



Starters

FONDUE

Gruyère, white cheddar cheese, white wine, with Bavarian soft pretzel, dark rye bread, Wenatchee Valley apples & pears - 26 (veg)

JJ'S WINGS

brown butter red hot sauce, shallot, serrano pepper, carrot & celery sticks, choice of house buttermilk ranch or blue cheese dip - 17

SEASONAL BRUSCHETTA

seasonal fruits and vegetables, herbed chèvre, local honey - 16 (veg)

FLAT IRON STEAK SKEWERS

arugula, blue cheese, chimichurri - 19

BAVARIAN SOFT PRETZEL

beer cheese and stone-ground mustard - 11 (veg)

Soups & Salads

SEASONAL SOUP

ask your server for today's selection - 6 / 9

HOUSE SALAD

choice of raspberry vinaigrette, blue cheese, balsamic, or ranch dressing - 6 / 14 (veg)
add grilled chicken - 7 | shrimp - 12 | steak skewers - 15

CAESAR SALAD

house-made Caesar dressing, romaine, shaved parmesan, croutons - 8 / 17
add grilled chicken - 7 | shrimp - 12 | steak skewers - 15

ICICLE STEAK SALAD

flat iron steak, spring mix, dried cranberries, fresh pear, gorgonzola crumbles, raspberry vinaigrette - 26

An 18% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel.

JJ Hills Fresh Grill is pleased to offer a variety of gluten-free options on both our food and beverage menus. Please be aware that our kitchen processes foods including wheat, dairy, soy, and nuts. Consuming raw or undercooked food may increase your risk of foodborne illness.

(veg) - vegetarian | (v) - vegan | (gf) - gluten-free

Burgers & Sandwiches

served with choice of side salad or french fries

DELUXE CHEESEBURGER

1/3 lb. Wagyu patty, applewood bacon, cheddar cheese, special sauce, lettuce, pickle, onion, tomato - 21

CHARBROILED CHICKEN COBB SANDWICH

romaine lettuce, avocado, crumbled blue cheese, crispy bacon, tomato, chipotle mayo - 16

COLCHUCK CLUB

grilled sourdough, applewood bacon, sliced turkey breast, tomato, lettuce, cranberry cream cheese - 17

PORTOBELLO BURGER

vegetarian black bean patty, grilled portobello mushroom, fresh tomato, sweet onion, vegan basil aioli - 19 (veg)

Pastas

*add side house salad or cup of soup - 3
side Caesar salad - 5*

SOUTHWEST CHICKEN

marinated chicken, tomato, peppers, corn, mushrooms, oregano, chipotle cream, penne - 24

BACON & SHRIMP

wine, fresh herbs, butter, garlic, veggies, applewood bacon, parmesan, fettuccini - 29

PASTA PRIMAVERA

tomato concassé, seasonal vegetables, basil, garlic, white wine, penne - 20 (veg)
add grilled chicken - 7 | shrimp - 12 | steak skewers - 15

SHORT RIB STROGANOFF

snake river beef short rib, mushrooms, onions, beef demi, sour cream, parsley, egg noodle pappardelle - 35

Entrées

*add side house salad or cup of soup - 3
side Caesar salad - 5*

SNAKE RIVER BEEF SHORT RIB

mac & beer cheese, seasonal vegetables, red wine pan jus - 42

MAHI MAHI

mango salsa, coconut ginger brown rice, miso beurre blanc, seasonal vegetables - 28 (gf)

CHIMICHURRI STEAK FRITES

10oz thin-sliced flat iron steak, house-made chimichurri, french fries, garlic aioli - 35 (gf)

SPICY GREEN CURRY

seasonal vegetables, spicy Thai curry, coconut ginger brown rice - 22 (v / gf)
add grilled chicken - 7 | shrimp - 12 | steak skewers - 15

Sides

Wenatchee Apple
Slaw - 4 (veg / gf)

Sautéed Seasonal
Vegetables - 8 (v / gf)
French Fries - 5 (veg)
Mac & Beer Cheese - 11 (veg)

Coconut Ginger
Brown Rice - 5 (veg / gf)

