

JUST



JACKS

STARTERS

ROMA TOMATO BRUSCHETTA <i>our in house made bruschetta, crispy herb baguettes, fresh grated parmesan cheese, drizzled with roasted garlic herb aioli</i>	13 ½	JACKS TO SHARE (OR NOT) PLATTER <i>nachos with full orders of—wings, dry ribs, potato boats, deep fried perogies</i>	39 ¾
GYOZA PORK DUMPLINGS <i>served with toasted sesame soya dipping sauce</i>	13 ¾	DIPS — salsa, chipotle mayo, sour cream	
SPINACH & ARTICHOKE DIP <i>spinach, artichokes, cream cheese, mixed cheese, crisp pita bread, tortilla chips</i>	13 ¾	POTATO BOATS <i>potato skins, bacon, green onion, mixed cheese, sour cream a sweet and hot chili sauce</i>	13 ½
NACHOS <i>tortilla chips, loaded with cheese, olives, jalapeno peppers, green onions, banana peppers, bruschetta, salsa, sour cream, in house guacamole</i>	19 ¾	DEEP-FRIED PEROGIES <i>8 cheese & potato perogies, caramelized onion & bacon dip</i>	10 ½
<i>ADD chicken or beef</i>	6 ¼	DEEP-FRIED PICKLES <i>dill pickles cut into thin wedges and lightly coated with a tangy dill breading with outback sauce</i>	11 ¼
FIESTA SHRIMP TACO 🍷 <i>tortilla shell filled with sautéed mango habanera shrimp, spicy guacamole and topped with mango salsa</i>	16 ¾	CRISPY CHICKEN TENDERS <i>breaded chicken strips, plum sauce</i>	15 ¾
JUST JACKS WINGS <i>1lb wings, carrots, blue cheese dressing</i>	14 ¾	BBQ PULLED PORK POUTINE <i>pulled pork, cheese curds, gravy</i>	12 ¼
<i>Choice of mild, medium, hot, honey garlic, S&P, teriyaki, lemon pepper, cajun, mango habanero, sweet chili thai</i>		LEMON PEPPER CALAMARI <i>tzatziki sauce, red onion</i>	13 ¼
		SALT & PEPPER DRY RIBS <i>chipotle aioli, green onion, grape tomatoes</i>	13 ¼

SOUPS & SALADS

CHEF'S CREATION (SOUP OF THE DAY)	5 ½	TRADITIONAL COBB SALAD <i>this colorful addition will change the way you look at salad. with layers of moist chunks of turkey, crisp bacon, mixed cheese, tomatoes, egg, and avocado with the tangy zest of a red wine dijon vinaigrette.</i>	17 ¼
BAKED FRENCH ONION <i>red wine & beef broth, onions, gruyere, cheese crouton</i>	8 ¾	GRILLED ASPARAGUS & LEMON HERB CHICKEN <i>lemon herb chicken, asparagus, mixed greens, romaine lettuce, grape tomatoes, red onion, feta cheese tossed with a garlic vinaigrette drizzled with a balsamic reduction</i>	17 ¼
WOR WONTON SOUP <i>pork wontons, bbq pork, shrimp, asian vegetables, chicken soya broth, chow mein noodles</i>	12 ¾	ROASTED BEET & GOAT CHEESE SALAD <i>fresh mixed greens with our homemade balsamic saskatoon berry dressing, onions, toasted walnuts and sprinkled with goat cheese to make it complete</i>	12 ¼
CAESAR SALAD <i>do we need to explain this one</i>	11 ¼		
STEAK & BLUE CHEESE SALAD <i>AAA sirloin(5oz), mixed greens, red onion, caramelized pecans, blue cheese dressing, crumbled blue cheese</i>	18 ¼		

SANDWICHES & ENTRÉES

Items marked with a * come with your choice of French fries, house salad, Caesar salad, or a cup of our soup of the day.
Sub-sweet potato fries or onion rings add 2 1/2

