SOUP AND APPETIZERS

Charred Tomato Bisque Cup 4 Bowl 6
Made fresh in house with oven roasted tomatoes, fresh herbs and Reggianno cheese.

Smoked Pork Green Chili Cup 4 Bowl 6
Pit smoked tender pork, roasted green chilies and tomato filets topped with sour cream, cilantro and tortilla chips.

Trio of Hummus 10
Roasted pepper hummus, basil pesto hummus and spinach-artichoke hummus with toasted flatbread and crisp vegetables.

Smoked Salmon Dip 11
Pit smoked salmon with blended cheeses and fresh herbs. Served with crisp vegetables and grilled flatbread.

Beer Battered Onion Rings 10
Golden brown, black and tan rings with hot Cheddar queso dip.

Pit Smoked Brisket and Pork Sliders 11
Pulled pork and tender brisket with Guinness BBQ sauce, caramelized onions and pickles.

JJ's Drumsticks 12
Fresh, all-natural drummies tossed in your choice of buffalo or raspberry chipotle. Served with carrots, celery and ranch dressing.

Tavern Nachos Grande 14
Fried white corn tortillas, smoked pork, red beans, green chilies and diced tomatoes with hot Cheddar queso, chipotle lime sour cream and fresh guacamole.

Rosi's Chicken Salad 12
Crisp romaine, baby field greens, grilled chicken, seedless grapes, poached pears, candied walnuts, celery, Gorgonzola cheese and golden balsamic vinaigrette.

Caesar 7
Chopped fresh romaine, housemade croutons, creamy Caesar dressing and Romano cheese.
Add grilled chicken breast 4
Add grilled salmon 4

BBQ Cobb Salad 13
Crisp romaine, baby field greens, grilled chicken, smoked beef brisket, Blue cheese crumbles, hard cooked egg, tomato, applewood smoked bacon and avocado with choice of dressing.

Molly B's Greens 14
Marinated, grilled Alaskan salmon, crisp romaine, baby greens, sundried tomatoes, olives, artichokes and cucumbers tossed in a lemon basil vinaigrette.

JJ's Salad Dressings
Ranch, Lemon Basil Vinaigrette, Caesar, Blue Cheese, Golden Balsamic Vinaigrette

STONE OVEN PIZZAS

Miner's Pizza 12
Tomato sauce with pepperoni, Canadian bacon, Italian sausage and Mozzarella cheese.

Mediterranean 12
Basil pesto sauce with artichokes, Kalamata olives, red onions, sundried tomatoes, Mozzarella and Goat cheese.

Meatball 12
Tomato sauce, sliced homemade meatballs, green chilies and Mozzarella cheese with pesto drizzle.

Wheeler 12
Smoked pulled pork, BBQ sauce, roasted red peppers, green chilies and red onions with Mozzarella and Cheddar cheeses.

Add $3.00 for split plate. Add $2.00 for any substitutions. For your convenience an 18% gratuity will be added to parties of 6 or more and guests paying with a Copper Gift Card.
There is a 6% surcharge on all transactions to support The Village at Copper and Copper Mountain.

JJ'S DINNER ENTREES

Dinner Entrées served nightly from 5:30 pm to close.

All dinner entrées are served with your choice of soup or salad. Dinner entrées are accompanied by chefs nightly starch preparation and seasonal fresh vegetables.

¼ or ½ BBQ Chicken
Brined, smoked, slow roasted and basted with our Guinness BBQ sauce.
¼ chicken - 13 ½ chicken - 18
Suggested beer pairing: Coors Bottle

St Louis Style Ribs
Smoked low and slow with our Guinness BBQ sauce.
½ rack - 14 Full rack - 25
Suggested beer pairing: Colorado Native Draft

Signature BBQ Platter 26
Smoked chicken quarter, pork ribs, sliced brisket and smoked sausage with a side of Guinness BBQ sauce.
Suggested beer pairing: Fat Tire Bottle

JJ's Classic All Natural Angus Beef Burger 14
8oz of freshly ground Angus chuck on a freshly baked BBQ Cheddar roll with lettuce, tomato, red onion, pickles and choice of Cheddar, Fontina or Pepper Jack cheese. Served with waffle fries.
Suggested beer pairing: Coors Light Draft

Double Cut White Marble Farms Pork Chop 25
Grilled premium cut pork stuffed with apples, caramelized onions, dried cranberries and Fontina cheese. Served with a brandy cream sauce.
Suggested wine pairing: Ravenswood Charrdonnay

Charbroiled Beef Ribeye 26
12oz USDA choice cut with JJ's demi glace.
Suggested wine pairing: Hogue Cabernet

Charbroiled Beef Tenderloin 28
8oz USDA choice cut with JJ's demi glace.
Suggested wine pairing: Ravenswood Petite Sirah

Alaskan King Crab Legs 35
Tender Alaskan crab served with drawn butter and lemon.
Add ½ order to any entrée - 16
Suggested beer pairing: Bud Bottle

JJ's Famous Prime Rib
Served with au jus and creamy horseradish.
8 oz - 16 12 oz - 24 16 oz - 29
Suggested wine pairing: Estancia Pinot Noir

Mussels Mediterranean 16
Sautéed onions, roasted garlic, sundried tomatoes, olives and white wine with basil pesto over linguine pasta.
Suggested wine pairing: Toasted Head Chardonnay

Grilled Salmon Linguine 19
Grilled salmon with sautéed onions and tomatoes in a light creamy Alfredo sauce over linguine pasta.
Suggested wine pairing: Nobilo Sauvignon Blanc

Tavern Ratatouille *gluten free* 15
Sautéed yellow and green squash, eggplant and red wine with fresh herbs, a dash of roasted tomato marinara and Reggianno cheese.
Suggested wine pairing: Diseño Malbec

JJ's Steak Temperatures

- **Rare:** Extremely red, cool center
- **Medium Rare:** Very red, warm center
- **Medium:** Dark pink, warm center
- **Medium Well:** Light pink, hot center
- **Well:** Cooked through, no pink

◆ Please inquire about Jim Joe's BBQ to go ◆

JJ's offers authentic pit smoked BBQ specialties featuring fresh, all-natural pork shoulder, all-natural pork ribs, all-natural Red Bird Farms chicken and choice brisket.

◆ Book your next private function at JJ's ◆

Rehearsal Dinners, Weddings, Corporate Events, Reunions or Private Parties.