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Wine Menu

	Glass/Bottle		Glass/Bottle
Bubbles		Reds	
Domaine Ste Michelle Columbia Valley, WA	10 / 30	Belle Glos Las Alturas Vineyard Pinot Noir Sonoma Coast, CA	16 / 48
Lucien Albrecht Cremant Rosé Alsace, France	15 / 45	Rocky Pond Estate Winery Proprietary Rock - DD Vineyard Red Blend Columbia Valley, WA	14 / 42
GD Vajra Mocado d' Asti Barolo, Italy	12 / 36	Chateau Ste Michelle "Mimi" Cabernet Sauvignon Horse Heaven Hills, WA	12 / 36
Rosé		Browne Family Heritage Cabernet Sauvignon Walla Walla, WA	15 / 45
Campuget Southern Rhone, France	10 / 30	Catena Malbec Mendoza, Argentina	14 / 42
Elouan West Central Hills, OR	12 / 36	Chateau St Michelle Syrah Columbia Valley, WA	13 / 39
Dunham Cellars Walla Walla, WA	14 / 42	Abeja Cabernet Sauvignon Walla Walla, WA	60
Whites		Dunham Cellars Cabernet Sauvignon Walla Walla, WA	80
Schmitt Scohne Riesling (Off-Dry) Mosel, Germany	11 / 33	Doubleback Cabernet Sauvignon Walla Walla, WA	150
Zenato Pinot Gris Veneto, Italy	10 / 30	Pursued By Bear "Bear Cub" Red Blend Walla Walla, WA	60
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12 / 36	El Enemigo Malbec Mendoza, Argentina	50
Chateau St Michelle "Mimi" Chardonnay Canoe Ridge, WA	12 / 36	Dunham Cellars Syrah Walla Walla, WA	55
Dunham Cellars "Shirley Mayes" Chardonnay Walla Walla, WA	15 / 45	Shafer "Relentless" Syrah Napa Valley, CA	120

Beverage Menu

Cocktails

CLASSICS

Old Fashioned
Pendleton 1910, Hella Orange Bitters - 15

Classic Martini
Grey Goose vodka or Hendrick's gin - 15

Manhattan
Buffalo Trace Bourbon, Rubino Vermouth - 15

Sidecar
Martel Cognac, Cointreau, Lemon Juice - 15

Negroni
Campari, Bombay Gin, Fiero Vermouth - 15

SEASONAL

Peach Sour
Absolute Peach Vodka, Giffard Peche - 12

O.G. & T
GrayWhale Gin, FeverTree tonic - 15

Malibu Sunset
Malibu Rum, OJ, pineapple, lime, grenadine - 12

Rosemary Blackberry Margarita
blackberry rosemary mash, Cazadores tequila - 12

Orange Smash
Jameson Orange, berry compote, lime,
ginger beer - 12

FAVORITES

Blueberry Lemondrop
Bartender Mark's favorite cocktail - 13

JJ Hill's Mule
Absolute Pear Vodka, lime juice, ginger beer - 13

Bees Sting
Big Gin, jalapeno honey, lemon juice - 13

Bavarian Blume
Empress Gin, lemon juice, sparkling wine - 13

JJ's Manhattan
Sudden Wisdom Rye, Antica Carpano - 15

Bartender's Special Cocktail
ask your server for today's specialty - 15

Drafts

Please ask your server for today's selections
of draft beers

Bottles & Cans

BEER

Bootjack IPA - 6

Dirtyface Amber - 7

Kickstand Pale Ale - 6

Dark Persuasion Stout - 6

DruBru Hef - 6

Phriem Pale Ale - 6

Balebreaker Pilsner - 6

Budweiser - 5

Bud Light - 5

Coors Light - 5

Stella Artois - 6

Modelo Especial - 6

Guinness - 6

Omission Pale Ale (gf) - 6

CIDER

Tieton Apple - 6

Tieton Peach - 6

Ace Pineapple - 6

TOPO CHICO

SELTZERS

mango - 5

pineapple - 5

lemon lime - 5

Zero Proof

Nogroni
a blend of Lyre's NA spirits - 12

Espresso Martini
a blend of Lyre's NA spirits - 12

Garden Grove
Seedlip NA spirits, elderflower tonic - 12

Kaliber NA Beer - 12

