

# HAPPY HOUR

Monday - Thursday | 4pm - 6pm

*Served at Bar Seating Only*

## DRINK SPECIALS

### WINE 8

6 oz. pours

Rosé, Sauvignon Blanc, Chardonnay,  
Cabernet Sauvignon, Pinot Noir, Red Blends

### DRAFT BEER 6

Rotating Draft List

### SIGNATURE CLASSIC COCKTAILS 10

## FOOD SPECIALS

### BREADS & SPREADS 12

House-Made Honey Wheat Sourdough and Rosemary  
Sea Salt Focaccia, Served with Green Garbanzo Hummus,  
Cranberry Feta, EVOO and Balsamic

### BEEF ON WECK (NF) 18

House Roasted Prime Rib, Kimmelweck Roll,  
Rosemary Au Jus, Jocko's Horseradish Sauce, Pickles

### MINI CHARCUTERIE 18

Cheeses, Local Artisan Meats, Pickled Vegetables

### FUNGI PIZZA (V/NF) 14

Local Flat #12 Mushrooms, Caramelized Onions,  
Roasted Garlic, Ricotta, Truffle Oil, Shaved Parmesan

### CAPRESE PIZZA (V/NF) 12

Tomato, Fresh Mozzarella, Aged Balsamic, Basil

*When dining at Jazzboline, you are supporting our locally sourced purveyors including Flat #12 Mushrooms, Plato Dale Farms, Herb 'n Garden Farm, From this Valley Farm, and Artigiana Artisan Breads.*

Gratuity of 18% will be added to parties of 6 or larger.

V = Vegetarian | GF = Gluten-Free | NF = Nut-Free | LF = Lactose-Free

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