



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)
add bratwurst - 4

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 - 15

A 20% 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, French fries or cup of soup, upgrade to House-Made Clam Chowder - 3

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, tomato and cream 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 Prosecco Valdobbiadene, Italy	13/36	Erath Resplendent Pinot Noir Dundee Hills OR	12/36
Domaine Ste Michelle Brut Columbia Valley, WA	10/35	Pendulum Red Blend Walla Walla WA	15/45
Centorri Moscato di Pavia Piedmont, Italy	12/36	Heritage Cabernet Sauvignon Walla Walla WA	12/36
		Rocky Pond 11 Dams Malbec/Cabernet Sauvignon Blend Orondo WA	14/48
Rosé		Catena Malbec Mendoza Argentina	14/42
Campuget Southern Rhone, France	10/30	Abeja Cabernet Sauvignon Walla Walla WA	60
		Dunham Cellars Cabernet Sauvignon Walla Walla WA	80
Whites		Dunham Cellars Syrah Walla Walla, WA	55
Zenato Pinot Gris Veneto, Italy	10/30	Shafer "Relentless" Syrah Napa Valley, CA	120
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12/36	Caymus Vineyards Cabernet Sauvignon Napa Valley CA	200
Heritage Chardonnay Walla Walla WA	12/36	Chateau St. Michelle Cabernet Cabernet Sauvignon Woodinville, WA	10/30
Bledsoe Family "Elizabeth" Chardonnay Walla Walla WA	15/45		
Dusted Valley Chardonnay Walla Walla WA	38		
Chateau St. Michelle Mimi Chardonnay Woodinville, WA	10/30		
Pepper Bridge Sauvignon Blanc Walla Walla WA	40		

Beverage Menu

Signature Cocktails

Blueberry Lemon Drop
Secret house recipe! Very delicious! - 14

JJ Hill's Mule
Absolute Pear, Lime Juice, Ginger Beer - 13

Berried Alive
Crown Blackberry, Gifford Mure, Lime Juice,
Cranberry Juice, Ginger Beer - 13

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

New York Sour
Buffalo Trace, House Made Sour Mix, Angostura
Bitters, Port Float, Fee Foam - 16

Classic Old Fashioned
Pendleton 1910 Rye, Hella Orange Bitters - 15

Bee's Sting
Big Gin, Jalapeno honey, Lemon Juice - 15

Raspberry Espresso Martini
Absolut Raspberri, Chambord, Vics Chocolate
Liqueur, Espresso - 15

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

Seasonal Cocktails

Garden Party Martini
Empress Cucumber-Lemon Gin, St. Germain
Liqueur, Lemon Juice, Rosemary Simple - 15

Purple Rain
Empress Indigo Gin, Orange Curacao, Lavender
Syrup, Fee Foam - 15

Pompous Moose
Absolut Vodka, Gifford Pomplemousse, Grapefruit
Juice - 15

Tropical Rum Punch
Bacardi Silver, Triple Sec, Passion Fruit Puree,
Pineapple Juice, Orange Juice, Cranberry Juice - 15

Blood Orange Mimosa
Mionetto Prosecco, Blood Orange puree - 15

Rosemary Sage Margarita
Corralejo Silver, Brovo Orange Curacao, Lime
Juice, Rosemary-Sage Simple - 15

Drafts

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

Bottles & Cans

Bootjack IPA - 6
Dirtyface Amber - 6
Dark Persuasion Stout - 6
DruBru Hef - 6
Alpenhaze - 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

WHITECLAW
Please ask your server for
today's selections - 6

Mocktails

Blackcurrant Mule - 8
Butterfly Lemonade - 6
Roy Rogers - 5
Shirley Temple - 5
Assorted Sodas
Coke, Diet Coke, Root Beer, Sprite - 4

N/A Cocktails

Lyre's Non-Alcoholic Amalfi Spritz - 9
Lyres Non-Alcoholic G&T - 9
Sierra Nevada Trail Pass N/A Beer - 8