

JACKSONS
LANDING
BAR • GRILL • HUB

DRINKS & DESSERT
GUIDE

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 /JACKSONSLANDINGBARGRILLHUB
 @JACKSONSLANDING2015
 @JLANDING2015



FIREBALL (1 oz.)
cinnamon whiskey

3¼

SIGNATURE COCKTAILS

SAVOURY

JACKSONS CAESAR (1½ oz.) 12½
bacon and black pepper infused
absolut vodka, secret caesar mix,
clamato

FRESH & FRUITY

HONEY SMASH (1½ oz.) 13
absolut vodka, fresh strawberries,
raspberries, mint, honey, lemon

SANGRIA ROJA/BLANCO (1½ oz.) 39 10
grey fox cabernet/chardonnay, brandy,
peach schnapps, orange juice, pineapple
juice, seasonal fruit, ginger ale

THE ROBYN (1½ oz.) 12½
beefeater gin, elderflower liqueur,
vanilla simple syrup, muddled strawberry
and mint, prosecco

MOJITO (1½ oz.) 40 10
lamb's white rum, mint, simple syrup, soda

BALANCED & CRISP

SKYWAY 75 (1½ oz.) 12½
strawberry infused beefeater gin,
lemon juice, simple syrup, prosecco

JACKSONS MULE (1½ oz.) 12
absolut vodka, grand marnier, lemon juice,
maple syrup, ginger beer, cinnamon stick

ICE BERRY (1½ oz.) 12
lamb's spiced rum, limoncello, chambord,
lemon juice, cranberry juice, shaken with
frozen raspberries

SPIRIT FORWARD

8 BALL MARTINI (2 oz.) 12½
vanilla infused absolut vodka,
creme de cacao, kahlua, fresh espresso,
finished with baileys irish cream

JACKSONS SOUR (2½ oz.) 16
dillon's rose gin, heering black cherry liqueur,
lemon juice, grapefruit juice, simple syrup,
egg white

CHARRED MANHATTAN (2 oz.) 14
virginia black whiskey, dolin vermouth,
smoked to order with wood chips

WEEKLY ELIXIR (1½ oz.) 12
bartenders choice, always changing
feature cocktail

 BEERS

DRAFT BEER / CIDER	14 oz. Sleeve	30 oz. Stein
GUINNESS® DUBLIN, IRELAND - dry stout	7	
KROMBACHER KREUZTAL-KROMBACH, GERMANY - pilsner	6¾	14
KRONENBOURG 1664 OBERNAI, FRANCE - pale lager	6¾	14
HEINEKEN ZOETERWOUDE, NETHERLANDS - pale lager	6¾	14
SAPPORO SAPPORO, JAPAN - pale lager	6¾	14
DOS EQUIS LAGER MEXICO - pilsner lager	6¾	14
STRONGBOW CIDER UNITED KINGDOM - dry hard cider	6½	13½
AMSTERDAM BONESHAKER TORONTO, ONTARIO - ipa	6½	13½
LAGUNITAS CHICAGO, ILLINOIS - ipa	6	12½
BELGIAN MOON WHEAT MONTREAL, QUEBEC - belgian white	6	12½
AMSTERDAM BLONDE TORONTO, ONTARIO - natural blonde lager	6	12½
ALEXANDER KEITH'S HALIFAX, NOVA SCOTIA - ipa	6	12½
MILL ST. ORGANIC TORONTO, ONTARIO - organic lager	6	12½
ROLLING ROCK PENNSYLVANIA, USA - light lager	6	12½
CREEMORE CREEMORE SPRINGS, ONTARIO - premium lager	5¾	12
MOLSON CANADIAN MONTREAL, QUEBEC - lager	5¾	12
COORS LIGHT GOLDEN, COLORADO - light lager	5¾	12

 BEER BLENDS

CREEM OF DUBLIN creemore + guinness®		14 oz. 6.35
LE GENDARME kronenbourg + kronenbourg blanc		6¾
ROLLING RADLER rolling rock + grapefruit juice		6
THE PATRIOT creemore + belgian moon		6
MIKE'S SHANDY mike's hard lemonade + rolling rock		6¼

 BOTTLED BEER / COOLERS

	BUCKET	MIN 341 ml
MIKE'S HARD LEMONADE	5/36¼	7¼
HEINEKEN	5/32½	6½
KRONENBOURG BLANC	5/32½	6½
CORONA	5/32½	6½
PERONI	5/32½	6½
NEW GRIST GF	5/32½	6½
BLANCHE DE CHAMBLY	5/32½	6½
COORS LIGHT	5/28¾	5¾
MOLSON CANADIAN	5/28¾	5¾
SLEEMAN CLEAR	5/28¾	5¾

