

# JOLLY ROGER

est. **Taproom** 1997

## SNACKS AND STARTERS

ADD EITHER OF OUR HEARTY CHILIS, PULLED PORK OR TACO MEAT TO YOUR FRIES OR CHIPS \$4

**QUESO ON CHIPS** \$9  
HOUSE FRIED CORN TORTILLA CHIPS, RICH ALE & CHEDDAR QUESO, TOPPED WITH OUR DRY-HOPPED PICO DE GALLO AND CRISP GREEN ONIONS

**JOLLY ROGER PLANKS** \$5/7  
HAND CUT CRISPY FRIES TOSSED WITH OUR SECRET BLEND OF HERBS & SPICES AND JUST A TOUCH OF MALT VINEGAR

**SMOKERS** \$8/12  
BIG HOUSE-SMOKED ONION RINGS, ALE-BATTERED AND BREADED SERVED WITH OUR ROASTED JALAPENO TARTAR SAUCE

### ADD-ONS

(THESE CAN BE ADDED TO ANY MENU ITEM)

CARAMELIZED SMOKED ONIONS \$1  
BEER-PICKLED JALAPENOS \$1  
DRY-HOPPED PICO DE GALLO \$2  
SIDE OF COLESLAW \$2  
A FRIED EGG \$2  
THREE STRIPS OF PEPPERED BACON \$4  
SLICED AVOCADO \$4  
CHILI (EITHER ONE) WITH CHEESE & ONIONS \$4  
ALE & CHEDDAR QUESO SAUCE \$4  
SEASONED TACO MEAT \$4  
ALE-BRAISED PULLED PORK SHOULDER \$4

## FAMOUS JOLLY SLIDERS

SERVED WITH ONE OF OUR HOUSE SAUCES

**JOLLY ROYAL** \$4.50  
BEEF PATTY, AMERICAN CHEESE AND CARAMELIZED SMOKED ONIONS ON A BUTTER TOPPED BRIOCHE BUN

**DOUBLE JOLLY ROYAL** \$5  
TWO BEEF PATTIES, AMERICAN CHEESE AND CARAMELIZED SMOKED ONIONS ON A BUTTER TOPPED BRIOCHE BUN

**VEGGIE ROYAL** \$4.50  
HOUSE MADE BLACK BEAN PATTY, AMERICAN CHEESE AND CARAMELIZED SMOKED ONIONS ON A BUTTER TOPPED BRIOCHE BUN

**Po' LIL' OYSTER** \$7  
PAN FRIED OYSTER, CABBAGE AND OUR ROASTED JALAPENO TARTAR SAUCE ON A BRIOCHE BUN

**LIL' MAHI** \$7.50  
PAN SEARED MAHIMAHU, CABBAGE AND OUR ROASTED JALAPENO TARTAR SAUCE ON A BRIOCHE BUN

## JOLLY ROGER CHILI

SERVED WITH CHEESE AND ONIONS

**CHILI AMERICANO CON CARNE** \$7/10  
JOLLY ROGER ALE, GROUND BEEF, CHILES, ONIONS, FIRE ROASTED TOMATOES AND PINTO BEANS

**NIGHTWATCH VEGETARIAN CHILI** \$7/10  
NIGHTWATCH ALE, CHILES, CARROTS, FIRE ROASTED TOMATOES, CORN AND BLACK BEANS

## SALADS

ADD GRILLED CHICKEN \$6, BEER BATTERED COD \$10, GRILLED SALMON\* \$12 OR A RIBEYE STEAK\* \$18  
(SEE THE ADD-ONS SECTION FOR MORE OPTIONS)

**FIELD GREENS** \$8/10  
MIXED FIELD GREENS, OUR SPICED PICKLED APPLES, CRUMBLLED BLUE CHEESE AND IPA VINAIGRETTE

**SMOKED JALAPENO CAESAR** \$8/10  
WITH CRISPY ROMAINE, COTIJA CHEESE, SEASONED TORTILLA STRIPS AND OUR OWN SMOKED JALAPENO CAESAR DRESSING

**JOLLY WEDGE** \$9  
A BIG HUNK OF ICEBERG LETTUCE, BACON, CRUMBLLED BLUE CHEESE, DICED TOMATO AND OUR IMPERIAL IPA BLUE CHEESE DRESSING

**TEXMEX WEDGE** \$10  
A SPICY TWIST ON A CLASSIC - ICEBERG LETTUCE, BACON, PEPPER JACK CHEESE, OUR DRY-HOPPED PICO DE GALLO AND CREAMY RANCH DRESSING



## HOUSE SAUCES 75¢

- ROASTED JALAPENO TARTAR SAUCE
- RUSSIAN DRESSING
- JOLLY ROGER ALE HABANERO BBQ
- ISLANDER PALE ALE COCKTAIL SAUCE
- SWEET & SPICY ROASTED RED PEPPER SAUCE
- RANCH DRESSING
- NIGHTWATCH ALE STONE-GROUND MUSTARD
- IMPERIAL IPA BLUE CHEESE DRESSING
- IPA VINAIGRETTE
- SMOKED JALAPENO CAESAR DRESSING
- SEASONAL AIOLI\*/BBQ (ASK YOUR SERVER)

TAKE HOME AN 8OZ TUB OF ANY OF OUR DELICIOUS SAUCES \$6.50

\*SOME OF OUR MEAT AND FISH DISHES MAY NOT BE COOKED TO RECOMMENDED GOVERNMENT TEMPERATURES. EATING RAW OR UNDERCOOKED MEATS, POULTRY, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU ARE A YOUNG CHILD, AN OLDER ADULT, OR HAVE CERTAIN IMMUNE COMPROMISING ILLNESSES.

ALLERGY WARNING: MANY OF OUR DISHES ARE MADE WITH OUR OWN ALES AND LAGERS, ALL OF WHICH NATURALLY CONTAIN GLUTEN.

WE USE 100% PEANUT OIL FOR FRYING.