

Lunch Menu



STARTERS & SOUPS

CRISPY YUCA Aioli, Brava Sauce 8

STUFFED PIQUILLO PEPPERS Goat Cheese, Garlic Chips 12

LAVA CHICKEN Popcorn Chicken, Chili Garlic Sauce 12

BRUSCHETTA Charred Peppers, Onions, Eggplant, Parmesan Cheese, Toasted Rustic Bread 12

JWB CEVICHE* Peruvian Corn, Cilantro, Sweet Potato, Aji Amarillo 15

OYSTERS ST. CHARLES Creamy Spinach, Togarashi Mayo 15

ONION SOUP Gruyère, Croutons 10

CHICKEN CORN CHOWDER Avocado, Cilantro 8

SALADS

LITTLE GEM WEDGE SALAD Little Gem Lettuce, Danish Bleu, Grape Tomatoes, Bacon, Red Onion, Quail Eggs, Bleu Cheese Dressing 12

BEEF SALAD House Greens, Goat Cheese, Blood Orange, Caramelized Walnuts, Vinaigrette 11

FRISÉE & LARDONS* Poached Egg, Brioche Croutons, Bacon Mustard Vinaigrette 14

ADD PROTEIN OF YOUR CHOICE TO ANY SALAD

STEAK 8 CHICKEN 6

HOUSE SPECIALTIES

JWB BURGER* Custom Blend Burger, Aged Cheddar, Caramelized Onions, Bibb Lettuce, Tomato, Garlic Parmesan French Fries 16

VEGGIE BURGER House-Made Garbanzo & Black Bean Patty, Caramelized Onions, Sriracha Aioli, Watercress, Tomato, French Fries 15

MAPLE BOURBON BURGER* Custom Blend Burger, Aged Cheddar, Bacon, Maple Bourbon Sauce, Bibb Lettuce, French Fries 17

PORK BELLY SLIDERS Pretzel Bun, Ginger Garlic Glazed Pork Belly, Asian Slaw, French Fries 14

WAGYU STEAK SANDWICH* Swiss Cheese, Caramelized Onions, Chimichurri, Watercress, Rustic Bread, French Fries 18

ORECCHIETTE PASTA Pomodoro, Burratina, Basil 12 With Chicken 18

STEAK FRITES* 8oz Wagyu Butcher Steak, Chimichurri, French Fries 24

OCEAN CATCH Chef's Daily Feature MKT

PAN SEARED CHICKEN Chicken Breast, Au Jus, Creamy Fregola 22

MUSHROOM BARLEY RISOTTO Wild Mushroom, Parmesan Cheese 18

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

Dinner Menu

STARTERS & SOUPS

BRUSCHETTA 12

Charred Peppers, Onions,
Eggplant, Parmesan Cheese,
Toasted Rustic Bread

JWB CEVICHE* 15

Peruvian Corn, Cilantro,
Sweet Potato, Aji Amarillo

WAGYU STEAK

TARTARE* 16

Mustard Seeds, Capers,
Crème Fraîche, Quail Egg

STUFFED PIQUILLO PEPPERS 12

Goat Cheese, Garlic Chips

GARLIC SHRIMP 15

Purple Grits, Guajillo Paste

SHORT RIB

EMPANADAS 12

Chili Pepper & Cilantro Sauce

LAVA CHICKEN 12

Popcorn Chicken, Chili
Garlic Sauce

OYSTERS

ST. CHARLES 15

Creamy Spinach, Togarashi Mayo

GRILLED OCTOPUS 18

Sunchoke Purée

ONION SOUP 10

Gruyère, Croutons

CHICKEN CORN CHOWDER 8

Avocado, Cilantro

SALADS

BEET SALAD 11

House Greens, Goat Cheese, Blood Orange, Caramelized Walnuts,
Vinaigrette

FRISÉE & LARDONS* 14

Poached Egg, Brioche Croutons, Bacon Mustard Vinaigrette

WINTER SALAD 12

Seasonal Greens, Roasted Squash, Pomegranate, Maple
Bourbon Dressing

LITTLE GEM WEDGE SALAD 12

Little Gem Lettuce, Danish Bleu, Grape Tomatoes, Bacon,
Red Onion, Quail Eggs, Bleu Cheese Dressing

