCKTAILS

Peach Lemonade 8.50

ABSOLUT Peach Vodka
DeKuyper Peach Schnapps and Lemonade

Kiwi Lemon Drop 9.00

A Tropical Twist on this favorite with ABSOLUT
Citron Vodka, Lemon Juice and a Fresh Kiwi Wheel

Pomegranate Cocktail 9.00

Pomegranate Liqueur, Float of Champagne

Prickly Pear 9.00

Melon Liqueur, Malibu Rum, ABSOLUT Pears Vodka
Pineapple Juice and a Splash of Sprite

Fuzzy Charlie 8.75

Captain Morgan Spice Rum, Pina Colada Mix
DeKuyper Peach Schnapps
Orange Juice with Pineapple and Mint Garnish

Mojito 8.50

The Havana Classic with BACARDI Superior Rum
Fresh Lime Juice, Mint Leaves, Simple Syrup
a Splash of Club Soda and a Lime Wheel

Tenaya Long Island Iced Tea 8.50

A West Coast Blend of Smirnoff Vodka
Beefeater Gin, BACARDI Superior Rum
Triple Sec Sweet, SAUZA Silver Tequila
Sour and a Splash of Cola

DESSERTS

Big Apple Pie 8.95

Fresh Crisp Apples, Sauced with Cinnamon
Apple Cider, Topped with Crunchy
Granola Crumbs

Tiramisu in the Round 8.95

Light Mascarpone Cream on a Coffee-Rum
Soaked Sponge Cake. Finished with Imported Cocoa

Chocolate Chip Cookie Pizza 8.95

Served Warm with Vanilla Ice Cream
Hot Fudge and Caramel Sauce

Dark Chocolate

Pot de Crème 8.95

Fresh Cream, Seasonal Berries

Tenaya Brownie Sundae 7.95

Vanilla Ice Cream, Chocolate Sauce
Whipped Cream, Candied Walnut Pieces

Mile High Carrot Cake 7.95

Four Layers of Moist Carrot Cake, Studded with Raisins,
Walnuts, and Pineapple, Smooth Cream Cheese Icing,
and White Chocolate Ganache.

Orange Creamsicle Cheese Cake 7.95

White Chocolate Cheese Layered on a Creamy
Orange-Infused Cheesecake, Swirled
with Tangey Orange Curd

"French Fries" 7.95

Cinnamon Sugar Dusted Tempura Pound Cake
Served With a Strawberry Dipping Sauce