



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 (gf)

SEASONAL BRUSCHETTA

seasonal fruits and vegetables, herbed chèvre, local honey - 16 (veg)

GRILLED STEAK SKEWERS

arugula, blue cheese, chimichurri - 19 (gf)

GARLIC FRIES

tossed in garlic herb butter, finished with fresh herbs and Parmesan with garlic aioli - 8 (gf)

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 (gf)

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, gf)
add grilled chicken - 7 | shrimp - 12 | steak - 15

*Cooked in oil that is also used to cook items that contain gluten

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, 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, cream sauce - 29

GARDEN HARVEST PASTA

fresh vegetables, mushrooms, tender white beans, garlic, white wine, tomatoes, thick-cut Pappardelle noodles, cream, Parmesan - 20 (veg, v available 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 (gf)

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, Dunkel Lager pan gravy - 28 (gf)

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 (gf)

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 List

Bubbles

Mionetto
Prosecco | Valdobbiadene, Italy 13/36

Domaine Ste. Michelle
Brut | Columbia Valley, WA 10/35

Centorri
Moscato di Pavia | Piedmont, Italy 12/36

Rosé

Campuget
Southern Rhone, France 10/30

Whites

Zenato
Pinot Gris | Veneto, Italy 10/30

Kim Crawford
Sauvignon Blanc | Marlborough, New Zealand 12/36

Heritage
Chardonnay | Walla Walla, WA 12/36

Bledsoe Family "Elizabeth"
Chardonnay | Walla Walla, WA 15/45

Chateau Ste. Michelle Mimi
Chardonnay | Woodinville, WA 10/30

Reds

Erath Resplendent
Pinot Noir | Dundee Hills, OR 12/36

Pendulum
Red Blend | Walla Walla, WA 15/45

Heritage
Cabernet Sauvignon | Walla Walla, WA 12/36

Rocky Pond 11 Dams
Malbec/Cabernet Sauvignon Blend | Orondo, WA 14/48

Catena
Malbec | Mendoza, Argentina 14/48

Abeja Beekeeper
Red Blend | Walla Walla, WA 60

Shafer "Relentless"
Syrah | Napa Valley, CA 120

Caymus Vineyards
Cabernet Sauvignon | Napa Valley, CA 200

Chateau Ste. Michelle Mimi
Cabernet Sauvignon | Woodinville, WA 10/30

Beverage Menu

Cocktails

Blueberry Lemon Drop
Secret house recipe - 14

JJ Hill's Mule
Absolute Pear, lime, ginger beer - 13

Berried Alive
Crown Blackberry, Gifford Mure, cranberry, lime,
ginger beer - 13

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

Just Peachy
Crown Royal Peach, fresh mint, Simple - 13

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

Bee's Sting
Big Gin, jalapeno honey, lemon - 15

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

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

Garden Party Martini
Empress Cucumber-Lemon Gin, St. Germain,
rosemary simple - 15

Poolside
1800 Coconut Tequila, Coco Lopez, orange,
pineapple - 15

Lavender Fields Lemonade
Lavender-infused vodka, butterfly pea tea - 15

Tropical Rum Punch
silver rum, passion fruit purée, pineapple - 15

Sweet Heat Margarita
Corralejo Silver, Licor 43, jalapeno honey - 15

Drafts

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

Bottles & Cans

BEER

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

BEER

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

SELTZER

Please ask your server
for today's selections - 6

Free-Spirited

Blackcurrant Mule - 8
Butterfly Lemonade - 6
Roy Rogers - 5
Shirley Temple - 5
Coke, Diet Coke, Root Beer, Sprite - 4
Lyre's Non-Alcoholic Amalfi Spritz - 9
Lyres Non-Alcoholic G&T - 9
Sierra Nevada Trail Pass N/A Beer - 8