

TWLV

KITCHEN & BAR

BREAKFAST SERVED 7AM - 2PM

BREAKFAST

choice of breakfast potatoes with peppers and onions, hash browns, fresh fruit, or cottage cheese, and choice of toast.
add a side of bacon, sausage, or ham steak + \$6

House Scramble \$16 (gf)
2 egg scramble, sausage, caramelized onions, garlic, mushrooms, spinach, and pepper jack cheese

Supreme Omelet \$16 (gf)
3 egg omelet, red onion, red bell pepper, diced ham, and choice of cheese

Steak & Eggs \$24 (gf)
6oz steak and 2 eggs any style

House Breakfast \$16 (gf)
2 eggs any style, choice of hickory smoked bacon, ham steak, or sausage patties

Chicken Fried Steak \$26
6oz steak, marinated in buttermilk, breaded with seasoned flour, and fried to a golden crisp, topped with country gravy, and served with two eggs

Avocado Toast \$16 (v)
house avocado spread, eggs any style, sliced heirloom tomatoes, micro cilantro, and choice of bread

California Omelet \$16 (v) (gf)
3 egg omelet, spinach, red bell pepper, pepper jack cheese, topped with sliced avocado, salsa, and green onion

Chilaquiles \$16 (gf)
fresh corn tortilla chips, simmered in our house chile verde salsa, topped with cotija cheese, two eggs any style, and micro cilantro
add birria chicken + \$6

Pork Schnitzel Breakfast Sandwich \$22
crispy pork schnitzel, bacon jam, two eggs any style, on ciabatta topped with an arugula tomato salad

Breakfast Smashburger \$22
two 4oz smash patties sandwiched with hash browns, mayo, american cheese, and an egg any style
top with country gravy + \$6 or fried jalapeños +\$2

A LA CARTE

French Toast, Waffles, & Pancake Self Serve Topping Bar +\$7

Jamestown Biscuits & Gravy \$12
2 hand-rolled cheesy buttermilk biscuits, served with house country sausage gravy
add fried or fresh jalapeños + \$2

Brioche French Toast \$13 (v)
thick-cut brioche, served with butter and syrup
upgrade to crème brûlée French toast + \$7

Gold Country Waffle \$13 (v)
house-made waffle, served with maple syrup and whipped butter
add fresh strawberries and whipped cream + \$5 add fried chicken thigh + \$6

Jamestown Burrito \$14
scrambled eggs, bacon, sausage, chorizo, cheddar cheese, and hash browns wrapped in a flour tortilla

Pancakes \$12 (v)
3 sweet cream pancakes served with whipped butter and maple syrup
add chocolate chips or blueberries + \$2

Chicken and Waffles \$25
house-made down and dirty fried chicken thigh served with jalapeño cheddar cornbread waffles smothered in hot honey and whipped butter

SUNRISE SIPS

Standard Bloody Mary \$9

Build Your Own Bloody Mary
shrimp+\$3
spicy candied bacon+\$2
pepperjack cheese cubes+\$0.50
pickled green beans+\$0.50
pickled asparagus+\$0.50

Espresso Martini \$12

Mimosas \$9

bottle \$25
choice of juice: orange, pineapple, cranberry, grapefruit, mango, or strawberry

Tequila Sunrise \$12
tequila, orange juice, grenadine, and orange slice for garnish

EGGS BENEDICT

served with poached eggs unless specified otherwise

Traditional Benedict \$16
english muffin, canadian bacon, creamy hollandaise sauce

Crab Cake Benedict \$25
english muffin, house-made crab cakes, old bay dusted hollandaise sauce

Roasted Poblano Benedict \$20
jalapeño cornbread waffle, sausage patties, oaxaca cheese, roasted poblanos, cholula hollandaise sauce

Caprese Benedict \$16
english muffin, sautéed garlic, tomato, spinach, fresh mozzarella and balsamic glazed hollandaise sauce

BLT Benedict \$16
sourdough toast, mayo, bacon, shredded romaine, sliced tomato, hollandaise sauce

HOUSE-MADE PASTRIES

Cinnamon Roll \$11
large soft, sweet, spiral pastry filled with cinnamon, sugar, butter mixture topped with house-made icing

Quiche Lorraine \$11
traditional French quiche with smoky bacon, caramelized onions, and parmesan cheese, baked in a flaky butter crust with a silky custard

Seasonal Quiche \$11
traditional French quiche with our farm fresh seasonal ingredients

Monte Cristo Roll \$13
large soft, sweet, spiral pastry filled with dijon, sliced ham, swiss cheese, baked golden, topped with house-made raspberry preserves and dusted with powdered sugar

(v) vegetarian | (gf) gluten-free

parties of 8 or more will be automatically charged 18% gratuity

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR OUR GUESTS WITH FOOD ALLERGIES, PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, SESAME, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT.