*BEEF BURGER <i>our flame broiled 1/3 pound in-house made beef patty topped with mustard, mayonnaise, red onions, tomato, lettuce, pickle</i>	14 ¼	*HAY CITY FISH & CHIPS <i>2 piece cod beer battered in house with olds college hay city wheat ale, french fries, coleslaw, tartar sauce</i>	18 ¼
<i>ADD bacon, old cheddar cheese, monterey jack cheese and or mushrooms</i>	2 ¼	CHICKEN CORDON BLEU <i>breaded chicken breast stuffed with ham & swiss cheese, topped with a wild mushroom sauce, served with rice pilaf & chefs vegetable</i>	20 ¼
*BISON BURGER <i>in house made bison burger topped with blue cheese, red onion, lettuce, tomato and chipotle aioli</i>	18 ¼	CHICKEN QUESADILLA <i>chicken, grilled tortilla, sautéed peppers & onions, black beans, roasted corn, tomatoes, green onions, cajun spice, monterey jack cheese, salsa, sour cream, house salad</i>	17 ¾
*CAJUN CHICKEN SANDWICH 🍷 <i>a chicken breast pan-seared with in house made cajun spice topped with mango salsa, jalapeno jack cheese, jalapeno aioli, tomato, lettuce</i>	16 ¼	CHICKEN MANGO RICE BOWL 🍷 <i>chicken breast, sautéed vegetables, sweet chili garlic thai sauce, rice pilaf, toasted chasbeus</i>	18 ¾
*PORTOBELLO MUSHROOM VEGGIE BURGER <i>grilled portabella mushroom topped with roasted red pepper, Swiss cheese, mayonnaise, red onion, mixed green</i>	14 ¼	VEAL CUTLETS <i>2 piece breaded in house & pan fried veal cutlets, mashed potatoes, steamed chefs vegetables, wild mushroom demi glaze</i>	20 ½
*BBQ PULLED PORK SANDWICH <i>pulled pork in house made bbq sauce topped with caramelized onion and creamy coleslaw</i>	15 ½	PEROGIES & BRATWURST <i>6 cheese & potato perogies, grainy dijon mustard, green onions, grilled pork bratwurst, caramelized onions, bacon, sour cream</i>	16 ¼
*STEAK SANDWICH <i>AAA flat iron steak (7oz), 2 onion rings, grilled garlic focaccia bread</i>	18 ¾	10 OZ "AAA" RIBEYE STEAK <i>"AAA" ribeye flame broiled to your liking, served with chef's vegetables and scalloped potatoes</i>	34 ¼
*TOASTED CLUB STACK <i>marinated chicken breast, lettuce, tomatoes, bacon, cheddar cheese, mayonnaise</i>	15 ¼	MEAT LOAF <i>savory meatloaf, bacon, topped with a chasseur sauce (tomato, shallots, brandy, white wine, mushroom) garlic mashed potato, vegetable</i>	18 ¼
*CHICKEN CAESAR WRAP <i>crispy or grilled chicken, romaine lettuce, roasted red peppers, avocado, feta cheese, bacon bits, creamy caesar dressing, tortilla wrap</i>	15 ½	CHICKEN & MUSHROOM FETTUCCHINI ALFREDO <i>tender chicken breast, portabella mushrooms, white wine parmesan cream sauce</i>	18 ¼
*JACK BURGER <i>6oz house made beef patty or a chicken breast, Jack sauce, bacon, monterey jack cheese, red onions, tomato, lettuce, crispy onion ring</i>	16 ¾	BREAKFAST SKILLET <i>breakfast sausage, bacon, hash browns, scrambled egg, mix cheese blend</i>	16 ½
*REUBEN SANDWICH <i>pastrami, sauerkraut, grainy dijon mustard, swiss cheese, marble rye</i>	15 ¼		
*BEEF DIP <i>slow roasted alberta prime rib, red onions, tomatoes, ciabatta bun house made horseradish mayonnaise, beef au jus</i>	15 ½		

FLAT BREADS 16 ¼

1) BBQ CHICKEN, CARAMELIZED ONION, BACON CILANTRO	CHOICE OF SAUCE AND CHEESE
2) PEPPERONI, BELL PEPPER, MUSHROOM, RED ONION	Marinara Monterey Jack
3) BRUSCHETTA W/ROASTED GARLIC AND HERB AIOLI	Basil Pesto Mixed Cheeses
4) PORTABELLA MUSHROOM, CHORIZO SAUSAGE, GARLIC	BBQ Sauce Parmesan

