



JAR·NE_{bar}

Exotic Effervescent Libations

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Invigorating World Cuisine

Martinis & Cosmos

<i>Espresso Martini</i>	12.
Vanilla vodka, baily's, kahlua, dark espresso	
<i>Green Mar "tea" ni</i>	11.
Tanqueray 10, splash of vermouth, tea extract	
<i>Apple Cider Martini</i>	13.
Apel vodka, crisp local cider, up	
<i>Ruby Martini</i>	12.
Absolut citron, campari, ruby grapefruit	
<i>Expressionist</i>	10.
van Gogh at his best with vermouth as his inspiration	
<i>X-tra Virgin</i>	11.
Classic dirty martini with x-tra virgin olive drizzle	
<i>Neo-politan</i>	10.
A neo-variation of the original with razberi & lime	

Sparkling Cocktails

<i>Spiced Dark & Stormy</i>	9.75
Captain Morgan, ginger beer, lime	
<i>Limoncellata</i>	9.
Effervescent lemon, tart limoncello	
<i>CO₂</i>	8.50
Campari, Bacardi O and Orange	
<i>Yin-Yang</i>	9.25
Tantalizing blend of sweet and sour	

Champagne Cocktails

<i>Classic Bellini</i>	17.
Champagne, sweet peach nectar	
<i>Golden Delicious</i>	17.
Champagne, tart green apple	
<i>Ritz Kir Royale</i>	18.
Champagne, splash of casis	

Brewed Beverages

On Tap

Miller Light, United States	4.
Sam Adams, Boston	4.50
Sam Adams Seasonal Ale, Boston	4.50

Bottled

Budweiser, United States	4.50
Bud Light, United States	4.50
Tremont Ale, Boston	5.
Harpoon IPA, Boston	5.
Anchorsteam, San Francisco	5.
Amstel Light, Holland	5.
Asahi Dry, Japan	5.50
Singha, Thailand	9.
Bass Ale, England	5.50
Grolsch, Holland	5.50
Heineken, Holland	5.
Corona, Mexico	5.50
Negra Modelo, Mexico	5.
Boddingtons Pub Ale, England	5.50
Stella Artois, Belgium	5.50
Pilsner Urquel	5.50

Non Alcoholic

Haake-Beck, Germany	4.50
O'Doul's, USA	4.

Sake

Pearl Nigori Genshu -	Glass 9.
	Bottle 60.

Wines by the Glass

Champagne and Sparkling

NV	Champagne Ritz, Brut	17.
NV	Perrier Jouet Grand Brut 187ml.	19.
NV	Charles Heidsieck Mis en Cave 1996	20.
NV	Codorníu, Napa	12.

White

2000	Chateau Bonnet, Entre deux Mers Bordeaux, France	8.
1999	Ferrari Carano Fumé Blanc, California	11.
1998	Richard Richter Riesling, Winner, Germany	9.
2000	Cave de Turckheim Gewurztraminer, Alsace, France	10.50
2000	La Zerba Gavi, Italy	12.
1999	McDowell Viognier, Mendocino	11.
1998	Pierre Matrot Bourgogne Blanc	12.75
1999	Steven Kent Chardonnay, Central Coast, California	8.
2000	Arrowood-Grand Archer Chardonnay, Sonoma	10.
2000	Edna Valley Chardonnay, Napa	13.50
2000	Clos Pegase Chardonnay Mitsuko's Vineyard, Carneros	16.
NV	Choya Plum Wine	9.

Red & Rose

1999	E. Guigal Rosé, Rhone	8.50
1999	Domaine de Beurenard Cotes-du-Rhone 'Rasteau'	12.
1999	Maison Louis Latour Pinot Noir	8.50
1999	Byron Pinot Noir, Santa Maria Valley	13.50
1998	Beaulieu Vineyard Merlot, Napa	13.
1999	St. Francis Merlot, Napa	14.25
1998	Ivan Tamas Cabernet Sauvignon	8.
1999	R. Mondavi Cabernet Sauvignon	19.
1997	Chateau La Cardonne Rothschild, Medoc, France	15.
1999	Terrazas Malbec, Argentina	8.25
1998	Bonterra Syrah, Mendocino	14.

