

TWLV

KITCHEN & BAR

BREAKFAST

SERVED 7AM - 2PM

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 + \$5

House Scramble \$15 *(gf)*

2 egg scramble, sausage, onion, garlic, mushrooms, spinach, and pepper jack cheese

California Omelet \$15 *(v) (gf)*

3 egg omelet, spinach, red bell pepper, pepper jack cheese, topped with sliced avocado, salsa, and green onion

Supreme Omelet \$15 *(gf)*

3 egg omelet, red onion, red bell pepper, diced ham, and choice of cheese

House Breakfast \$15 *(gf)*

2 eggs any style, choice of hickory smoked bacon, ham steak, or sausage patties

Avocado Toast \$15 *(v)*

house avocado spread, eggs any style, sliced heirloom tomatoes, micro cilantro, and choice of bread

Traditional Eggs Benedict \$16

Canadian bacon or grilled portobello mushrooms, poached eggs, house hollandaise sauce, served on a toasted English muffin

Steak & Eggs \$22 *(gf)*

6 oz steak and 2 eggs any style

Chilaquiles \$15 *(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

A LA CARTE

Jamestown Biscuits & Gravy \$12

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

French Toast \$12 *(v)*

thick-cut toast, served with butter and syrup

Gold Country Waffle \$12 *(v)*

house Belgian-style 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 & 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

Breakfast Bowl \$16

bacon, sausage, eggs, and breakfast potatoes, served in a sourdough bread bowl, topped with house sausage country gravy, cheddar cheese, and fried jalapeños

(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, WHEAT, 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

Chicken Pot Stickers \$15
pan-fried then steamed, served with a soy dipping sauce

Crispy Shishito Peppers \$18 (gf) (v)
fried shishito peppers, chipotle dipping sauce, toasted sesame seeds, lemon wedge

Chicken Wings \$18 (gf)
choice of sauce; teriyaki, Sweet Baby Rays BBQ, or sweet chili sauce

Chicken Birria Quesadilla \$17
shredded birria chicken, cheddar and pepper jack in a flour tortilla with salsa verde and sour cream

SOUP & SALAD

add grilled chicken + \$6, shrimp + \$9, or 6 oz steak + \$10

Soup of the Day
cup \$9 bowl \$12

Down & Dirty Fried Chicken Salad \$18
house-made fried chicken thigh, spring mix, cucumber, cherry tomato, pickled red onion, avocado, shredded cheddar cheese, house-made ranch or house-made honey mustard dressing

Baja Steak Salad \$22
grilled tri-tip, 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 \$6 full \$13

House Salad (v)
spring mix, romaine lettuce, tomato, carrots, red onion, shredded cheddar cheese, croutons, and choice of dressing
side \$6 full \$13

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LUNCH AND DINNER SERVED 11AM - CLOSING

SANDWICHES & BURGERS

served with french fries
substitute house, or Caesar salad + \$3
substitute sweet potato fries, or sidewinders + \$2

BLT \$16
hickory smoked bacon, lettuce, tomato, mayo, and choice of bread
add avocado + \$3

French Dip \$18
sliced tri-tip simmered in our house au jus, topped with melted provolone, ciabatta, served with creamy horseradish sauce and au jus
add caramelized onions or garlic mushroom + \$2

Burger \$18
grilled beef patty, lettuce, tomato, red onion, choice of cheese, house sauce, served on a toasted sesame bun

Impossible® Burger \$18 (v)
6 oz vegan patty, lettuce, tomato, red onion, choice of cheese, house sauce, served on a toasted sesame bun

Chicken Club \$17
grilled chicken, lettuce, tomato, bacon, mayo, choice of toasted bread
add cheese + \$1

Down & Dirty Chicken \$18
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 \$17
marinated pulled chicken, diced onion, micro cilantro, parmesan cheese grilled corn tortillas, side of salsa verde

ENTREES

Bison Short Ribs \$42
braised in a rich red wine broth served with creamy elote street corn, roasted red potatoes, shallots and shishito peppers, topped with braising jus

Meatloaf \$23
ground beef, Italian sausage, topped with garlic mushrooms, red wine demi-glace served with garlic mashed potatoes and seasonal vegetables

Blackened Salmon \$26
served with garlic parmesan risotto and seasonal vegetables

Ribeye
grilled with garlic mushrooms, caramelized onions, red wine demi-glace served with garlic mashed potatoes and seasonal vegetables
12 oz \$42 16 oz \$47

Filet Mignon \$40
6oz charbroiled filet mignon served with roasted red potatoes, shallots, and shishito peppers, sautéed broccolini and demi-glace

Seared Scallops \$36
chile crusted scallops (3), garlic parmesan risotto, creamy street-style elote, and roasted red pepper purée

PASTA

served with garlic parmesan breadsticks
add grilled chicken + \$6, shrimp + \$9, or 6 oz steak + \$10

Spicy Penne Pasta \$25
spicy Italian sausage, garlic, sliced button mushrooms, sun-dried tomatoes, tossed in a white wine, sambal, cream sauce topped with shaved parmesan

Angel Hair Scampi \$23
pan-seared shrimp sautéed in a traditional white wine, lemon, garlic, butter sauce, angel hair pasta, and shaved parmesan

Penne Primavera \$22 (v)
zucchini, squash, carrots, onions, peppers, fire roasted tomatoes, sautéed with garlic and shallots, simmered in white wine tossed with EVOO, penne pasta and topped with shaved parmesan and fresh herbs

DESSERT

Churro Tower (v)
10 churros and 6 scoops of ice cream, and 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 \$3
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 \$3 | large \$4

Milk
small \$3 | large \$4

Chocolate Milk
small \$3 | large \$4

Hot Chocolate \$4

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