

this menu prepared for you by:



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ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050



Craft

LOCAL



QUALITY



ENTERTAINMENT

LIVE



STARTERS

Spinach Dip Served with home made tortilla chips and toasted ciabatta bread. Great for sharing! 7⁹⁵

Buffalo Wings Tossed in homemade Buffalo sauce with a ranch drizzle and blue cheese. 7⁹⁵

Beer Battered Calamari Lightly breaded in a Firestone Double Barrel beer batter and served with cocktail sauce. 8⁹⁵

JJ's Brushcetta Baked crisp with tomatoes marinated in basil, garlic, olive oil and balsamic vinegar. 7⁹⁵

Stuffed Potato Skins Homemade and served with pico de gallo and sour cream on the side. 7⁹⁵

Hummus Salad Homemade hummus served with toasted artisan bread, feta cheese, cucumbers, tomatoes and kalamata olives. 4⁹⁵

Pan Seared Ahi Tuna Seared rare and served beside a bed of crisp baby greens, cucumbers, carrots and fresh avocado with cucumber wasabi and ponzu dipping sauces on the side. 11⁹⁵

Chicken Strips Tossed in your choice of Buffalo, BBQ, or Asian Orange sauce. 8⁹⁵

Nachos Made with homemade tortilla chips and topped with black beans, cheese, ranchero sauce, jalapenos, sour cream and pico de gallo. 7⁹⁵

Cioppino Littleneck clams, shrimp and fresh fish steamed in a butter, garlic and

lemon sauce with tomatoes. 10⁹⁵

Chicken Quesadilla Stuffed with grilled chicken, green onions, tomatoes and green chilies with sour cream and salsa on the side. 8⁹⁵

Pork Taquitos Homemade and served with salsa, sour cream, and fresh guacamole. 7⁹⁵

Onion Mountain Your choice of tempura style or beer battered. Served with a ranch dipping sauce 6⁹⁵

Chicken Lettuce Wraps Grilled chicken served with cucumber, carrots, bean sprouts, cilantro and butter lettuce. Spicy Thai peanut sauce on the side. 8⁹⁵

Caprese Salad Fresh sliced Roma tomatoes, Buffalo Mozzarella and basil drizzled with olive oil and a balsamic glaze. 6⁹⁵

Gourmet Lobster Mac 'n 'Cheese Homemade and absolutely heavenly! 7⁹⁵

Brewsky's Combo Buffalo Wings, JJ's Bruschetta, and Potato Skins served with ranch dressing, pico de gallo and sour cream. 12⁹⁵

SALADS & SOUP

Salad Dressings: Homemade Ranch, Blue Cheese, 1000 Island, Honey Mustard, Italian and Balsamic Vinaigrette

Classic Caesar Salad Crisp romaine lettuce, freshly grated parmesan cheese and croutons. Tossed in our Caesar dressing. 9⁹⁵

BBQ Chicken Iceberg lettuce with sweet corn, black beans, chopped red onion, diced tomatoes, cheese, tortilla strips, jicama, cilantro and BBQ ranch dressing. Topped with a diced chicken breast tossed in BBQ sauce. Half 9⁹⁵ Whole 12⁹⁵

Cobb Crisp iceberg lettuce, grated egg, diced chicken, tomatoes, bleu cheese crumbles, sliced avocado and homemade bacon crumbles. Half 9⁹⁵ Whole 12⁹⁵

JJ's Signature Spinach Spinach and baby greens tossed in balsamic vinaigrette dressing with crumbled bleu cheese, diced tomatoes, toasted almonds and raisins. Half 8⁹⁵ Whole 10⁹⁵

Garden Mix Salad with carrots, tomatoes, cucumbers and homemade croutons. 3⁹⁵

Small Caesar Salad with shredded parmesan and homemade croutons in Caesar dressing. 3⁹⁵

Greek Chicken Fresh spring greens with grilled chicken, diced tomatoes, artichoke, feta cheese, olives and topped with a drizzle of olive oil, salt and pepper. Half 8⁹⁵ Whole 11⁹⁵

SoCal Crisp romaine lettuce topped with red onion, roasted red pepper, cheddar and jack cheese, sweet corn, sliced avocado, diced tomatoes, crispy tortilla strips and blackened chicken. Tossed in our homemade SoCal dressing. Half 8⁹⁵ Whole 11⁹⁵