 TALL CANS

	BUCKET	473 ml
SOMERSBY APPLE CIDER	5/40	8
SOMERSBY BLACKBERRY CIDER	5/40	8
BUDWEISER	5/40	8
BUD LIGHT	5/40	8

WHITE/ROSÉ BY THE GLASS	6 oz.	9 oz.	750 ml.
PINOT GRIGIO, VQA, CREEKSIDE ESTATE, NIAGARA PENINSULA, ONTARIO	8	12	33
RIESLING, VQA, DOLOMITE, CAVE SPRING CELLARS, NIAGARA PENINSULA, ONTARIO	9	13	37
SAUVIGNON BLANC, VQA, CREEKSIDE ESTATE, NIAGARA PENINSULA, ONTARIO	9	13	37
ROSÉ, VENDANGES NOCTURNES, LAURENT MIQUEL, LANGUEDOC, FRANCE	9	13	42
PINOT GRIGIO, BERTIOLO, FRIULI, ITALY	10	14	41
CHARDONNAY, MERIDIAN VINEYARDS, CALIFORNIA, U.S.A.	11	15	43
SAUVIGNON BLANC, STONELEIGH, MARLBOROUGH, NEW ZEALAND	12	17	47
CHARDONNAY, RODNEY STRONG, SONOMA COUNTY, CALIFORNIA, U.S.A.	15½	21	60

RED BY THE GLASS	6 oz.	9 oz.	750 ml.
MERLOT, LEAPING HORSE, CALIFORNIA, U.S.A.	9	13	37
RIOJA, CAMPO VIEJO TEMPRANILLO, CRIANZA, SPAIN	9	13	37
MALBEC, BLACK RIVER, HUMBERTO CANALE, PATAGONIA, ARGENTINA	10	14	41
PINOT NOIR, MARK WEST, CENTRAL COAST, CALIFORNIA, U.S.A.	10	14	41
CHIANTI, SINOPIE, RUFINA, TUSCANY, ITALY	11	15	43
CABERNET SAUVIGNON, MERIDIAN VINEYARDS, CALIFORNIA, U.S.A.	12	17	47
SHIRAZ, MOUNT OAKDEN, MITCHELL, CLARE VALLEY, AUSTRALIA	12	17	47
ZINFANDEL, OLD VINE, IRONSTONE, LODI, CALIFORNIA, U.S.A.	13	18	51
CABERNET SAUVIGNON, JAMES MITCHELL, LODI, CALIFORNIA, U.S.A.	15	20	58

RED BOTTLES

LIVELY REDS

MIN
750 ml.

PINOT NOIR, CONCANNON,

48

CENTRAL COAST, CALIFORNIA, U.S.A.

**PINOT NOIR, VQA, BIN 88,
MISSION HILL FIVE VINEYARDS,**

50

OKANAGAN, BRITISH COLUMBIA

PINOT NOIR, MACMURRAY ESTATE VINEYARDS, 58

CENTRAL COAST, CALIFORNIA, U.S.A.

**CABERNET FRANC, VQA, DOLOMITE,
CAVE SPRINGS CELLARS,**

62

NIAGARA PENINSULA, ONTARIO

PINOT NOIR, MAP MAKER, STAETE LANDT, 65

MARLBOROUGH, NEW ZEALAND

BAROLO DOCG, FONTANAFREDDA, 70

PIEMONTE, ITALY

RUSTIC REDS

MIN
750 ml.

PASSIMENTO (BABY AMARONE),

44

PASQUA, ITALY

CHIANTI CLASSICO RISERVA, GABBIANO, 65

TUSCANY, ITALY

PETITE SIRAH, MCMANIS FAMILY VINEYARDS, 74

SAN JOAQUIN VALLEY, CALIFORNIA, U.S.A.

SHIRAZ, HAYCUTTERS, SHINGLEBACK, 80

MCLAREN VALE, AUSTRALIA

RICH, COMFORTING

MIN
750 ml.

MERLOT, GHOST PINES,

48

SONOMA COUNTY, CALIFORNIA, U.S.A.

CABERNET SAUVIGNON, LOUIS M. MARTINI, 58

SONOMA COUNTY, CALIFORNIA, U.S.A.

CABERNET SAUVIGNON, RODNEY STRONG, 60

SONOMA COUNTY, CALIFORNIA, U.S.A.

MERLOT, RODNEY STRONG, 60

SONOMA COUNTY, CALIFORNIA, U.S.A.

CABERNET SAUVIGNON, TOM GORE, 70

NAPA VALLEY, CALIFORNIA, U.S.A.

