



JACK'S GASTROPUB MENU

31 Division St. South, Kingsville, Ontario

Fall 2015 Edition

www.jacksgastropub.com 519.733.6900

START & SHARE

Start Your Meal Right With These Tantalizing Starters

CHEDDAR, ONION & ALE SOUP - 6
cheddar, onions, ale, herbed crouton

ARTICHOKE PARMESAN - 14

encrusted in parmesan and cornflake with lemon-dill cream, fresh parmesan and green onion

IRISH NACHOS - 15

waffle fries, cheddar-ale sauce, bbq pulled pork, sour cream, green onions

DEVILLED EGGS - 5

hard boiled with bacon, pickled jalapeno and goat's cheese

FRESH CUT FRIES - 5
fries with charred rosemary sea salt & fire roasted tomato catsup

ROASTED SQUASH MASALA FRITTERS - 8
fritters with red pepper jelly and curry aioli

7LB NAKED WINGS - 15

tossed in your choice of Moroccan dry rub, bbq, hot or maple-peanut butter & bacon and served with pickled carrot & celery

BURGER TIME

JACK'S BURGERS

All of our burgers are served with your choice of coleslaw, green salad, or fresh cut fries. All burgers are made with fresh Ontario meats including our ground beef burgers supplied to us by The Butcher of Kingsville as well as our ground lamb which is supplied to us from Ewe Dell Farms.



look for this symbol for items that can be prepared gluten free

JACK'S BURGER - 14

beef burger topped with caramelized onions, mushrooms, smoked bacon, jack cheese, jack sauce on a sesame Kaiser

Pelee Shiraz Cab

Lake of Bays 10 Point IPA

SPICY JACK - 14

beef burger topped with caramelized onions, spicy peppers, smoked bacon, jack cheese, jack sauce on a sesame Kaiser

Oxley Estate Cab-Franc

Beaus Lugtread

VEGGIE JACK - 14

house made quinoa-bean patty with lettuce, tomato, pickled onion, fire roasted tomato catsup and pea sprouts on a sesame kaiser

DELHI JACK - 15.5

lamb burger topped with a roasted squash chutney, goat cheese, shredded lettuce and a curried mayo on grilled naan

Oxley Reising

Mill Street Organic Lager

LIVERPOOL JACK - 14

pork burger topped with white cheddar, hot mustard, red pepper jelly and crispy onion tanglers on a pretzel Kaiser

Pelee Chardonnay

Railway City Honey Bee Lixer

PLAIN JANE - 12

beef burger served on a sesame Kaiser

Try our suggested beer and wine pairings

SALADS

ADD

Grilled Chicken \$5

Beef Tips \$6

JACK'S HOUSE SALAD - 8

mixed greens, carrot, radish, cucumber, tomato, pea sprout, honey-dill dressing

JACK'S CAESAR SALAD - 12

with smoked bacon, fresh parmesan, fried capers, herbed crouton and house garlic dressing

HARVEST COBB - 15

grilled chicken, mixed greens, pickled egg, roasted squash & beets, goat cheese, candied pecans and golden raisins with a pumpkin vinaigrette dressing

SOUP, SALAD, STICK - 12

daily soup, choice of house or caesar salad and a parmesan bread stick

SWIMMERS

PERCH & CHIPS - 14

4 panko crusted Lake Erie Yellow perch filets flash fried and served with fresh cut fries, caper-dill aioli and lemon

LAKE ERIE YELLOW PERCH DINNER - 18

6 panko crusted Lake Erie Yellow perch fillets with house slaw, caper-dill aioli fresh lemon and choice of fresh cut fries, jacks slaw or green salad

Pelee Pinot Grigio

Mill Street Organic Lager

sandwiches

ALL SANDWICHES ARE ACCOMPANIED BY YOUR CHOICE OF JACK'S SLAW, FRESH CUT FRIES OR SEASONAL GREEN SALAD

CANADIAN CLUB - 13 grilled chicken, maple-cider mayo, sliced apple, cheddar cheese and smoked bacon on a grilled naan bread

MUSKOKA WRAP - 13 grilled chicken, lettuce, cheddar cheese, smoked bacon, bbq and ranch dressing wrapped in a white flour tortilla

BRIOCHE GRILLED CHEESE - 13 aged white & yellow cheddar, jack cheese, bacon jam, fire roasted tomato catsup

DINNER PLATES

MAPLE ROASTED DUCK PEROGIES - 20

potato & cheddar stuffed dumplings pan seared and topped with bacon jam, roasted squash chutney, sour cream and maple roasted duck

Colio Lake & River Sauv. Blanc

Okanagan Chili Porter

ONION & ALE BRAISED CHICKEN - 20

oven braised chicken, balsamic roasted root vegetable abed white bean puree, finished with crispy onion tanglers and pan juice

Pelee Chardonnay

Beaus Lugtread

served after



FIVE

BANGERS & SMASHED MEATLOAF - 18

pork and beef bacon wrapped meat loaf served abed white cheddar smashed potato, balsamic roasted root vegetable and finished with beef demi and pickled onion

Sprucewood Cab. Sauv.