Crispy Orange Chicken With toasted almonds, snow peas, carrots, and red onions. Tossed in Napa cabbage and romaine lettuce with a zesty orange glaze. Half 9⁹⁵ Whole 12⁹⁵

Italian Seafood Grilled jumbo shrimp and crispy fried calamari, over fresh baby greens and tossed in lemon balsamic dressing. 15⁹⁵

Spring Mix Salad all the toppings of the Garden Mix Salad over fresh spring greens. 3⁹⁵

Soup of the Day homemade and served daily. Cup 4⁵⁰ Bowl 6⁰⁰

WE INVITE YOU TO TRY SOME OF CALIFORNIA'S FINEST BEERS

At JJ Brewskys, beer is our life! We believe in supporting California Craft Breweries and the growing love of beer. That is why we have taken the time to educate our staff on the finer points of craft beer. We proudly refer to them as The JJ's Brew Crew! Below we have listed the delicious beers that are always featured on our 21 taps. Ask someone on our friendly Brew Crew for a description of our seasonal beers



Firestone Walker Brewing Co.

This brewery was started in 1996 in Santa Barbara County. Their Ales are selectively fermented in the patented Firestone Union oak barrel brewing system.

Double Barrel Ale a darker, complex pale ale loaded with malt.

Union Jack IPA citrus, pineapple and malt with a clean finish.

Stone Brewing Co.



Founded in 1996, Stone Brewery believes that beer should have attitude. They specialize in producing beer that shocks your palate with a wide range of hops and malts.

Arrogant Bastard an extra hoppy, extra bitter ale darker in color.

Ruinination IPA an Imperial style IPA with massive hops and a clean malt finish.



Lost Coast Brewery

Founded in 1990 by two women with a passion for beer. Originally started in the Pythian Castle in Eureka, CA.

Great White a bit of citrus, unmalted wheat and a secret blend of Humboldt herbs.



Sierra Nevada Brewing Co.

Founded in 1979 in Chico, CA with the goal of brewing exceptional ales and lagers with premium ingredients.

Pale Ale a deep amber color with a full-bodied and complex character.



Telegraph Brewing Co.

Located in historic Santa Barbara, CA they use locally grown ingredients to produce unique American ales.

California Ale an unfiltered, me-



dium-bodied beer with a rich amber color.

Anhauser-Busch

Brewing

Originates back to the Bavarian brewery in 1852 and joined with family in 1864 to create Anhauser-Busch.

AND A FEW FROM OUTSIDE

THE GOLDEN STATE



Adolph Coors Company

Founded in 1873, the nations third largest brewer. They vow to use the highest quality products and the finest ingredients.

Coors Light a light refreshing lager known as the



New Belgium Brewing

Inspired by a bike ride in Belgium in 1989, New Belgium Brewery began as a basement brewed creation between husband and wife, and has grown into the company it is today.

Fat Tire an amber ale with a nice sense of balance

Newcastle Brewery



"Silver Bullet."

Stella Artois

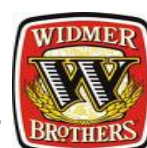
Originally launched in Canada in 1926 as a seasonal beer for Christmas time, it was such a success that it became available year round.



A distinct brand of beer brewed by Heineken International and introduced in 1927 by Newcastle Breweries which later became Scottish & Newcastle.

Newcastle Brown Ale a unique brown ale with a rich malty flavor and deep color.

Guinness Brewery



Stella Artois a pilsner style lager, lightly flavored.

Widmer Brothers Brewery

Founded in 1984 in Portland, OR. The Widmer Brothers have overseen the entire brewing process from fresh grain to finished beers in the proud tradition of



Originally trademarked in 1862 by Benjamin Lee Guinness. The business has since grown and is now brewed in over 40 countries, and sold in over 150.

Guinness Stout brewed with generous hops & roasted barley for a bittersweet balance.

SANDWICHES

All sandwiches are served with your choice of: Regular Fries, Seasoned Curly Fries, Sweet Fries or Coleslaw.
Substitute a Garden Salad with your choice of dressing for just 1⁵⁰

Blackened Chicken topped with crisp lettuce, juicy tomato, onion, pickles and mayo on a warm ciabatta roll. 11⁹⁵

French Dip USDA prime roast thinly sliced and piled high on a ciabatta roll. Served with horseradish and au jus. 11⁹⁵

West Coast Cuban savory carnitas, fresh sliced ham, smoked Gouda cheese, pickles, mayo and yellow mustard grilled and served on a freshly baked ciabatta roll. 11⁹⁵

