

“ It is well to remember that there are five reasons for drinking: the arrival of a friend, one’s present or future thirst, the excellence of the wine, or any other reason.” – LATIN PROVERB

# be happy

happy hour - lounge only

## MON 4 - 7PM

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<b>draft beer</b>	6
<b>well drinks</b>	6
<b>select wines</b>	6
<b>specialty cocktails</b>	9
<b>small plates</b>	\$3 off

## TUE 4 - 7pm

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<b>draft beer</b>	6
<b>well drinks</b>	6
<b>select wines</b>	6
<b>small plates</b>	\$3 off
<b>½ price bottles of wine</b>	(\$40 - \$200)

## WED 4 - 7pm

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<b>draft beer</b>	6
<b>well drinks</b>	6
<b>select wines</b>	6
<b>small plates</b>	\$3 off

## THU 4 - 7pm

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<b>draft beer</b>	6
<b>well drinks</b>	6
<b>select wines</b>	6
<b>small plates</b>	\$3 off

## FRI 4 - 7PM

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<b>draft beer</b>	6
<b>well drinks</b>	6
<b>select wines</b>	6
<b>benvolio prosecco</b>	7
<b>domaine chandon <i>brut rosé</i></b>	9
<b>small plates</b>	\$3 off

# cocktails

12 dollars

## GRAIN

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### **old fashion**

bulleit rye, house made orange simple

### **whiskey sour**

cinnamon and apple infused wild turkey rye, egg white, house honey syrup, lemon, angostura bitters

### **strawberry basil gin**

tanqueray, strawberry, lemon, basil

### **irish coffee**

jameson, demerara sugar, pumpkin spiced whipped cream

### **gin negroni**

hendricks, dolin rouge, campari

## AGAVE

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### **chili mango**

chili infused tequila, mango, house mix

### **el guapo**

espolon blanco, vida mezcal, spicy shrub, cucumber

## CANE

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### **cubano**

silver rum, aged rum, lime, mint

### **raspberry mojito**

berry infused rum, lime, mint

### **the hemingway**

rum, grapefruit juice, luxardo, port float

## GRAPE

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### **california sidecar**

germain robin, domaine santé, lemon

### **raspberry sparkler**

vedrenne framboise, lemon, cava

SPARKLING WINE

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<b>benvolio prosecco</b> italy <i>nv</i>	9
<b>domaine chandon</b> 'brut classic' <b>187ml</b> california <i>nv</i>	10
<b>mas de damas gassac</b> 'rosé frizant' languedoc, france <i>nv</i>	14
<b>veuve clicquot</b> 'yellow label' <b>brut</b> reims, france <i>nv</i>	22
<b>moet and chandon</b> 'dom perignon' epernay, france 2004	<u>3oz</u> 25 <u>5oz</u> 40

WHITE WINES

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<b>benvolio pinot grigio</b> friuli, italy	6
<b>kaidan chardonnay</b> california	7
<b>saxon brown</b> 'fighting brothers cuvee' <b>semillon</b> sonoma county	8
<b>bishop's peak sauvignon blanc</b> edna valley	8
<b>domaine sylvain bailly</b> <i>sancerre</i> <b>sauvignon blanc</b> loire valley, france	13
<b>barth</b> 'allure' <b>riesling</b> rheingau, germany	10
<b>matrot</b> <i>bourgogne</i> <b>chardonnay</b> meursault, france	12
<b>laird</b> 'red hen ranch vineyard' <b>chardonnay</b> napa valley	15

ROSÉ WINES

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<b>moulin de gassac</b> <i>syrah/grenache</i> languedoc, france	8
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RED WINES

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<b>kaidan cabernet sauvignon</b> california	8
<b>hangtime pinot noir</b> california	9
<b>bliss zinfandel</b> mendocino	8
<b>tablas creek</b> 'patelin red' <b>syrah/grenache</b> paso robles	10
<b>squadra rosso cab sauv/merlot</b> italy	10
<b>frank family petite sirah</b> napa valley	11
<b>alma rosa pinot noir</b> santa rita hills, santa barbara	12
<b>ehlers estate cabernet sauvignon</b> st helena, napa valley	16

# small plates

SUNDAY-THURSDAY 4-9:30PM  
FRI/SAT 4-10PM

<b>marinated olives</b> fennel, orange, rosemary	8
<b>shrimp + fish ceviche</b> house made tortilla chips, citrus, cucumber	14
<b>crispy brussels sprouts</b> nuoc cham	11
<b>steamed mussels</b> chorizo, garlic, chardonnay, herb butter	15
<b>roasted potato</b> andouille sausage, salsa verde	9
<b>shrimp tostadas</b> guacamole, queso fresco, cilantro	14
<b>grilled pita bread</b> spicy garlic hummus, peppadew peppers, garlic confit, feta	12
<b>beef sliders</b> caramelized onions, truffle, cheddar, brioche	12
<b>crab hush puppies</b> whole grain mustard aioli, bacon	13
<b>fried octopus taco</b> remoulade, slaw, lime crema	12
<b>jrdn chopped salad</b> diced chicken, avocado, pepperoncini, parmesan, cucumber, red onions, tomatoes, dijon vinaigrette, croutons	14
<b>charcuterie board</b> chef's selection of salami and cheese, pickles, mustard, jam, toast	26

