

# JSIX HAPPY HOUR

Monday- Friday 5-8pm

Available in the restaurant bar only

Enjoy selections from our seasonal dinner menu in tapas size for Happy Hour



All cocktails are handcrafted to order by our skilled bartenders utilizing fresh ingredients

## SALADS

GF **Hearts of Palm Salad** 6  
smoked sweet peppers, hazelnut, bleu cheese, creamy basil vinaigrette

GF **Organic Mixed Greens** 6  
fresh peaches, toasted nuts, shaved parmesan with Meyer lemon vinaigrette

**Caesar Salad** 6  
hearts of romaine, preserved lemons, croutons, Spanish white anchovies

**Heirloom Tomato Salad** 6  
fresh burrata mozzarella, organic butter lettuce, green goddess dressing

## SNACKS

GF **Line Caught Hawaiian Ahi Tuna Tartar** 6  
olive vinaigrette, pine nuts, orange essence

**Artisan Cheese Board** 6  
house made crackers, almonds, organic honey

GF **Sample Platter of House-Cured Meats** 6

**Artisan Breads & Spreads** 6  
lemon laced hummus, creamy artichoke dip, shallot dip, grilled bread, water crackers

## SAVORY

**Slow Roasted Corn Ravioli** 6  
sautéed chanterelle mushrooms, melted leeks

GF **Tarragon and Dijon Mussels** 6  
white wine and garlic broth, fennel pollen, fries and lemon aioli

**Red Wine Braised Shortribs** 6  
Yukon Gold mashed potatoes, balsamic-glazed eggplant and pepper relish with red wine sauce

**The Bacon-Cheddar JBurger** 10  
½ pound burger on a housemade bun with bacon and white cheddar cheese

## LIBATIONS

### 6 WINES FOR 6

#### White

Chateau Ste. Michelle, *Saint M*, Riesling, '07, Germany  
Martin Codax, Albarino, '06, Spain  
Crème de Lys, Chardonnay, '09, California

#### Red

Lapostolle, *Casa*, Camenere, '09, Rapel Valley, Chile  
Three Doves, Merlot, '08, Napa  
Wente, *Southern Hills*, Cabernet, '08, Livermore Valley

### COCKTAILS

**Stoli Basil Gimlet** 6  
basil and freshly squeezed lime, served up

**French Martini** 6  
raspberry Svedka, Chambord, pineapple juice topped with Champagne, served up

**Joshua Tree** 6  
fresh orange, grapefruit, lime juices, silver tequila, and fresh chilies over ice

**B-Side** 6  
Jim Beam, fresh lemon, orange, served up

**Spiced Apple** 6  
Captain Morgan and spiced apple juice over ice

### BEER

Draught Beer 3  
Bottled Beer 5

SLEEP WELL TONIGHT KNOWING THAT YOU ARE EATING ORGANIC, SUSTAINABLE SEAFOOD, AND HORMONE & ANTIBIOTIC-FREE MEATS AND POULTRY. EATING AT JSIX SUPPORTS LOCAL FARMERS AND OUR ECONOMY.



616 J Street San Diego, CA 92101  
www.jsixsandiego.com

GF = Gluten Free

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