Brewsky's Club roasted turkey stacked high with lettuce, tomato, apple wood bacon and mayo. Served triple decker style on sourdough. 11⁹⁵

Grilled Veggie grilled eggplant, yellow squash, zucchini, grilled peppers, sun-dried

tomatoes and mushrooms topped with mozzarella cheese and basil pesto sauce. Served on a toasted ciabatta roll. 10⁹⁵

The Cobb turkey breast, fresh avocado, crispy bacon, bleu cheese crumbles, lettuce and sliced tomato served on a ciabatta roll with bleu cheese dressing. 11⁹⁵

Reuben delicious pastrami piled on grilled marbled rye bread with coleslaw and 1000 Island dressing. 9⁹⁵

Tuna Salad white albacore tuna salad with lettuce, sliced tomato and mayo. Served on toasted sourdough bread. 8⁹⁵

Try a Tuna Melt with melted Swiss cheese and sliced avocado. 1⁵⁰

Chicken Caprese grilled chicken breast, fresh buffalo mozzarella, Roma tomatoes, red onion and sliced avocado topped with basil balsamic dressing on a ciabatta roll. \$

BURGERS

All burgers are served with your choice of: Regular Fries, Seasoned Curly Fries, Sweet Fries or Coleslaw.
Substitute a Garden Salad with your choice of dressing for just 1⁵⁰

JJ's Classic Burger served with crisp lettuce, sliced onion and tomato, pickle and chipotle mayo. 10⁹⁵

Add: Swiss, Cheddar, American or Jack cheese for 1⁰⁰.
Avocado or bacon for 1⁵⁰ each

Frisco Burger our ½ pound Angus burger topped with Pepper Jack cheese, grilled red onions, tomato, lettuce and 1000 Island dressing. Served on grilled sourdough. 11⁹⁵

Peppercorn Burger cracked peppercorns and spices encrusted on our Certified Angus beef patty, topped with sliced bacon, Swiss cheese and tangy BBQ sauce. 12⁹⁵

California Burger a half pound patty loaded with all the best toppings: smoked bacon, California avocado. Swiss cheese, crisp lettuce, sliced onion, juicy tomato and chipotle mayo. 12⁹⁵

The Kobe Burger American Kobe beef patty topped with melted tangy bleu cheese crumbles. Served with sliced onion, tomato, crisp lettuce, pickles and chipotle mayo. 13⁹⁵

PIZZA

Made with hand-stretched dough in your choice of a 9" Pizza or Calzone

Specialty Pizzas

Margherita Mozzarella, sliced tomatoes, and fresh basil. 8⁹⁵

Roasted Garlic Chicken Served with alfredo sauce. 10⁹⁵

Veggie Roasted peppers, onion, olive, and mushrooms. 9⁹⁵

Build Your Own Pizza \$ 9.95

Choice of three toppings and sauce. Each additional topping is .50

Toppings:

Pepperoni, Italian Sausage, Canadian Bacon, Chicken, Bell Peppers, Onion, Olives, Pineapple, Garlic, Spinach, Mushrooms, Fresh Tomatoes, Sun-dried Tomatoes, Artichokes, Anchovies, Cilantro.

PASTAS

Add Chicken \$2.25 – Shrimp \$3.95 – Grilled Steak \$4.25 – Seared Ahi Tuna \$5.25

Penne Pesto our creamy pesto sauce tossed with penne pasta and topped with chopped basil and a drizzle of olive oil. 11⁹⁵

Sun-dried Tomato Fettuccini sun-dried tomatoes, chopped shallots and our creamy Alfredo sauce tossed with fettuccini. 11⁹⁵

Spicy Baked Penne penne pasta tossed with grilled chicken and shrimp in a creamy tomato sauce with crushed red pepper and topped with baked mozzarella cheese. 15⁹⁵

Italian Sausage Penne Italian sausage, sautéed mushrooms, diced tomatoes and a garlic cream sauce tossed with penne pasta. 13⁹⁵

Thai Chicken fettuccini pasta and tender chicken breast tossed in creamy spicy peanut sauce topped with carrots, crisp bean sprouts and cilantro. 14⁹⁵

Pasta Primavera penne pasta with sun-dried tomato, fresh broccoli florets, diced eggplant, carrots, artichoke, zucchini, and button mushrooms tossed lightly with olive oil. 12⁹⁵