JACK UP YOUR MEAL

POUTINE	7 ¼	GARLIC CHEESE BREAD	3 ¾	SWEET POTATO FRIES	7 ¼	MASHED POTATOES	3 ½
ONION RINGS	5 ¾	PEPPERCORN SAUCE	2 ¼	GUACAMOLE	3 ¼	CHEF'S VEGETABLES	4 ¾
GRAVY	2 ¼	SOUR CREAM OR SALSA	2 ¼	GARLIC SHRIMP	7 ¾	RICE	3 ½
GARLIC BREAD	2 ¾	GRILLED CHICKEN BREAST	6 ¼	STEAK	7 ¼	SCALLOP POTATO	4 ¼

Menu items are prepared in an environment that may contain a variety of nuts, seafood, dairy and gluten.
Please ask your server for menu items that can be prepared free of these items.

CRAFT DRAUGHT BEER

16 OZ PINT 6 ¾ 58 OZ PITCHER 21 ¾

BREWSTERS DRAUGHT'S

Brewsters version of a Czech pilsner raises the stakes by combining traditional Czech Saaz hops with German Sterling hops. The result is a big, full-bodied lager with a hoppy bite that's bitter but balanced. It's the ideal beer of wing night, with a brisk flavour that cuts through the spiciest of flavours.

Previously only available during the summer, 52nd Street Peach Ale is the most requested seasonal beer in Brewsters history. It's crisp, refreshing and packed with peach flavour and aroma. Now you can enjoy this refreshing ale year round.

A classic British porter infused with fresh coconut

An easy-drinking anytime beer, this blonde is our most approachable selection

A refreshing IPA hopped with Cascade, Citra and Mosaic.

OLDS COLLEGE DRAUGHT'S

A delicious, sessionable beer brewed for beer evangelists and newcomers alike. Constructed from pure Canadian wheat and barley, this refreshing ale is crisp and clean, with a mild malt sweetness.

Full of rich, nutty, and roasty flavours this American style brown ale has just the right balance of hop character to pique the interest and balance the malt complexity. Pairs perfectly with cold winter days, while remaining light enough to spend some time on the summer patio.

Hops, hops, hops, and did you say you wanted some hops? This Pacific Northwest styled IPA combines a full, malty backbone to balance an aggressive hopping schedule. Caramel and light, bready flavours from the malts intermingle with the powerful citrus, resin, and tropical fruit character of the hops. An intensely hoppy beer elegantly balanced for quaffability.

Dark and citrusy hops are backed by a toasty caramel malt body with hints of bready overtones. Aggie Ale is generously hopped with a blend of Pacific Northwest style hops throughout the brewing process to let you know what the students are all about.

Czech
PILSNER
5% ABV * 40IBU

52nd Street
PEACH ALE
5% ABV * 15 IBU

Hawaiian Coconut
PORTER
5% ABV * 32 IBU

Brewsters **BLONDE**
5% ABV * 18 IBU

Honest Paul **IPA**
6.5% ABV * 70 IBU

Hay City
WHEAT ALE
5% ABV * 20 IBU

Old Skhool
BROWN ALE
5.4% ABV * 36 IBU

Prairie Gold
IPA
6.5% ABV * 72 IBU

Aggie Ale
AMBER ALE
5% ABV * 51 IBU

LIQUOR

Bottle Beer 6 ½

CANADIAN
BUDWEISER
BUD LIGHT
COORS LIGHT
KOKANEE
PILSNER
ALEXANDER KEITH'S

Import Beer 7 ¼

HEINEKEN
CORONA
MGD
GLUTENBERG

Coolers 7 ¼

SMIRNOFF ICE
MIKE'S HARD LEMONADE
AMERICAN HARD ICED TEA

WINES

White

NAKED GRAPE (Chardonnay) 6oz Glass 7 ½ Bottle 28 ¾
SANTA MARGHERITA (Pinot Grigio) 6oz Glass 9 ½ Bottle 36 ¾
MONKEY BAY (Sauvignon Blanc) 6oz Glass 8 ½ Bottle 32 ¾

Red

NAKED GRAPE (Merlot) 6oz Glass 7 ½ Bottle 28 ¾
KIM CRAWFORD (Pinot Noir) 6oz Glass 9 ½ Bottle 36 ¾
SLEDGEHAMMER (Cabernet Sauvignon) 6oz Glass 9 ½ Bottle 36 ¾

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