



—THE— JOCKEY

STARTERS

- COLORADO LAMB & SPINACH EGG ROLLS**
braised lamb blended with fresh spinach & aged provolone, golden fried, tomato sauce dip 14
- SMOKED BRISKET NACHOS** 
pulled smoked beef brisket, charred peppers & onions, sharp cheddar, minced jalapeños, momma’s salsa 14
- ROQUEFORT DEVEILED EGGS**
stuffed with creamy egg & roquefort blend, garnished with pepper bacon, crispy frizzled onions 13
- FRENCH ONION AU GRATIN**
caramelized sweet onions blended with stock and herbs, crouton, melted gruyère & mozzarella cheese 10
- HONEY BOURBON BUFFALO WINGS**
eight jumbo wings, honey bourbon or sriracha glaze, blue cheese dip 15
- ROASTED TOMATO BISQUE** 
fire roasted tomatoes simmered with fresh garlic & herbs, finished with a touch of cream, goat cheese toast garnish 9

SEAFOOD BAR

- OYSTERS ON THE HALF**  cocktail sauce & champagne mignonette 16
- SOUTHERN FRIED SHRIMP** creole spices, tartar sauce 15
- SUSHI AHI TUNA STACK** rice cake, ponzu glaze, avocado 16
- CRISPY CALAMARI** lemon aioli, tomato sauce 14
- STEAMED PEI MUSSELS** 
your choice: white wine & herbs, marinara, or curried, crostini 14

DIPS & NIBBLES

- HOT ARTICHOKE & CRAB DIP** fresh veggies, soft crostini 15
- TRUFFLED TATER TOTS**  truffle oil, parmesan, garlic 11
- LEMON HUMMUS**  fresh veggies, za’atar dusted pita 12
- HOT CHEESE FONDUE**  rustic bread cubes, pickles, veggies 13
- CHIPS & DIPS**  tortilla chips, momma’s salsa & fresh guacamole 10

SALADS & SKEWERS

- BURRATA & BEETS**  arugula, fresh burrata pillow, tomato, crunchy pecans, pickled onion, white balsamic vinaigrette 16
- SANTORINI CHOPPED CLUB**  romaine, chickpeas, feta, cucumbers, banana peppers, red onion, kalamata olives, tzatziki dressing 14
- HEARTY ROASTED BRUSSELS SPROUTS**  roasted brussels sprouts, radicchio, greens, mandarin oranges, tomato, pickled onion, raisins, toasted bread crumbs, lemon garlic dressing 15
- THE MARTINIQUE**   fresh berries, greens, candied walnuts, tomato, mango salsa, honey lime vinaigrette 15
- STACKED AVOCADO WEDGE**
crispy iceberg, pepper bacon, red onion, avocado, radish, tomato, red wine vinaigrette, blue cheese dressing 13
- SPICY CAESAR**
romaine hearts, classic citrus Caesar dressing spiked with heat, toasted peppercorn bread crumbs, fresh grated parmesan 12

SALAD SKEWERS

- STEAK** +10, **SCALLOPS** +13, **CHICKEN** +7, **SHRIMP** +10
Seasoned & grilled...
- BLACKENED SALMON** +8, **SPICY TUNA** +10

MAINS

- JUMBO LUMP CRAB CAKES**
all lump crab blended with imperial sauce, pan seared, served with old fashioned cole slaw & pub fries 35
- BIG EASY JAMBALAYA** 
pan seared shrimp, scallops, andouille sausage, chicken, spicy N’Orleans tomato sauce, long hot pepper, bayou rice 29
- BBQ PORK PARMENTIER PIE**
layered bbq pulled pork, fresh spinach, mashed potatoes, mornay sauce, melted gruyère 24
- FINNEGAN’S FISH & CHIPS**
fresh cod fillet, house recipe beer batter, chips, mushy peas, cole slaw, malt vinegar 23

TAVERN GRILL

- SHORT RIB AU POIVRE** 
braised short ribs bathed in creamy three peppercorn demi-glaze, sautéed brussels sprouts, Yukon gold mashed potatoes 28
- TOMAHAWK PORK CHOP** 
roasted apples, garlicky sautéed spinach, Yukon gold mashers 34
- STEAKHOUSE NEW YORK STRIP STEAK**
grilled grass-fed bone-in strip steak (18 oz), steamed broccolini, truffled fries 42
- TUNA TATAKI**
grilled tuna steak served with spicy stir fried veggies & noodles 29

BOWLS

- PAPPARDELLE WITH LAMB BOLOGNESE**
rich tomato lamb bolognese tossed with Sicilian roasted peppers, wide noodles, pecorino romano cheese 24
- SHRIMP & SCALLOP COCONUT CURRY**
shrimp, sea scallops, broccolini, seasonal veggies, curried coconut cream sauce, sticky rice, naan 26
- CHICKEN MARSALA RISOTTO** 
sautéed chicken breast, Kennett mushrooms, marsala sauce served over parmesan risotto with prosciutto 22
- MISO SALMON & DRUNKEN NOODLES**
seared salmon fillet with sweet & spicy miso glaze served over stir fried veggies, udon noodles 24

