

THE JAMES

KITCHEN & BAR

TO SHARE

DEVEILED EGGS 13 | GF
Bacon, paprika, aged sherry vinegar

SPINACH ARTICHOKE DIP 13
House made chips

CHICKEN WINGS 18
House specialty rub, veggies, ranch, buffalo sauce

FINGER STEAKS 17
Cocktail sauce, fries

CRISPY CALAMARI 17
Sweet chilli sauce, peanuts

SMOKED PORK NACHOS 18
Pico de gallo, lettuce, verde sauce, sour cream, chipotle ranch

AHI TUNA TARTARE 21
Avocado, ponzu, scallions, sesame seeds, spicy mayo, crostini

CLASSIC MEATBALLS 18
Marinara, parmesan

IDAHO FRIES 9
Gorganzola sauce, chopped bacon

SALADS

CLASSIC CAESAR 10
Romaine, garlic croutons, parmesan

THE WEDGE 12 | GF
Smoked bacon, cherry tomato, blue cheese

STEAK SALAD 20 | GF
Mixed greens, red onions, tomatoes, mushrooms, candied pecans, feta, olives, raspberry vinaigrette

CLASSIC COBB 18 | GF
Iceberg, bacon, eggs, chicken, avocado, tomato, blue cheese

Add chicken (6), Ahi (10), or Bacon (3)

PIZZA

Cauliflower crust also available (4)

MARGHERITA 16
Mozzarella, garlic, basil, house red sauce

BAHN MI 18
Smoked pork, veggies, hoisin, jalapenos, sesame seeds, green onion

PEPPERONI 17
Mozzarella, pepperoni, marinara

BIG BOSS 21
Cheese, italian fennel sausage, pepperoni, ricotta, peppers, chilli dil

WHITE BBQ CHICKEN 16
Mozzarella, pepperdews, green onions

SANDWICHES

*All sandwiches served with your choice of fries, coleslaw, macaroni salad, potato salad or soup.
Add a side salad for an extra (2)*

PRIME RIB FRENCH DIP 20
Caramelized onions, horseradish cream, au jus, provolone

THE JAMES BURGER 17
Wagyu beef smashburger, american chesse, bacon, on brioche

GORGONZOLA BURGER 18
Roasted garlic, black balsamic aioli, pickled red onions, acadian mix

HOT MAPLE CRISPY CHICKEN 17
Maple hot sauce, pickles, creamy slaw, mayo

TACOS | 18

Pick any two. Comes with rice, ranchero beans, and guacamole

BLACKENED AHI TUNA
Wasabi aioli, toasted sesame seeds, chives, red cabbage

STREET TACOS
Your choice of chicken, cod, shrimp or pork.
Served with lettuce, guac, pico de gallo and cotilja

SOUPS

ZUPPA TOSCANA 5/9
Sausage, bacon, potatoes, kale

CLAM CHOWDER 5/9
Bacon, potato, carrot

MAINS

CHICKEN PARMESAN 26
Fontina, rigatoni, marinara, basil

AHI TUNA POKE BOWL 24
Avocado, cucumber, seaweed, edamame, mango, sesame, ginger, spicy sirachia, sushi rice

FLAT IRON STEAK 35 | GF
8 oz steak, asparagus, green peppercorn sauce, crispy shallots

ALASKAN COD FISH & CHIPS 18
Tartar sauce, caraway coleslaw



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OLD FASHIONEDS

GIN OLD FASHIONED 15

This girl has s touch of early grey, orange bitters and lemon oil.

OAXACAN OLD FASHIONED 15

Made with tequila and mezcal and burnt orange oil, this is it. This is the one.

RUM OLD FASHIONED 15

This old fashioned is made with funky Navy proof rum and a bit of banana.

THE JAMES 15

Our house old fashioned, the best drink ever made, has notes of vanilla and fig .

COCKTAILS

CHELSEA MAE 15

A beautiful gin sour with earl grey and, of course, an egg white.

GIN-GERs PARADISE 14

Here we have ford’s gin with jalapenos and fizzy ginger.

THE PERFECT WIFE 14

This margarita riff has notes of cinnamon and orange.

COBBLER’S MULE 14

Our take on a moscow mule, theoretically with seasonal fruit.

CARAJILLO 16

We dial down the sweetness of this traditional espresso and vanilla drink, but it’s still a sweet after dinner delight.

MEET ME AT MIDNIGHT 14

Like a lemondrop, but lavender. A vodka lavenderdrop? Sure. For all of you tortured poet fans.

BABY PINK GIRAFFE 14

This Tito’s drink has pineapple, pomegranate, and a touch of cinnamon.

NATITUDE PROBLEM 14

This take on a manhattan uses averna and apple brandy as its sweetener.

THE DEVIL IN MEXICO 15

Like living in Adam Turla’s brain, this mezcal negroni is slightly more approachable, but will still light the fire inside your belly.

TRYIN’ HORIZON 15

A daiquiri, but bright and funky, with spices. Made with both aged and overproofed rum, so it’ll get you where you wanna go.

THE HIGH GROUNDS 16

The scaffa style drink (from Mustafar) is a room temperature after dinner drink with notes of coffee, chocolate and orange. And bourbon. A lot of bourbon.

WINE BY THE GLASS

PASO RED BLEND 9/34

Robert Hall, Paso Robles, California

RED BLEND 12/45

Three Fat Guys, Sonoma, California

PINOT NOIR 14/58

Ken Wright, Willamette Valley, Oregon

CABERNET SAUV 9/34

Robert Mondavi, California

ROSE 11/38

Cehalem, Willamette Valley, Oregon

CHARDONNAY 9/33

Carmenet, Sonoma, California

SAUVIGNON BLANC 12/45

Three Fat Guys, Sonoma, California

SAUVIGNON BLANC 10/38

Walnut Black, New Zealand

CAVA 9/28

Flama D’or, Cava, Espana

BEER

TIERRA MADRE LAGER 7

Mother Earth, Nampa, Idaho

AFRICAN AMBER 7

Mac & Jacks, Redmond, Washington

BODHIZAFa IPA 7

Georgetown Brewing, Seattle, Washington

ROTATING DRAFTS

WINE BY THE BOTTLE

RED

CABERNET SAUVIGNON 33

Alexander Valley, Sonoma, California

PINOT NOIR 71

Twomey, Sonoma, California

SYRAH 73

K Vintners, Walla Walla, Washington

WHITE

PINOT GRIGIO 35

Joel Gott, Napa, California

CHARDONNAY 41

Morgan, Santa Lucia, California

CHARDONNAY 50

Rombauer, Napa, California

SPARKLING & ROSÉ

ROSE 38

Cehalem, Willamette Valley, Oregon

CAVA 28

Flama D’or, Cava, Espana

CHAMPAGNE 89

Drappier Carte D’or, Urville, France