ENTREES

Want to make it a Surf and Turf? Add four grilled jumbo shrimp for only \$3.95

JJ Choice Top Sirloin a 9-oz Top Sirloin steak charbroiled to perfection topped with a brandy cream sauce and mushrooms, served with roasted red potatoes and seasonal vegetables. Includes a Garden Salad with your choice of dressing. 12⁹⁵

Rib Eye Steak a 14 oz. Ribeye steak, grilled to order and served with roasted red potatoes and fresh vegetable succotash. Includes a Garden Salad with your choice of dressing. 15⁹⁵

Chicken Piccata boneless chicken breast sautéed with white wine in a lemon butter and topped with fresh capers. Served with rice pilaf and seasonal vegetables. Includes a Garden Salad with your choice of dressing. 15⁹⁵

Homemade Tacos two marinated Carne Asada, Chicken or Carnitas tacos topped with cheese and pico de gallo served with a side of black beans, rice, sour cream, guacamole, and homemade salsa. 7⁹⁵

Fresh Fish Plate ask your server about our fish of the day and how it is prepared. Includes a Garden Salad with your choice of dressing.
Market Price.

Double Barrel Fish and Chips tender, juicy cod filets fried in our batter made with Firestone Walker's Double Barrel Ale, served with french fries, coleslaw and tartar sauce. 14⁹⁵

SIDES

Rice Pilaf 2⁹⁵ - Seasonal Vegetables 3²⁵ - Roasted Red Potatoes 3²⁵ - Baked Potato 2²⁵

DESSERTS

S' mores our signature dessert! Layered graham cracker crumbs, melted chocolate and toasted marshmallows. Drizzled with chocolate sauce. 6⁹⁵

Strawberry Shortcake moist pound cake, strawberry puree and tons of fresh sliced strawberries. Topped with whipped cream. 6⁵⁰

Bread Pudding home-style bread pudding with cinnamon custard, raisins, and toasted almonds. Served with a scoop of creamy vanilla ice cream and caramel sauce.

6⁹⁵

Crème Brulee creamy vanilla custard with caramelized sugar. Served with strawberries and whipped cream. 6⁹⁵

Chocolate Peanut Butter Stack chocolate brownie with white chocolate chunks, peanut butter crunch, creamy caramel and wonderful chocolate filling. Topped with caramel and chocolate. 6⁵⁰

Fully cooking meats and seafood reduces the risk of food-borne illness.

Premium Well Selections

Gilby's Vodka - Myer's Silver Rum -
Sauza Gold Tequila - Gilbys Gin - Jim
Beam Bourbon - Cutty Sark Scotch -
Christian Bros Brandy

VODKA

Absolut
Absolut Flavors
Belvedere
Chopin
Grey Goose
Hangar One
Hangar One Flavors
Ketel One
Level
Pearl Pomegranate
Pearl Blueberry
Stoli
Stoli Flavors
Svedka
RUM
Bacardi
Bacardi Flavors
Bacardi 151
Cabana Cachaca
Captain Morgan
Captain Morgan Private Stock
Cruzan Pineapple
Malibu
Myers Dark
10 Cane

GIN

Bombay
Bombay Sapphire
Magellan
Tanqueray
Tanqueray Ten

TEQUILA

Asom Broso Anejo
Cazadores Anejo
Cazadores Blanco
Don Julio 1942
Don Julio Anejo
Don Julio Blanco
Jose Cuervo Gold
Patron Anejo
Patron Reposado
Patron Silver
Patron XO
Sauza Hornitos
Tres Generaciones

BOURBON/WHISKEY

Bushmills
Canadian Club
Crown Royal
Gentleman Jack
Jack Daniels
Jameson

WINES

Ask one of our friendly staff members for a recommendation from our wine list.

SPARKLING.....GL BT

Gloria Ferrer , Brut	7	30
Pommery Pop , Split	12	
Perrier Jouet , Grand Brut	45	
Moet & Chandon , White Star	55	

WHITES

CK Mondavi , Chardonnay	7	26
Kendall Jackson , Chardonnay	8	30
Starmont , Chardonnay	9	34
Casa Lapostolle , Chardonnay	10	38
Beringer , White Zinfandel	7	26
Stellina de Notte , Pinot Grigio	8	30
Franciscan , Sauvignon Blanc	8	30
Snap Dragon , Riesling	8	30
Blufeld , Riesling	9	34

