

Jack's Club

PETIT BURGER • 26

Angus Beef Slider, 24-month Aged Comté,
Grain Mustard Emulsion, Marinated Red Cabbage

POTATO CHURROS (GF, V) • 14

Housemade Ketchup

SAKOSHI BAY OYSTERS • 24

Chef's Special Ponzu

RED PRAWN CRUDO (GF) • 22

Squid Ink Tapioca Cracker, Garden Pea Coulis, Lime Zest

REUBEN SANDWICH • 18

Toasted Rye Bread, Corned Beef, Sauerkraut, Swiss Cheese

CHILLI CRAB MANTOU • 18

Deep-fried Mantou, Crab Meat, Chilli Crab Mayonnaise, Egg Floss

CHOCOLATE TART (N) • 16

Guanaja Ganache, Chocolate Glaze, Housemade Cherry Compôte

Gluten-Free (GF) Nuts (N) Vegetarian (V)



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MIDNIGHT ORCHARD • 28

Maker's Mark Whisky / Cocchi Americano Bianco Aperitif /
Apple / Lustau Amontillado Sherry

MERLION SLING • 28

Roku Gin / Pineapple Tepache / Cointreau / Cherry Heering /
Bénédictine / Citrus / Fever-Tree Ginger Beer

21CLUB SOUTHSIDE • 28

Roku Gin / Lemon / Simple Syrup / Mint / Seltzer Water

PRINCESS CUT • 28

Planteray Rum Three Stars / Grenadine / Lemon /
Egg White / Ruinart Brut Champagne

TUXEDO #29 • 30

Roku Gin / Lillet Blanc / Maraschino / Absinthe / Orange Bitters

ASH AND OAK • 30

Michter's US*1 Kentucky Straight Rye / D.O.M Bénédictine /
Carpano Antica Formula Vermouth / Peychaud's Bitters