**AMARONE DELLA VALPOLICELLA CLASSICO,
LUIGI RIGHETTI,** 80

VENETO, ITALY

WHITE BOTTLES

FRESH, LIGHT MOSCATO, JACOB'S CREEK, AUSTRALIA	MIN 750 ml. 34
RIESLING, KUNG FU GIRL, CHARLES SMITH, WALLA WALLA, WASHINGTON, U.S.A.	50
SAUVIGNON BLANC, PETER YEALANDS, MARLBOROUGH, NEW ZEALAND	60
PINOT GRIS VQA, RESERVE, MISSION HILL, OKANAGAN, BRITISH COLUMBIA	68

INTERESTING, RICH CHARDONNAY VQA, MISSION HILL FIVE VINEYARDS, OKANAGAN, BRITISH COLUMBIA	MIN 750 ml. 44
VOIGNIER, MCMANIS FAMILY VINEYARDS, RIVER JUNCTION, CALIFORNIA, U.S.A.	50

BUBBLES PROSECCO, NUA, (750 ml) VENETO, ITALY	6 oz. BOT. 9 37
CAVA, CODORNIU CLASICO, (200 ml) SPAIN	11
CHAMPAGNE, PERRIER-JOUËT, (750 ml) EPERNAY, FRANCE	150
CHAMPAGNE, VEUVE CLICQUOT BRUT, (750 ml) CHAMPAGNE, FRANCE	160

“**WINE IS CONSTANT PROOF
THAT GOD LOVES US AND
LOVES TO SEE US HAPPY**”

— BENJAMIN FRANKLIN —

BLENDED SCOTCH	1 oz.
JOHNNIE WALKER BLUE	35
CHIVAS 18 YR	18
JOHNNIE WALKER BLACK	12
CHIVAS 12 YR	10¼

SINGLE MALT SCOTCH	1 oz.
MACALLAN RUBY	35¼
MACALLAN SIENNA	27
LAGAVULIN	19¼
MACALLAN AMBER	19
GLENLIVET 18 YR	18
OBAN 14 YR	17
GLENFIDDICH 18 YR	16
GLENLIVET 15 YR	16
TALISKER 10 YR	14
LAPHROAIG 10 YR	14
MACALLAN GOLD	14
ABERLOUR 10 YR	11
GLENFIDDICH 12 YR	10¼
GLENLIVET 12 YR	10

WHISKEY/BOURBON	1 oz.
WISERS 18 YR	14
BLANTONS	13
RED BREAST	12¼
KNOB CREEK	10¼
WOODFORD RESERVE	10
BULLEIT	9¼
LOT 40	9¼
PIKE CREEK	9¼
VIRGINIA BLACK	9¼
MAKER'S MARK	9

TEQUILA	1 oz.
CLASE AZUL REPOSADO	23
DON JULIO 1942	22
PATRÓN AÑEJO	17
PATRÓN SILVER	14
PATRÓN REPOSADO	14
DON JULIO BLANCO	13
TROMBA BLANCO	10

VODKA/RUM	1 oz.
EL DORADO 15 YR	13
GREY GOOSE	9¼
BELVEDERE	9¼
ABSOLUT ELYX	9
DILLONS METHOD 95	8¼
TITOS	8¼
HAVANA CLUB ANEJO RESERVA	8
HAVANA CLUB 3 YR	8
STOLICHNAYA	7¼
NOXX & DUNN	7

GIN	1 oz.
TANQUERAY 10	9¼
DILLONS ROSE GIN	9
HENDRICKS	9
BEEFEATER 24	9
DILLONS UNFILTERED 22	8½
BOMBAY	8
THE BOTANIST	8

COGNAC	MIN 1 oz.
HENNESSY X.O.	37
COURVOISIER V.S.O.P.	16
COURVOISIER V.S.	12

PORT	MIN 2 oz.
GRAHAMS 20 YR	14
GRAHAMS 10 YR	10

GRAPPA	MIN 1½ oz.
GRAPPA RIALTO	9¼

DRINKS

LIQUEURS	MIN 1 oz.
GRAND MARNIER	10¼
DRAMBUIE	8¼
BAILEYS	8¼
AMARETTO	8¼
SAMBUCA BLACK	8
LIMONCELLO	8
SAMBUCA WHITE	7

BARISTA	SINGLE
ESPRESSO	3
CAPPUCCINO	4
LATTE	4
MOCHA	4
MACCHIATO	4

GREEN LEAF TEA	SINGLE
ORGANIC BREAKFAST BLEND	4
EARL GREY	4
CHAMOMILE CITRUS	4
GREEN TROPICAL	4
ORGANIC MINT MÉLANGE	4
HOJICHA GREEN TEA	4

TO FINISH

DESSERTS	
MASCARPONE CHEESECAKE ⊗ gluten free graham crust, raspberry sauce	10
STICKY TOFFEE PUDDING vanilla ice cream, chili salted caramel	10
CARROT CAKE cream cheese icing	10
A SELECTION OF GELATO FRESCO ICE CREAMS & SORBETS	8

JACKSONS

LANDING
BAR • GRILL • HUB



THE LANDING CURE

absolut vodka (2 oz.) caesar, lobster tail, pizza slice, jalapeño havarti, bacon, fresh cut vegetables, pickles

Join us for

BRUNCH

SATURDAY & SUNDAY
SERVED FROM 10AM - 3PM