APPETIZERS

Bacon Wrapped Jalapeños \$17 (gf)
house-made jalapeño poppers filled with cheddar cheese, cream cheese, green onion mixture, wrapped with hickory smoked bacon, served with ranch dressing

Crispy Calamari \$18
served with sriracha aioli topped with parmesan and green onions

Chicken Pot Stickers \$16
pan-fried, then steamed, served with a soy dipping sauce

Down and Dirty Chicken Strips \$17
served with honey mustard, ranch, and BBQ sauces

Chicken Wings \$18 (gf)
choice of sauce; Buffalo, teriyaki, BBQ, sweet chili, or elote sauce

Coconut Shrimp \$17
served with sweet chili and green onions

Crab Cakes \$20
served on a bed of arugula with a side of dijon cream and lemon

SOUP & SALAD

make it a wrap +\$4, add grilled chicken + \$7, shrimp + \$10, or 6 oz steak + \$12

Soup of the Day
cup \$9 bowl \$13

Down & Dirty Fried Chicken Salad \$19
house-made fried chicken thigh, spring mix, cucumber, cherry tomato, red onion, avocado, shredded cheddar cheese, house-made ranch or house-made honey mustard dressing

Baja Steak Salad \$24
6oz grilled steak, sliced avocado, pico de gallo, cotija cheese, crispy tortilla strips, chipotle aioli, served over mixed greens tossed in chipotle ranch

Caesar Salad
romaine lettuce, shaved parmesan, croutons, and house-made Caesar dressing
side \$7 full \$14

House Salad (v)
spring mix, romaine lettuce, tomato, carrots, red onion, shredded cheddar cheese, croutons, and choice of dressing
side \$7 full \$14

Grilled Chicken Cali Cobb \$21 (gf)
grilled 6oz chicken breast sliced over a bed of mixed greens and romaine, hard boiled egg, bacon bits, avocado, cherry tomatoes, shredded cheddar, and choice of dressing

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KITCHEN & BAR

LUNCH AND DINNER SERVED 11AM - CLOSING

SANDWICHES & BURGERS

*served with french fries
substitute house, or Caesar salad + \$4
substitute sweet potato fries, sidewinders, or garlic fries +\$3*

BLT \$16
hickory smoked bacon, lettuce, tomato, mayo, and choice of bread
add avocado + \$4

French Dip \$20
sliced tri-tip simmered in our house au jus, topped with melted provolone, creamy horseradish, served on ciabatta, and a side of au jus dipping sauce
add caramelized onions or garlic mushroom + \$2

Cheeseburger \$19
grilled beef patty, lettuce, tomato, red onion, choice of cheese, house sauce, served on a toasted sesame bun

Impossible® Burger \$20 (v)
6oz vegan patty, lettuce, tomato, red onion, choice of cheese, house sauce, served on a toasted sesame bun

Chicken Club \$19
grilled chicken, lettuce, tomato, bacon, mayo, choice of toasted bread
add cheese + \$1

Down & Dirty Chicken \$19
Southern Cajun-style fried boneless thighs, hickory smoked bacon, pepper jack cheese, lettuce, tomato, onion, house honey mustard, served on a ciabatta roll

Chicken Birria Tacos \$18
marinated pulled chicken, diced onion, micro cilantro, parmesan cheese, grilled corn tortillas, side cilantro lime crema

Garlic Shrimp Tacos \$18
shrimp sautéed with garlic, shallots, and bell peppers all tossed in a Cajun seasoning topped with salsa roja, cilantro lime crema, and micro cilantro

ENTREES

Bison Short Ribs \$42 (gf)
braised in a rich red wine broth served with mashed potatoes and broccolini, topped with braising jus

Meatloaf \$27
house-made brown sugar-glazed meatloaf, served with mashed potatoes and seasonal vegetables

14oz Ribeye \$49 (gf)
grilled with garlic mushrooms, caramelized onions, red wine demi-glace served with mashed potatoes and seasonal vegetables

Seared Scallops \$40 (gf)
prosciutto wrapped scallops topped with a lemon beurre blanc served with parmesan risotto and seasonal vegetables

Blackened Salmon \$28 (gf)
served with garlic parmesan risotto and seasonal vegetables

Pork Schinitzel \$24
served with herb parmesan fries and sautéed peas topped with a dijon cream sauce

Filet Mignon \$43 (gf)
6oz charbroiled filet mignon served herb parmesan fries, sautéed broccolini, and demi-glace

Baked Petite Cold-Water Lobster \$40
butter basted, herb bread crumb topped lobster served with garlic parmesan risotto, seasonal vegetables, and drawn butter

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PASTA

*served with garlic parmesan breadsticks
add grilled chicken + \$7, shrimp + \$10,
or 6 oz steak + \$12*

Spicy Penne Pasta \$26
spicy Italian sausage, garlic, sliced button mushrooms, fire-roasted tomatoes, tossed in a white wine, sambal, cream sauce topped with shaved parmesan

Angel Hair Scampi \$25
pan-seared shrimp sautéed in a traditional white wine, lemon, garlic, butter sauce, angel hair pasta, and shaved parmesan

Penne Primavera \$24 (v)
zucchini, squash, carrots, onions, peppers, fire roasted tomatoes, sautéed with garlic, shallots, simmered in white wine tossed with EVOO, penne pasta, topped with shaved parmesan and fresh herbs

Cheese Ravioli \$24
served in a garlic cream sauce with sautéed peas, shaved parmesan, and topped with crispy prosciutto

DESSERT

Churro Tower (v)
10 churros, 6 scoops of ice cream, drizzled with chocolate and caramel sauce
feeds a small family \$25 | half order \$15

Cheesecake \$12
ask your server about our assorted flavors

Pie \$10
ask your server about our assorted flavors

Crème Brûlée \$12 (v)
traditional crème brûlée garnished with a sliced strawberry

DRINKS

Soda \$4
Pepsi, Diet Pepsi, Pepsi Zero, Starry Lemon-Lime, Mountain Dew, Mugg Root Beer, Dr. Pepper, Crush Orange, Tropicana Lemonade, G2 Gatorade Fruit Punch

Coffee & Hot Tea \$4

Iced Tea \$4

Juice
orange, apple, cranberry
small \$4 | large \$6

Milk
small \$4 | large \$6

Chocolate Milk
small \$5 | large \$7

Hot Chocolate \$4