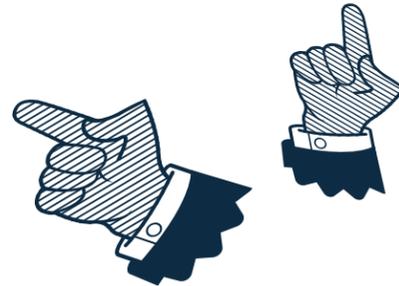
Railway City Honey Bee Lixer

SHAVED TENDERLOIN STROGANOFF - 20

shaved beef tenderloin tossed with caramelized onions, white mushrooms and mafalda pasta in a rich horseradish-demi cream and finished with shaved parmesan and fresh daikon horseradish

Aleksander Baco Noir

Maclean's Oatmeal Stout



The Best Service

The Best Quality

The Best Eats!

jack it up!!!

any burger, fish, or sandwich

house salad add a buck or as a starter 5

caesar salad add 1.5 bucks or as a starter 5.5

sweet potato fries add a buck or as a starter 5

poutine add 2.5 bucks or as a starter 6.5

gluten free bun add a buck



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a few of our local partners



Jack's would like to thank our great local producers, farmers and purveyors who we work with weekly to try and bring a great local product to our tables.

We focus our 'local' mentality to include our immediate County of Essex as well as our great Province of Ontario.

LOCAL EPIC WINES

Jack is proud to support the great wines of our Essex, Pelee Island Coastal wine region

Reds ★★★★★	60Z	100Z	BOTTLE
Pelee Merlot (VQA)	7.5	12.5	24
Pelee Shiraz-Cab	7.5	12.5	24
Sprucewood Cab Sauvignon (VQA)	7.5	12.5	24
Viewpoint Cab-Merlot (VQA)	7.5	12.5	24
Aleksander Baco Noir (VQA)	9	15	28
Oxley Estate Cab-Franc (VQA)	9	15	28
Crew Meritage (VQA)	9	15	28
Whites ★★★★★			
Pelee Pinot Grigio (VQA)	7.5	12.5	24
Pelee Chardonnay (VQA)	7.5	12.5	24
Colio Lake & River Sauv. Blanc (VQA)	7.5	12.5	24
Muscudere Rose (VQA)	7.5	12.5	24
Oxley Estate Riesling (VQA)	9	15	28
Crew Posh Cuvee (VQA)	7.5	12.5	30

BOTTLES

- STEAMWHISTLE - 5.25
- CRACKED CANOE - 5.25
- HEINEKEN - 6.25
- CORONA - 6.25
- THORNBURY CIDER - 6.25
- NEW CRIST - 6.25
- SMIRNOFF ICE - 6.25



Local Producers/Purveyors

- Ewe Dell Farms
- The Butcher of Kingsville
- Bradts Butcher Block
- Loop Fisheries
- Lakeside Bakery

Local Farms

- C.J. Bradley & Sons
- Lee & Maria's Market
- Slegers Living Organic Greens
- Great Northern Seedlings
- Erie James Ltd.

Wines/Beer

- Pelee Island Winery
- Sprucewood Shores Estate Winery
- Aleksander Estate Winery
- Oxley Estate Winery
- Colchester Ridge Estate Winery
- Viewpoint Estate Winery
- Colio Estate Winery
- Muscudere Vineyards Estate Winery
- Mill Street Brewery
- Beaus Brewery
- Walkerville Brewery
- Railway City Brewing Co.
- Lake of Bays Brewing Co.
- MacLean's Ales Inc.
- Thornbury Premium Cider

LOOKING FOR DRAUGHT BEERS?

Ask your server about our fantastic selection of craft draught beers and \$7 tap flights!

JACK'S CONCOCTIONS

- HOUSE CAESAR (2.50Z) - 9**
absolut, clamato, house spices, pickled vegetables
- CAESAR DIABLO (2.50Z) - 12**
tequila gold, seasoning, clamato, jalapeno, bacon & goat cheese deviled egg, slice of bacon and jalapeno
- KAHLUA PUMPKIN MARTINI (20Z) - 7**
vanilla vodka, Kahlua, pumpkin puree and cream
- CARAMEL APPLE MARTINI (20Z) - 7**
apple liqueur, butterscotch liqueur, apple cider, fresh apples
- JACK'S FALL SPICED SANGRIA (20Z) - 7**
brandy, spices, red wine and fruit juices
- CHERRY MANHATTAN (2.50Z) - 7**
forty creek whiskey, cherry brandy, vermouth

beverages

PEPSI, DIET, 7UP, GINGER ALE - 2.50

ICED TEA / LEMONADE - 2.75

WHITE/CHOCOLATE MILK - 3

TEA/COFFEE - 2.5

SPARKLING H2O - 4

Call & order : 519.733.6900

Did you know Jack's does a fantastic takeout? Call us and place your order today - we'll have your takeout ready to go in no time! If we don't answer the phone, it means we can't and we're swamped! sorry!



www.jacksgastropub.com



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CALL US!