



JACK ROSE
DINING SALOON

SINGLE BARREL

The Jack Rose Dining Saloon Single Barrel Program serves as an avenue to highlight producers we love. These (quite literally) hand-picked barrels illustrate the compelling identities of spirits from all over the world.

At times, a single barrel can contain unique flavors & aromas that would be lost if blended into a larger batch, or it can showcase a distillery or region in a completely unexpected way.

Enjoy the unique character of our single barrel selections in the cocktails below or stop by our bottle shop for a bottle to-go. Cheers!

Single Barrel Brown Derby 17

New Riff "Flambé All Day" Bourbon, Salted Grapefruit, Honey



Single Barrel Old Pal 18

New Riff "Penny Candies" Rye, Campari, Dry Vermouth

Single Barrel Cobbler 20

*JRDS Single Cask Benriach "Friends with Benriach-efits",
Oloroso Sherry, Demerara, Orange Bitters*





PREMIER DRAMS

**Enjoy Jack Rose-exclusive single barrel whisk(e)y at home
...swing by our retail space PREMIER DRAMS to shop!**

featured Jack Rose Single Barrel selections include...

*Benriach Single Malt
Penderyn Single Malt
Angel's Envy Bourbon
New Riff Bourbon & Rye
...and more!*

SIGNATURE COCKTAILS

15

Signature Whisky Sour

*Glenmorangie Original 10yr, Lemon, Grapefruit,
House Oleo, Egg White*

Signature Old Fashioned

Wild Turkey 101 Rye, Demerara Syrup, House Bitters

Signature Manhattan

*Old Overholt BIB Rye, Knob Creek 9yr Bourbon,
OGD BIB Bourbon, House Vermouth Blend, Angostura bitters*

Ice Spice

Aperol, Blood Orange, Chandon Brut, Spiced Soda

Trailblazer

Sagamore Rye, Yuzu, Lime, Ginger

Pleasant Park

*El Dorado 3yr & 5 yr Rums, Walnut Liqueur,
Persimmon, Lime, Vanilla, Nutmeg*

Boulevard of Broken Figs

*Fig infused Bulleit Bourbon, Pasubio Amaro,
Lemon, Simple, Egg White*

Adonia

*Lustau Fino Sherry, Cocchi di Torino,
Ardbeg 10yr Single Malt, Baked Apple Bitters*

NON-ALCOHOLIC 9

zero-proof & delish!

Papaya Soda

*Sencha Green Tea, Lemon
+5 add Equiano Light Rum*

Doctor's Orders

Honey, Lemon, Ginger, Ginger Beer

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform us if you have any allergies or dietary restrictions



COLD NIGHTS, HOT COCKTAILS

Hot Cocktail Happy Hour

Heated Rooftop Terrace | All Winter Long!

5pm - 7:30pm \$11



Classic Irish Coffee

*Jameson Black Barrel, Fresh Coffee,
Demerara, Hand-whipped Cream*

IF IT AIN'T BROKE, DON'T FIX IT



Pear Hot Toddy

*Pierre Ferrand 1840 Cognac,
Spiced Pear, Masala Chai, Lemon*

TIS THE SEASON FOR SOME WARMING SPICE



Mulled Wine

*Cabernet Sauvignon, Bourbon,
Fernet Vallet, Clove, Bitter Orange*

DARK, FRUIT-FORWARD & SATISFYING



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BEER

DRAFTS

Manor Hill Pilsner 8

German Pilsner, MD, 5.3%

Allagash White 8

Witbier, Portland, ME, 5.2%

Maine Lunch 10

American IPA, Freeport, ME, 7%

Coors Light 6

Lager, Golden, CO, 4.2%

National Bohemian 6

Lager, 4.2%

Anxo Cidre Blanc 8

Dry Cider, Washington, DC, 6.9%

CANS

DRAFTS

Other Half Hazy IPA 9

Rotating Selection

Cigar City Maduro 9

Brown Ale, Tampa, FL, 5.5%

Old Ox Black Ox

Rye Porter 8

Ashburn, VA 5.8%

WINE

SPARKLING

Chandon Brut NV 13

Napa Valley, California

Angelini Prosecco Rosé 2020 14

Veneto, Italy

Moët & Chandon Impérial NV 24

Champagne, France

ROSE/SKIN CONTACT

Château Fontvert

“Les Restanques” Rosé 2022 13

*Grenache/Cinsault/Mourvèdre
Luberon, Rhône, France*

Les Conques “Nonette” 2021 13

*Mourvèdre
Côtes du Roussillon, France*

WHITE

Kumusha Wines 2020 14

*Sauvignon Blanc
Sondagskloof, South Africa*

Poseidon Obsidian 2021 15

*Chardonnay
Napa Valley, California*

RED

Jeff Carrel “En Coteaux 2021” 14

*Pinot Noir
Vin de Pays, France*

Tapiz Alta Collection 2020 14

*Cabernet Sauvignon
Mendoza, Argentina*

BAR MENU

Available Friday & Saturday until 11pm

Enjoy happy hour Tuesday - Friday, 5pm - 7:30pm
\$2 off beer, wine & bar bites | \$12 cocktail of the day

Roasted Olives 11

garlic, lemon, thyme

Blistered Shishito Peppers 8

spicy mayo, hot-yaki

Fried Mac & Cheese 12

truffle aioli

Jalapeño Deviled Egg 14

tograshi, chives

Chicken Skins 8

green goddess sauce

Crispy Rhode Island Calamari 18

lemon caper aioli, arugula

Wings (7) per order 17

whiskey, buffalo & old bay

Pimento BLT 16

pork belly, lettuce, tomato & pimento cheese

“Jack Smash” 20

5oz smash patty (+2 impossible), smash sauce,
lettuce, tomato, pickle, american cheese

add-ons (.75/ea): mushroom, fried shallot, bacon, sunny side up egg

add-ons (2/ea): extra patty, avocado

*Jack Rose has been operating with immense cost of business increases.
Post-pandemic deficits, labor & employee benefit increases & supply chain shortages have
unfortunately resulted in the need to include a 4% recovery surcharge on all checks.*

It is our hope that this is a temporary policy that will only span 2023.

We greatly appreciate your continued patronage & support of Jack Rose Dining Saloon.