



Starters

BAVARIAN SOFT PRETZEL

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

JJ'S WINGS

brown butter red hot sauce, 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)

GRILLED 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

stuffed grape leaves, feta, hummus, cucumber, Kalamata olive tapenade, Manzanilla olives, Mama Lil's peppers, roasted garlic, grape tomato, herbed artichoke, grilled garlic naan - 22 (veg)

Soups & Salads

SEASONAL SOUP

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

NORTHWESTERN CLAM CHOWDER - 7 / 11 (gf)

with Pacific razor clams, andouille sausage, Yukon Gold potato, lobster stock, cream, hint of tomato

ICICLE STEAK SALAD

sirloin steak, spring mix, dried cranberries, fresh pear, Gorgonzola crumbles, balsamic vinaigrette - 26

CAESAR SALAD

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

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

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

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

THE MURPHY

beer braised corned beef and smoked pastrami on thick rye with our house-made sauerkraut, Swiss cheese, and horseradish honey mustard sauce - 20

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 house blend ground chuck, short rib & brisket patty, applewood bacon, Cheddar cheese, special sauce, lettuce, pickle, onion, tomato - 21

BALSAMIC GLAZED PORTOBELLO & BLACK BEAN BURGER

southwest seasoned black bean patty, marinated & grilled portobello cap, tomato, onion, vegan basil aioli, herb focaccia bun - 19 (v)

GRILLED CHEESE BASKET

toasted herb parmesan garlic brioche bread, Gouda, white Cheddar, Gruyere - 18 (veg)
"The Grilled Cheese Experience", ask your server for today's special presentation - market price

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

GARDEN HARVEST PASTA

fresh vegetables, mushrooms, tender white beans, garlic, white wine, tomatoes, thick-cut Pappardelle noodles, touch of cream, Parmesan - 20 (veg, available vegan upon request)
add grilled chicken - 7 | shrimp - 12 | steak skewers - 15

GERMAN SAUSAGE PLATTER

Bootjack IPA-braised bratwurst and weisswurst, house sauerkraut, creamy mashed potatoes - 27

SMOTHERED CHICKEN SCHNITZEL

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

DAILY SEAFOOD SPECIAL

ask your server for today's selection and presentation - market price

SCHWEINSHAXE

roasted pork shank, house made spaetzle, sauerkraut, Dunkle lager pan gravy - 28

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

BEEF SHORT RIB PAPPARDELLE

red wine braised short rib medallion, demi-glace, sautéed mushrooms, thick cut pappardelle noodles, crème fraîche, shaved parmesan - 35

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		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

Ask us about our cellar list!

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

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

A

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