All Day Inspirations

11:30am to 11:00pm

Mixed Greens, Lavender Balsamic Vinaigrette	7.
JER-NE Caesar Salad	7.50
add Chicken	9.50
add Shrimp	12.
Boston Clam Chowder, Oyster Crackers	7.
Blue Point Oysters on Ice	2. per piece
Pepper Mignonette	
Citrus Poached Shrimp	12.
Horseradish Cocktail Sauce	
Marinated Lemongrass Chicken Wings	9.
Barbeque Dipping Sauce	
Fried Popcorn Scallops, Mango Salsa	11.
Crispy Calamari, Harissa Chili Jam	9.
Chicken Quesadilla	9.
Sour Cream and Guacamole	
Reuben Wrap	11.
Pastrami, Champagne Kraut, Swiss Cheese	
Black Truffle Chicken Clubhouse	12.
Tomato, Avocado, Sprouts, Swiss Cheese	
Grilled Prime Beef Burger	12.
Onions, Mushrooms, Crispy Bacon, American Cheddar or Blue Cheese	
Grilled New York Strip Steak	24.
Topped with Sautéed Peppers, Onions, Provolone and Pepper Jack Cheese	

Desserts

Vanilla Crème Brûlée	8.50
Cake au Chocolate, Almond Ice Cream	
Boston Cream Pie	8.50
Marinated Berries, Chocolate Ice Cream	
Chocolate Ginger Cheesecake	7.50
Benne Seed Wafer, Anglaise, Blood Orange Sorbet	

Please be informed that consumption of under-cooked foods such as raw eggs (traditional Caesar salad), soft boiled eggs and ground beef, may pose certain health risks.

Cognac & Armagnac

Martel L'Or	195.
Hennessy Richard	150.
Remy Martin Louis XIII	125.
Kelt XO	28.
Hennessey XO	30.
Courvoisier Napoleon	18.
Delamain Pale & Dry	14.
Hennessy VSOP	12.
Remy Martin VSOP	14.
Martel VSOP	11.
Sempe 15 year Armagnac	28.

Scotch

Johnnie Walker Blue	29.
Glenfiddich 30 year	24.
Glenfiddich 15 year	18.
Macallan 18 year	20.
Highland Park 18 year	16.
Glenrothes Vintage 1989	14.
Glenmorangie 18 year	13.
Glenfiddich 12 year	12.
Talisker 10 year	11.
Glenlivet 12 year	10.
Cragganmore 12 year	9.
Dalwhinnie 15 year	9.
Dalmore 12 year	7.

Cordials & Eau de Vies

Grand Marnier, Centiquantenaire	30.
Grand Marnier Centenaire	24.
Calvados Boulard	12.
Trimbach Framboise	11.

Port

Dow's 10 year Tawny	10.
Taylor 10 year Tawny	11.
Ramos Pinto 10 year Tawny	12.
Quinta da Roeda 1995	13.
Graham 20 year Tawny	14.
Taylor 20 year Tawny	15.
Delaforce Curious & Ancient	17.
Penfolds Grandfather Port	23.
Dow's 30 year Tawny	28.
Graham Vintage 1985	31.
Fonseca 40 year Tawny	36.

Sherry & Madeira

Rare Amontillado "Escudrilla"	8.
Pedro Ximénez "San Emilio"	8.75
Leacock Rainwater Madeira	14.

Grappa

Sassicaia	20.
Ornellaia	18.
Castello Banfi	10

French Pressed Coffee

Large	9.
Small	6.
Kapalua Dark	
Jamaica Blue	
Kenya Single Estate	
100% Columbian Decaffeinated	
Cappuccino	3.75
Mochaccino	4.75
Espresso	3.50
Double Espresso	4.50
Caffe Latte	3.75

Cigar Selections

Fuente Opus X	\$25
Davidoff Special T	\$20
Aurora Preferidos	\$20
Montecristo V	\$12
Griffin Privelage	\$8
Ashton VSG Illusion	\$15
Churchill Extreme	\$13
Ashton #60	\$15
Hemingway Signature	\$10
Jer-ne Millennium Experience	\$20

