



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 6 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	
Mionetto Proseco Valdobbiadene, Italy	13 / 36	Erath Resplendent Pinot Noir Dundee Hills OR	12 / 36
Lucien Albrecht Cremant Rosé Alsace, France	15 / 45	Pendulum Red Blend Walla Walla, WA	15 / 45
Centorri Mocado di Pavia Piedmont, Italy	12 / 36	Heritage Cabernet Sauvignon Walla Walla, WA	12 / 36
Rosé		Rocky Pond 11 Dams Malbec/Cabernet Sauvignon Blend Orondo, WA	16 / 48
Campuguet Southern Rhone, France	10 / 30	Catena Malbec Mendoza, Argentina	14 / 42
Dunham Cellars Walla Walla, WA	14 / 42	Chateau St Michelle Syrah Columbia Valley, WA	13 / 36
Whites		Belle Glos Las Alturas Vineyard Pinot Noir Sonoma Coast, CA	48
Kung Fu Girl Riesling Columbia Valley Wa	11 / 33	Abeja Cabernet Sauvignon Walla Walla, WA	60
Zenato Pinot Gris Veneto, Italy	10 / 30	Dunham Cellars Cabernet Sauvignon Walla Walla, WA	80
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12 / 36	Doubleback Cabernet Sauvignon Walla Walla, WA	150
Heritage Chardonnay Walla Walla, WA	12 / 36	Pursued By Bear "Bear Cub" Red Blend Walla Walla, WA	60
Bledsoe Family "Elizabeth" Chardonnay Walla Walla, WA	15 / 45	Dunham Cellars Syrah Walla Walla, WA	55
		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

Manhattan
Buffalo Trace Bourbon, Rubino Vermouth - 15

Amaretto Sour
Disaronno, house sour, egg white - 15

Negroni
Campari, Bombay Gin, Fiero Vermouth - 15

Bartenders Special Cocktail
Ask your server about today's - 15

SEASONAL

Pompous Moose
Absolute Vodka, Pamplamouse liqueur, grapefruit
juice and soda - 15

Aperol Spritz
Aperol and Mionetto Proseco - 15

Chocolate Old Fashioned
Buffalo Trace, Trader Vic's Chocolate liqueur and
chocolate bitters with bordeaux cherries - 15

Pomarita
Pomegranate juice, orange curcaw, lime
Cazadores tequila - 15

Cosmo
Titos, Cointreau, lime and cranberry juice - 13

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, Carpano Antica - 15

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

Drafts

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

Bottles & Cans

BEER

Bootjack IPA - 6

Dirtyface Amber - 6

Dark Persuasion Stout - 6

DruBru Hef - 6

pFriem Pale Ale - 6

Budweiser - 5

Coors Light - 5

Stella Artois - 6

Modelo Especial - 6

Guinness - 6

Omission Pale Ale (gf) - 6

CIDER

Please ask your
server for today's
selections - 6

TOPO CHICO

SELTZERS

Please ask your server for
today's selections - 6

Zero Proof

Nogroni
a blend of Lyre's NA spirits - 12

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

That's Amore
Lyre's Classico and Lyre's Italian Rosso - 12

Sierra Nevada Trail Pass N/A Beer - 8