MAIN SELECTIONS

SEAFOOD PAELLA 25

Toasted Noodles, Calamari, Clams,
Shrimp, Lobster Broth

TROUT ALMONDINE 28

Butter, Lemon, Capers, Almonds

OCEAN CATCH MKT

Chef's Daily Feature

LOBSTER ORECCHIETTE 28

Lobster Ragout, Broccoli Rabe,
Mascarpone Cheese

MUSHROOM BARLEY RISOTTO 23

Porcini and Wild Mushroom,
Parmesan Cheese

SHORT RIB PAPPARDELLE 28

Herb & Vegetable Ragout,
Parmesan Cheese

CHICKEN & CORN WAFFLE 23

Bacon, Jalapeño, Bourbon Maple Syrup

PORK CHOP 36

14oz Cut, Pan Fried, Watercress Salad,
House Potatoes

WAGYU SKIRT STEAK* 42

12oz Cut, Aji Panca Sauce,
Garlic Parmesan French Fries

PAN SEARED CHICKEN 22

Chicken Breast, Au Jus, Creamy Fregola

LOMO SALTADO 29

Peruvian Style Stir Fry, Wagyu
Sirloin, Yuca, Peppers, Onions

PORK AU POIVRE 36

Iberico Pork Tenderloin,
Garlic Parmesan French Fries

JWB BURGER* 18

Custom Blend Burger, Aged Cheddar,
Caramelized Onions, Bacon, Bibb Lettuce,
Tomato, Garlic Parmesan French Fries

TABLE SIDES

HOUSE POTATOES 10

Yukon Gold, Brussels Sprouts, Bacon,
Parmesan Cheese

SEAFOOD CHAUFU 13

Lobster Infused Rice, Calamari, Shrimp,
Clams, Vegetables, Egg, Soy Sauce

YUCA FRIES 8

Chimichurri

SEASONAL VEGETABLE 6

LOBSTER HASH 13

Lobster, Hashbrown Cake, Onion

THREE CHEESE MACARONI 10

Gruyère, Cheddar, Mozzarella

CAULIFLOWER FLORETS 8

Curry Butter, Almonds, Currant,
Mint Yogurt

SPINACH AU GRATIN 8

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COCKTAILS

GRAND MARGARITA

Jose Cuervo Tradicional Reposado Tequila, Cointreau Orange Liqueur, Lime & Orange Juices, Agave Nectar, Pasteurized Egg Whites* \$15

MAKING WAVES

RumHaven Coconut Rum, Vanilla Syrup, Pineapple & Lime Juices \$13

HONKEY TONK ANGELS

Buffalo Trace Bourbon, Green Chartreuse, Lime Juice, Pineapple Purée, Angostura Bitters \$14

SUMMER ON THE COAST

Tito's Handmade Vodka, Aperol, Lemon Juice, Mint Leaves, Pure Cane Syrup \$13

LAID BACK

The Botanist Gin, Grapefruit Juice, Honey Syrup, Vieux Carré Absinthe Supérieure \$15

OH, CHERRY BABY

Templeton Rye, Fernet-Branca, Vanilla Syrup, Cherry Juice, Coca Cola \$15

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COCKTAILS

JAMAICA MISTAICA

Appleton Estate Reserve Blend Rum,
Pierre Ferrand Dry Curaçao,
Lime Juice, Orgeat,
Pure Cane Syrup \$13

STRAWBERRY LETTER 23

Wheatly Vodka, Lemon Juice,
Orgeat, Strawberries,
Peychaud's Bitters \$13

MODERN LOVE

Casamigos Reposado Tequila,
Giffard Crème De Pamplemousse
Rose, Campari \$15

QUEEN OF ALL THE TARTS

Wild Turkey Longbranch Bourbon,
Pimm's NO.1, Earl Grey Syrup,
Fresh Lemon Juice,
Angostura Bitters \$15

I NEED A HOT ONE

Banhez Joven Mezcal,
Ancho Reyes Verde, Fresh Pineapple
& Lime Juices \$14

EXPAT OLD FASHIONED

Maker's Mark 46 Bourbon,
Giffard Banane Du Brésil,
Pure Cane Syrup,
Dashfire Cinnamon Bitters \$15



— DRAFT BEER —

Bud Light	\$6
Voodoo Juicy Haze	\$7
Stella Artois	\$7
Yee-Haw (Rotating)	\$8

— BOTTLED BEER —

LandShark Lager	\$6
Angry Orchard Hard Cider	\$6.5
Blue Moon	\$5.5
Coors Light	\$5.5
Heineken	\$6.5
Lagunitas IPA	\$6.5
Michelob Ultra	\$6.5
Miller Lite	\$5.5
Samuel Adams	\$6.5
Sierra Nevada Pale Ale	\$6.5
Truly Colima Lime	\$6
Heineken 0.0	\$6