# still hungry

SUNDAY-THURSDAY 4-9:30PM  
FRI/SAT 4-10PM

<b>TOWER23 burger</b> white cheddar, aioli, lettuce, tomato, onion, brioche add bacon + \$1 add avocado + \$2 add caramelized onions + \$1 add sautéed mushrooms + \$1 add sunny side up egg + \$1 add truffle fries + \$2	16
<b>steak + fries</b> 8 oz. flat iron steak, béarnaise sauce	22
<b>catch of the day</b> market vegetables	acq

# tiny bubbles

champagne + sparkling

## BY THE HALF

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<b>taittinger</b> <i>'brut la francaise'</i> reims	42
<b>veuve clicquot</b> <i>brut rosé</i> reims, france <i>nv</i>	70

## SPARKLING WINE - BY THE BOTTLE

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<b>benvolio</b> <i>prosecco</i> italy <i>nv</i>	38
<b>mas de damas</b> <i>gassac rosé frizant</i> languedoc france <i>nv</i>	56
<b>domaine carneros</b> <i>'cuvée de la pompadour'</i> <b>brut rosé</b> carneros <i>nv</i>	75
<b>domaine carneros</b> <i>'la reve'</i> carneros 2007	105

## SPARKLING WINE - LARGE FORMAT BOTTLE

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<b>schramsberg</b> <i>blanc de blanc</i> north coast, california 1.5ltr 2013	150
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## CHAMPAGNE - BY THE BOTTLE

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<b>taittinger</b> <i>'brut la francaise'</i> reims <i>nv</i>	75
<b>agrapart</b> <i>'7 crus'</i> <b>brut</b> avize <i>nv</i>	90
<b>henriot</b> <i>brut souverain</i> reims <i>nv</i>	115
<b>veuve clicquot</b> <i>yellow label</i> reims <i>nv</i>	125
<b>henriot</b> <i>blanc de blanc</i> reims <i>nv</i>	140
<b>bollinger</b> <i>brut rosé</i> ay <i>nv</i>	160
<b>taittinger</b> <i>'folies de la marquetterie'</i> <b>brut</b> reims <i>nv</i>	185
<b>moet chandon</b> <i>'dom perignon'</i> epernay 2004	285
<b>bollinger</b> <i>'le grande annee'</i> <b>brut</b> ay 2004	300

# SO raw

JRDN serves you only the best and freshest ingredients. all seafood is from environmentally friendly and sustainable sources.

- 132 **colossal platter**  
18 oysters, 12 shrimp, 6 clams,  
½ lb alaskan king crab, ½ lb lobster
- 76 **grande platter**  
12 oysters, 6 jumbo prawns, 4 clams,  
½ lb alaskan king crab
- 46 **petite platter**  
6 oysters, 3 jumbo prawns, 3 clams,  
¼ lb alaskan king crab
- 18 / 34 **oysters on the half** ½ dozen or dozen  
orange, aleppo, wasabi cream, radish
- 22 **alaskan king crab** ½ lb
- 19 **chilled poached maine lobster** ½ lb
- 17 **ahi tuna poke**  
wakame, sesame, macadamia, golden raisin
- 21 **shrimp cocktail**  
½ dozen house poached shrimp, classic cocktail sauce
- 16 **local yellowtail**  
jalapeño, garlic, sesame mirin
- mp **local uni**  
availability subject to change

# barley+hops beers

ON TAP	14oz	20oz
<b>latitude 33</b> <i>'blood orange ipa'</i> <b>7.3% american ipa</b> vista, ca	8	10
<b>stella artois</b> <i>'stella artois'</i> <b>5.2% bohemian pilsener</b> leuven, belgium	8	10
<b>modern times</b> <i>'blazing world'</i> <b>6.8% american amber/red ale</b> san diego, ca	8	10
<b>saint archer</b> <i>'blonde ale'</i> <b>4.8% kölsch</b> san diego, ca	8	10
<b>grupo modelo</b> <i>'montejo'</i> <b>4.5% pilsner</b> mexico	8	10
<b>10 barrel</b> <i>'apocalypse'</i> <b>6.8% american IPA</b> oregon	8	10

