



Starters

BAVARIAN SOFT PRETZEL

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

JJ'S WINGS

brown butter red hot sauce, garlic, 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

GARLIC FRIES

tossed in garlic herb butter, finished with fresh herbs and parmesan with garlic aioli - 8

For the Table

FONDUE

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

MEDITERRANEAN PLATTER

feta, house-made hummus, cucumber, kalamata olive tapenade, queen olive, pickled peppers, cherry tomato, herbed artichoke, grilled garlic naan - 22 (veg)

Soups & Salads

SEASONAL SOUP

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

HOUSE SALAD

spring mix, shredded carrot, cucumber, cherry tomato, shaved parmesan cheese
choice of raspberry vinaigrette, blue cheese, balsamic, or ranch dressing - 6 / 14 (veg)
add grilled chicken - 7 | shrimp - 12 | steak skewers - 15

CAESAR SALAD

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

ICICLE STEAK SALAD

5oz sliced 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 & Baskets

served with choice of side salad or french fries

CHICKEN TENDER BASKET

5 white meat tenders, choice of house ranch, BBQ sauce, or curry ketchup - 17

GRILLED CHEESE BASKET

toasted herb parmesan garlic brioche bread, gouda, white cheddar, gruyere - 18

BIG BRAT BASKET

grilled bratwurst, toasted bun, whole-grain mustard, house sauerkraut - 19
Sasquatch-style with curry ketchup, bier cheese, Mama Lil's peppers - 2

DELUXE CHEESEBURGER

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

PORTOBELLO BURGER

vegetarian patty, marinated & grilled portobello cap, tomato, onion, vegan basil aioli - 19 (veg)

BLT²

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

Entrees

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

BACON & SHRIMP FETTUCCINI

applewood smoked bacon, sautéed shrimp, fresh herbs, seasonal veggies, parmesan, garlic white wine sauce - 29

PASTA PRIMAVERA

marinara, 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, red wine demi, sour cream, chive, egg noodle pappardelle - 35

SMOTHERED CHICKEN SCHNITZEL

bacon, mushroom, onion, apple, swiss cheese, green peppercorn demi, sauerkraut, creamy mashed potatoes - 28

MAHI MAHI

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

CHIMICHURRI STEAK FRITES

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

SPICY COCONUT THAI CURRY

seasonal vegetables, coconut ginger brown rice, topped with chopped basil - 22 (v / gf)
add grilled chicken - 7 | shrimp - 12 | steak skewers - 15

NEW YORK STEAK

12 oz cut, red wine demi, creamy mashed potatoes, seasonal vegetables - 42

BRATWURST PLATE

Bootjack IPA-braised brats, house sauerkraut, creamy mashed potatoes - 27

Sides

French Fries - 5 (veg)

Coconut Ginger Brown Rice - 5 (veg / gf)

Creamy Mashed Potatoes - 8 (veg)

Sautéed Seasonal Vegetables - 8 (v / gf)

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Wine Menu

Glass/Bottle

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Bubbles

Domaine Ste Michelle Columbia Valley, WA	10 / 30
Lucien Albrecht Cremant Rosé Alsace, France	15 / 45
GD Vajra Mocado d' Asti Barolo, Italy	12 / 36

Rosé

Campuget Southern Rhone, France	10 / 30
Elouan West Central Hills, OR	12 / 36
Dunham Cellars Walla Walla, WA	14 / 42

Whites

Schmitt Scohne Riesling (Off-Dry) Mosel, Germany	11 / 33
Zenato Pinot Gris Veneto, Italy	10 / 30
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12 / 36
Chateau St Michelle "Mimi" Chardonnay Canoe Ridge, WA	12 / 36
Dunham Cellars "Shirley Mayes" Chardonnay Walla Walla, WA	15 / 45

Reds

Belle Glos Las Alturas Vineyard Pinot Noir Sonoma Coast, CA	16 / 48
Rocky Pond Estate Winery Proprietary Rock - DD Vineyard Red Blend Columbia Valley, WA	14 / 42
Chateau Ste Michelle "Mimi" Cabernet Sauvignon Horse Heaven Hills, WA	12 / 36
Browne Family Heritage Cabernet Sauvignon Walla Walla, WA	15 / 45
Catena Malbec Mendoza, Argentina	14 / 42
Chateau St Michelle Syrah Columbia Valley, WA	13 / 39
Abeja Cabernet Sauvignon Walla Walla, WA	60
Dunham Cellars Cabernet Sauvignon Walla Walla, WA	80
Doubleback Cabernet Sauvignon Walla Walla, WA	150
Pursued By Bear "Bear Cub" Red Blend Walla Walla, WA	60
El Enemigo Malbec Mendoza, Argentina	50
Dunham Cellars Syrah Walla Walla, WA	55
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

New York Sour
Angels Envy, sour mix, egg white with a red wine float- 15

Negroni
Campari, Bombay Gin, Fiero Vermouth - 15

SEASONAL

Mezcal Old Fashioned
Codigo Mezcal, Cazadores Reposado, jalapeno honey- 16

Espresso Martini
Nite Owl, Baileys, vanilla vodka, espresso - 15

Poolside
1800 coconut tequila, Coco Loco, pineapple juice, orange and lime juice-15

Sweet Heat Margarita
Cazadores Tequila, muddled jalapenos, Licor 43 - 15

Blood Orange Margarita
Espolon Blanco, orange curacao, lime juice blood orange puree-15

FAVORITES

Blueberry Lemondrop
Bartender Mark's favorite cocktail - 13

Jj Hills Mule
Absolute Pear Vodka, lime juice, ginger beer - 13

Bees Sting
Big Gin, jalapeno honey, lemon juice - 15

Bavarian Blume
Empress Gin, coconut water, lemon juice - 15

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	Budweiser - 5
Dirtyface Amber - 7	Bud Light - 5
Dark Persuasion Stout - 6	Coors Light - 5
DruBru Hef - 6	Stella Artois - 6
Phriem Pale Ale - 6	Modelo Especial - 6
	Guinness - 6
	Omission Pale Ale - 6

CIDER

Please ask your server for today's selection - 6

TOPO CHICO SELTZERS

Please ask your server for today's selection - 5

Zero Proof

Nogroni
a blend of Lyre's NA spirits - 12

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

Garden Grove
Seedlip NA spirits, elderflower tonic - 12

Lemon Thyme Cooler
thyme, ginger syrup with Fever Tree Sicilian sparkling lemon-13

Mint Blood Orange
muddled mint with sparkling blood orange and blood orange puree-13

Kaliber NA Beer -6