—WINE BY THE GLASS—

SPARKLING WINE

Sparkling, Wycliff, <i>California</i>	\$8
Prosecco, Nino Franco, <i>Italy</i>	\$17
Sparkling, Argyle, <i>Willamette Valley, Oregon</i>	\$13

WHITE WINE & ROSÉ

Rosé, M. Chapoutier Belleruche, <i>Rhone Valley, France</i>	\$10
Pinot Gris, Willakenzie, <i>Willamette Valley, Oregon</i>	\$14
Riesling, Eroica, <i>Columbia Valley, Washington</i>	\$14
Sauvignon Blanc, Emmolo, <i>Napa Valley, California</i>	\$10
Chardonnay, Complicated, <i>Sonoma County, California</i>	\$14

RED WINE

Pinot Noir, Erath Resplendent, <i>Oregon</i>	\$14
Merlot, H3, <i>Columbia Valley, Washington</i>	\$10
Malbec, Zuccardi Series A <i>Mendoza, Argentina</i>	\$14
Cabernet Sauvignon, Juggernaut Hillside, <i>Alexander Valley, California</i>	\$10
Red Blend, Poggio Al Tesoro, Super Tuscan, <i>Tuscany, Italy</i>	\$15



SPARKLING WINE

Sparkling, Wycliff, <i>California</i>	\$32
Prosecco, Nino Franco, <i>Italy</i>	\$68
Sparkling, Argyle, <i>Willamette Valley, Oregon</i>	\$68
Sparkling, Brut Rosé, Charles Bove, <i>Touraine, France</i>	\$56

WHITE WINE & ROSÉ

Albariño, Alberto Nanclares, "Dandelion" <i>Rias Biexas, Spain</i>	\$56
Grüner Veltliner, Domäne Wachau, <i>Wachau, Austria</i>	\$40
Rosé, M. Chapoutier Belleruche, <i>Rhone Valley, France</i>	\$40
Pinot Grigio, Jermann, <i>Italy</i>	\$56
Pinot Gris, Willakenzie, <i>Willamette Valley, Oregon</i>	\$56
Riesling, "Eroica", <i>Columbia Valley, Washington</i>	\$56
Sauvignon Blanc, Emmolo, <i>Napa Valley, California</i>	\$40
Sauvignon Blanc, Loveblock, <i>Marlborough, New Zealand</i>	\$74
Chenin Blanc, Jardin En Fleurs, <i>Vouvray, France</i>	\$40
White Blend, E. Guigal, <i>Côtes du Rhône, Rhône Valley, France</i>	\$40
Chardonnay, Complicated, <i>Sonoma County, California</i>	\$40
Chardonnay, Lioco, <i>Sonoma County, California</i>	\$56
Soave, Nardello, <i>Meridies, Italy</i>	\$40



RED WINE

Pinot Noir, Erath Resplendent, <i>Oregon</i>	\$56
Pinot Noir, Lioco, "Fox Block XIII", <i>North Coast, California</i>	\$68
Pinot Noir, Cakebread Cellars "Two Creeks", <i>Napa Valley, California</i>	\$128
Merlot, H3, <i>Columbia Valley, Washington</i>	\$40
Malbec, Zuccardi Series A, <i>Mendoza, Argentina</i>	\$56
Cabernet Sauvignon, Juggernaut Hillside, <i>Alexander Valley, California</i>	\$40
Cabernet Sauvignon, Franciscan, <i>Napa Valley, California</i>	\$56
Red Blend, Château Haut-La Péreyre, Bordeaux Supérieur, <i>France, Bordeaux</i>	\$40
Red Blend, Alfred Maestro, Castrillo de Duero, <i>Ribera del Duero, Spain</i>	\$56
Red Blend, Poggio Al Tesoro, Super Tuscan <i>Tuscany, Italy</i>	\$56
Red Blend, If You See Kay, <i>Lazio, Italy</i>	\$40
Grenache, Shatter, <i>Côtes Catalanes, France</i>	\$68
Tempranillo, Bodegas Fontana, "Mesta", <i>Ucles, Spain</i>	\$32
Sangiovese, Fattoria La Ripa, Chianti Classico, <i>Tuscany, Italy</i>	\$56
Barbera, Terre del Barolo, <i>Barbera d'Alba, Italy</i>	\$40
Barbaresco, Cà del Baio Autinbej <i>Barbaresco, Italy</i>	\$68