## CRAFT BREWS

<b>golden road brewing</b> <i>'wolf pup'</i> <b>4.2% american IPA</b> los angeles, ca 12oz.		7
<b>mother earth</b> <i>'cali creamin' vanilla cream ale'</i> <b>5.2% cream ale</b> san diego, ca 12oz.		7
<b>modern times</b> <i>'fortunate islands'</i> hoppy + tropical + wheat <b>4.8% american pale wheat ale</b> san diego, ca 16oz.		8
<b>modern times</b> <i>'black house'</i> coffee + roasty + stout <b>5.8% american stout</b> san diego, ca 16oz.		8
<b>kona brewing</b> <i>'longboard'</i> <b>4.6% american pale lager</b> hawaii 16oz.		8
<b>saint archer</b> <i>'white ale'</i> <b>5.0% witbier</b> san diego, ca 12oz.		7

## DOMESTIC & IMPORTS

<b>anheuser-busch</b> <i>'bud light'</i> <b>4.2% light lager</b> usa 16oz.		7
<b>anheuser-busch</b> <i>'budweiser'</i> <b>5.0% american lager</b> usa 16oz.		7
<b>grupo modelo</b> <i>'montejo'</i> <b>4.5% pilsner</b> mexico 12oz.		6
<b>brauerei beck</b> <i>'beck's alkoholfrei'</i> <b>0.3% low alcohol beer</b> germany 12oz.		6



# savor

tequila, rum, gin

## TEQUILA - SILVER

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<b>espolon</b>	9
<b>siete leguas</b>	10
<b>patron</b>	10

## TEQUILA - REPOSADO

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<b>cazadores</b>	10
<b>clase azul</b>	15
<b>don julio</b>	10
<b>fortaleza</b>	13
<b>don camilo</b>	11

## TEQUILA - AÑEJO

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<b>azunia</b>	14
<b>fortaleza</b>	17
<b>jose cuervo</b> <i>'la familia'</i>	19
<b>don julio</b> <i>'1942'</i>	23

## RUM - AGED

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<b>mt. gay</b>	9
<b>gosling's black rum</b>	9
<b>appelton estate</b>	10
<b>ron zacapa</b> solera - grand reserve	11
<b>facundo exquisito</b>	19

## MEZCAL

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<b>del maguey</b> <i>'vida'</i>	9
<b>marcanegra</b> <i>'espadin'</i>	12
<b>marcanegra</b> <i>'arroqueño'</i>	16
<b>marcanegra</b> <i>'tepeztate'</i>	16

## GIN

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<b>hendrick's</b>	9
<b>tanqueray</b> 10	11
<b>bombay sapphire</b>	9
<b>beefeater</b>	8
<b>tanqueray</b> <i>'old tom'</i>	9
<b>tanqueray</b> <i>'bloomsburg'</i>	9
<b>tanqueray</b> <i>'rangpur'</i>	9

# savor

whiskey - scotch, bourbon, rye

## WHISKEY - SINGLE MALT

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<b>glenlivet</b> 12 year	11
<b>glenmorangie</b> 10 year	13
<b>lagavulin</b> 16 year	17
<b>macallan</b> 12 year	15
<b>macallan</b> 18 year	29
<b>oban</b> 14 year	17
<b>bowmore</b> 12 year	13
<b>bowmore</b> 15 year	16
<b>glen grant</b>	11
<b>glen grant</b> 'five decades'	25

## WHISKEY - BLENDED

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<b>chivas regal</b>	9
<b>dewars</b> white label	8
<b>high west</b> 'campfire'	16
<b>nikka</b> 'coffey malt'	17
<b>johnnie walker</b> platinum label	20
<b>johnnie walker</b> blue label	37

## WHISKEY - BOURBON

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<b>buffalo trace</b>	9
<b>bulleit</b>	9
<b>eagle</b> rare 10yr 'single barrel'	11
<b>four roses</b> 'single barrel'	13
<b>maker's mark</b>	9
<b>wild turkey</b> 'kentucky spirit'	11
<b>willet</b> 'single barrel'	17

## WHISKEY - RYE

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<b>wild turkey 101</b>	9
<b>bulleit rye</b>	9
<b>old potrero</b> straight rye	15
<b>high west</b> 'rendezvous rye'	15

## WHISKEY - IRISH

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<b>jameson</b>	9
<b>redbreast</b> 12yr	11

# so smooth

liqueurs, dessert wine, brandy

## SWEET SIPS

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<b>smith woodhouse</b> <i>'colheita'</i> tawney 2000	16
<b>quinta do vesuvio</b> vintage 2001	15
<b>taylor</b> <i>20 year</i> tawney	16
<b>lustau</b> <i>'east india solera'</i> sherry	11
<b>susana balbo</b> <i>'late harvest'</i> malbec	14
<b>kracher</b> <i>'cuvée auslese'</i> riesling/chardonnay, austria	12
<b>g.d. vajra</b> <i>barolo chinato</i> italy	13

## COGNAC/BRANDY

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<b>germain-robin</b> craft - method	11
<b>hennessy</b> vs	9
<b>remy martin</b> vsop	13
<b>remy martin</b> xo	26