REDS

CK Mondavi , Merlot	7	26
Concannon , Merlot	8	30
Clos du Bois , Merlot	10	38
Markham , Merlot		40
CK Mondavi , Cabernet Sauvignon	7	26
Wolf Blass , Cabernet Sauvignon	8	30
Starmont , Cabernet Sauvignon	10	38
Greg Norman , Zinfandel	8	30
Riscal , Tempranillo	8	30
Santa Cristina , Sangiovese	8	30
Wild Horse , Pinot Noir	9	34
Villa Mt. Eden , Pinot Noir	10	38

BOTTLED BEERS

St. Paulie Girl N/A	5	
Budweiser	5 ²⁵	
Michelob Ultra	5 ²⁵	
Miller Lite	5 ²⁵	
Heinekin	5 ²⁵	
Heinekin Light	5 ²⁵	
Corona	5 ²⁵	
Wyder's Pear Cider	5 ²⁵	
Anchor Steam	6	
Sierra Nevada Kellerweis	6	
Sierra Nevada Torpedo	6	
Hoegarden	6 ⁵⁰	
Rogue Dead Guy Ale	6 ⁵⁰	
Victory Hop Devil	6 ⁵⁰	
Foster's Oil Can	7	
Lindeman's Frambois	8	
St. Bernardus Abt 12	12	
Port Old Viscosity Ale	12	
Chimay Blue	14 ⁵⁰	
Chimay Red	14 ⁵⁰	
St. Bernardus Tripel	15	
Lost Abbey Lost & Found	17	

*While Supplies Last
Please Drink Responsibly

MARGARITAS

Classic made with Sauza Gold Tequila, De Kuyper Triple Sec, and Dr. Swami and Bonedaddy's Sweet'n'Sour!	7
Fruit Margaritas blended Classic margarita available in: pomegranate, strawberry, mango and raspberry.	8
JJ's Margarita the Classic margarita served with a sidecar of Grand Marnier.	9
Italian our Classic margarita served with a float of Disaronno Amaretto.	9
Midori our Classic margarita with a melon flavored twist.	8
El Fuerte extra strength and served on the rocks. Made with Patron Anejo, Patron Citronage and fresh lime juice.	14
El Nino the best top shelf around! Made with Tres Generaciones Anejo and Cointreau.	11

MARTINIS

Beach Bum Belvedere and tropical fruit juices.	12
California Limoncello Drop Hangar One Citron, Ventura Limoncello and locally grown lemons.	10
Canteloupe Ketel One, Marie Brizzard and fresh orange juice.	10
Caramel Apple Ketel One, Sour Apple Pucker with Buttershots and caramel.	10
Classic made with your choice of Level Vodka or Magellan Gin, with or without olive juice.	11
Cosmopolitan everyone's favorite, made with Absolut Citron.	9
Georgia Peach Absolut Peach, Peacheschnapps and homemade peach puree.	9
Hpno-tini an original martini made with Hpnotiq, Pearl Blueberry and X-Rated.	9
Pink Pear Absolut Pear with a hint of St. Germaine and Apple Pucker.	9
JJ Martini this house specialty is made with a top secret recipe.	10
Lemon Drop Absolut Citron, Cointreau and fresh lemon juice. Also available in Raspberry and Pomegranate.	8
Lime Drop Hangar One Kaffir Lime, Cointreau and fresh lime juice.	8
Margatini Patron Anejo and Patron Citron age shaken and served as a margarita martini.	10
Milkshake Absolut Vanilia with Godiva Dark and White Chocolate shaken with whipped cream.	10
P.I.N.K.tini a blend of P.I.N.K. (caffeine in fused vodka) X-Rated and Peacheschnapps.	10
Pomegranate Pearl Persephone, Pama and POM juice.	10
Raspberry Svedka Raspberry Vodka with Chambord and fruit juice.	8
Skirt-tini made specifically for Skirt Magazine. Ventura Limoncello, Stoli Blakberi and St. Germaine.	10
Sour Apple Ketel One, Sour Apple Pucker, Midori and real apples.	10
Strawberry fresh local strawberries mixed with Ketel One.	10

COCKTAILS

Absolut Cooler four different Absolut and a blend of juices.	9
Mojito a house recipe also available in strawberry, raspberry, pomegranate and pineapple.	9
Long Island/Long Beach Iced Tea five different liquors topped with Coke or Cranberry juice.	9
Mai Tai a blend of three rums and tropical fruit juices.	9
JJ's Electric Lemonade Absolut Citron with homemade lemonade and your choice of Chambord, Midori, or Blue Curacao.	9