BURGERS & SANDWICHES

With pub fries, dill pickle

- THE JOCKEY BURGER**
cheddar, sweet bacon jam, brioche bun, lettuce, tomato, red onion 19
- WILD MUSHROOM BISON BURGER**
wild mushrooms, melted gruyère, lettuce, tomato, red onion, served with truffled tater tots 24
- HOT BROWN SLIDERS**
roast turkey, pepper bacon, tomato, mornay sauce, mini rolls 17
- FRENCH DIP ROAST BEEF** 
cheddar, demi dip, horseradish sauce, torpedo roll 18
- BLACKENED SALMON WITH CHIPOTLE MAYO**
salmon fillet, cajun spice, arugula, pickled jalapeños, zesty mayonnaise, torpedo roll 19



We make every attempt to accommodate allergy requests, but we can not guarantee our products will meet your dietary requirements.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



THE JOCKEY

COCKTAILS

BLOOD ORANGE COSMO

Blood orange vodka & purée, white cranberry juice, fresh lime 14

PEAR-FECTA

Pear vodka, ginger honey, lemon, orgeat almond, club soda 14

SMOKY OLD FASHIONED

Elijah Craig bourbon, black walnut bitters, orange, sugar cube, smoke 16

KENTUCKY WARMBLOOD MULE

Bourbon, blood orange purée, ginger beer, lime 13

GIN SPRINGS

Bluecoat gin, elderflower liqueur, lime, Thai basil, cucumber 15

THE APPALOOSA MARGARITA

Tequila, Aperol, guava, house sour mix 14

NATURE & NURTURE

Basil-infused tequila, lemon, triple sec, agave 14

GARDEN CLUB SPRITZ

Elderflower liqueur, lemon, lavender, prosecco 13

“THE PACESETTER” ESPRESSO MARTINI

Vanilla vodka, coffee liqueur, amaretto, espresso, orange zest 13

TRIPLE CROWN

Derby, Preakness, Belmont classics.

THE JOCKEY JULEP

Woodford Reserve Kentucky Straight bourbon, fresh mint, simple syrup 15

PREAKNESS PUNCH

Vodka, Cointreau, elderflower liqueur, sour mix, orange juice 13

BELMONT JEWEL

Bourbon, lemon, pomegranate, simple syrup 15



MOCKTAILS

Crafted by bartenders without the alcohol.

BLACKBERRY LEMONADE

Muddled blackberries, simple syrup, lemon, club soda 10

HONEYCOMB

Ginger honey, house sour mix, agave, club soda 10

SIGNATURE BREWS

Ask your server for the full tap list.



STEEPLECHASE HAZY IPA 7.5

ABV: 6.0% | IBU: 62

A tropical delight with guava, pineapple, and melon notes. Moderate bitterness and a fruity profile create a refreshing, easy-drinking IPA with a crisp finish.



SIGNATURE LIGHT 7

ABV: 5.0% | IBU: 5

Clean, crisp, and refreshing, this light lager is brewed with 100% American-grown barley and hops. Under 4 carbs and only 100 calories per pint, it delivers smooth, classic flavor.



BOURBON BARREL AMBER 7.5

ABV: 6.0% | IBU: 28

Crisp and clean with a touch of caramel malt sweetness, complemented by dark fruit notes from English ale yeast. Smooth and approachable with a hint of complexity.



WHISPERING MEADOW ALE 7.5

ABV: 5.9% | IBU: 18

Brewed with orange peel, lavender, and golden chrysanthemums, this slightly hazy ale blends floral and citrus notes over a bready wheat backbone, delivering balanced, delicate flavors.

PREMIUM BOURBON

Enjoy straight up (2 or 3oz) or as a Manhattan or Old Fashioned (+2).

ELIJAH CRAIG SMALL BATCH 10, 15

WOODFORD RESERVE 18, 22

KNOB CREEK 17, 21

BASIL HAYDEN’S 17, 21

OLD FORESTER 1920 PROHIBITION STYLE 24, 28

1792 SMALL BATCH 14, 19

ANGEL'S ENVY 21, 27

BLANTON’S SINGLE BARREL 29, 34

WINE BY THE GLASS

White

RIESLING - Chateau Ste. Michelle - WA 13

PINOT GRIGIO - Castello Banfi - IT 12

SAUVIGNON BLANC - Whitehaven - NZ 16

CHARDONNAY - Labouré-Roi - FR 14

CHARDONNAY - William Hill - CA 13

Sparkling & Rosé

PROSECCO - Nino Ardevi - IT 11

ROSÉ - Domaine Bagrau, Club 44 Méditerranée - FR 13

Red

PINOT NOIR - Browne Heritage - OR 15

PINOT NOIR - Meiomì - CA 18

SANGIOVESE - Ca’ del Sarto - IT 13

MALBEC - Tilia Mendoza - AR 13

CABERNET SAUVIGNON - Bonanza - CA 12

CABERNET SAUVIGNON - Aviary - CA 15

WINE BY THE BOTTLE

White

RIESLING - Dr. Konstantin Frank Dry Riesling - NY 42

PINOT GRIGIO - Santa Margherita - IT 55

SAUVIGNON BLANC - Squealing Pig, Marlborough - NZ 35

CHARDONNAY - Butter by Jam Cellars - CA 50

Sparkling & Rosé

BRUT - Roederer Estate - CA 55

ROSÉ - Fleur de Mer - FR 40

Red

PINOT NOIR - Cloudline Cellars - OR 60

RIOJA - Luberrì Seis - ES 45

MERLOT - J. Lohr Estates - CA 38

SUPER TUSCAN - Bruni Poggio d'Elsa - IT 42

BORDEAUX - Château Laroze Labatissè - FR 50

CABERNET SAUVIGNON - Decoy - CA 55