

Since 1905

• THE •  
**JACK LONDON**  
**— LODGE —**  
ON SONOMA CREEK  
• • •  
HOTEL • RESTAURANT • SALOON

Patio Dining  
Wednesday-Sunday  
3pm-9pm

## Appetizers

Fries or Garlic Fries Ketchup; Truffle Aioli	\$6/\$8
Crispy Onion Strings House Dipping Sauce	\$7
Mozzarella Sticks Ranch Dressing	\$7.95
Jalapeno Poppers Ranch or Marinara	\$7.95
Mini Chicken Soft Tacos 3 Tacos, Shredded Lettuce, Cheddar Cheese, Fresh Salsa	\$11.50
Tempura Shrimp 8 Battered Shrimp, Lemon Wedge, Chipotle Aioli	\$14
Buffalo Chicken Wings Blue Cheese Dressing	\$12
Calamari Fritti Chipotle Aioli	\$14.50

## Entrees

Truffle Mac & Cheese Parmesan & Cheddar Cheese, Bechamel Sauce, White Truffle Oil, Crispy Bread Crumbs. Add Bacon \$2	\$13.95
Fish & Chips 4-2 oz Beer Battered Fillets, French Fries, Lemon Wedge, Tartar Sauce	\$15.95

## Soups & Salads

Chef's Soup - Cup/Bowl	\$5/\$7
Chopped Caesar Salad Garlic Croutons, Shaved Parmesan	\$9.50
Sonoma Greens Salad Toasted Walnuts, Blue Cheese Crumbles, Dried Cranberries, Balsamic Vinaigrette	\$11
Apple and Point Reyes Blue Cheese Salad Romaine Lettuce, Toasted Walnuts, Golden Balsamic Vinaigrette	\$13

Add to Any Salad: Grilled Chicken  
\$5, Tempura Shrimp \$7, Grilled  
Salmon \$8

## Sandwiches

London Dog & Chips Ketchup, Mustard, Onions, Dill Pickle Relish	\$6
Cajun Chicken Sandwich Grilled Chicken, Lettuce, Tomato, Pepper Jack Cheese, Cajun Mayo	\$14.95
Grilled Salmon Sandwich Baby Greens, Sliced Tomato, Lemon Aioli	\$17.95
Reuben Sandwich Corned Beef, Sauerkraut, Swiss Cheese, Cognac Thousand Island Dressing On Grilled Rye Bread	\$17.95

## Burgers

London Burger ½ lb. Fresh Angus Beef, Lettuce, Tomato, Red Onion, Cognac Thousand Island Dressing, Cheddar or Swiss	\$14.95
BBQ Bacon Cheese Burger Crispy Onion Strings, Cheddar Cheese, Bacon, Bourbon BBQ Sauce	\$16.95
Sonoma Burger Crisp Bacon, Grilled Onions, Sautéed Mushrooms, Sonoma Pepper Jack, Fresh Lettuce, Sliced Tomato, Cognac Thousand Island Dressing	\$16.95
Jack's Beyond Burger™ Plant Based Soy Free Veggie Patty (6 oz.) Grilled Onions, Sautéed Mushrooms, Lettuce, Tomato, Vegan Mayo	\$17.95

Burgers & Sandwiches Served with  
Fries or Green Salad  
Add Caesar \$3 – Onion Strings \$2 -  
Cup of Soup \$2  
Add Bacon, Sautéed Mushrooms,  
Grilled Onions, Blue Cheese  
Crumbles - \$2 each

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Follow us on Instagram:  
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18% Gratuity May Be Added to Groups of 8 or more  
\$17 Corkage for each 750ml bottle of wine



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## Wine By the Glass

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Domaine Chandon Brut NV	\$10
Kunde Sauvignon Blanc Magnolia Lane, So.Co., 2019	\$9/\$38
Benziger Chardonnay North Coast, 2017	\$8.5/\$38
Imagery White Burgundy North Coast, 2018	\$10/\$40
Balletto Pinot Gris Russian River Valley, 2018	\$10/\$40
Slanted Vines Rose Sonoma County, 2018	\$10/\$40
Landmark Overlook Pinot Noir California, 2016	\$11/\$48
Imagery Barbera Sonoma County, 2016	\$11/\$48
Ordaz Zinfandel Montecillo Vineyard, So. Valley 2013	\$11/\$48
Benziger Cabernet Sauvignon Sonoma County, 2017	\$8.5/\$38
Valley of the Moon Red Blend California, 2016	\$10/\$40

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## Wine by the Bottle

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### Sparkling

Gloria Ferrer Blanc de Noir, 375 mL	\$25
Gloria Ferrer Private Cuvee Brut, NV	\$39
Iron Horse Wedding Cuvee 2013	\$58
Domaine Carneros Brut 2014	\$50
Volveti Prosecco	\$28

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## Wine by the Bottle

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### White & Rosé

Benziger Sauvignon Blanc North Coast, 2018	\$28
Hanna Sauvignon Blanc 2017	\$40
St. Francis Chardonnay, So. Co., 2016	\$40
LaChertosa Chardonnay Sonoma Valley, 2017	\$28
Landmark Overlook Chardonnay 2016	\$48
Hanzell Sebella Chardonnay 2016	\$48
Lasseter Enjoe Sonoma Valley, 2017	\$52

### Red

Kenwood Six Ridges Pinot Noir, Russian River Valley 2015	\$48
Schug Pinot Noir Sonoma Coast, 2016	\$49
Patz & Hall Pinot Noir Sonoma Coast, 2016	\$60
Alexander Valley Vineyards Syrah 2016	\$40
St. Francis "Old Vines" Zinfandel 2016	\$49
Francis Ford Coppola Cabernet Sauvignon Director's Cut, Alexander Valley 2015	\$48
Mossback Cabernet Sauvignon Chalk Hill 2015	\$45
Amapola Creek Cabernet Sauvignon 2014	\$64
Jordan Cabernet Sauvignon Alexander Valley 2014	\$98
Little Vineyards Center Stage Red Blend	\$45

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## Draft Beers

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Lagunitas IPA	\$6
Sierra Nevada Pale Ale	\$6
Scrimshaw Pilsner	\$6
Anderson Valley Boont Amber Ale	\$6
Bear Republic	\$6
Racer 5 IPA	\$7
Henhouse Saison	\$7
Henhouse Hazy IPA	\$7
Russian River Brewing Sanctification 100% Brett Fermented	\$7

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## Bottled Beers

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Coors or Coors Light	\$4
Budweiser or Bud Light	\$4
Stella Artois	\$5
805	\$5
Angry Orchards Crisp Apple Hard Cider	\$5
Golden State Mighty Hard Dry Cider	\$6
White Claw Mango, Black Cherry	\$5
Lagunitas 'Little Sumptin'	\$6
Guinness	\$6
Modelo Especial	\$5
Corona	\$5
PBR	\$4
Non- Alcoholic St Pauli Girl	\$5



## BRUNCH

House-made “Everything” Bagel and Lox with classic accompaniments	15
Country Toast with house-made ricotta, preserved apricots & Honey	12
Cheddar Biscuit with egg, house-ground sausage & Local Cheddar	13
Mushroom paté with grilled toast, pickled shiitake, radish & arugula	13
Smoked pork belly hash with potatoes & a 63 degree egg	14
French Toast with Pear butter, pecans & whipped cream	13
Country Breakfast: 2 farm eggs, hash browns, Toast & choice of protein	14
Proteins: bacon, sausage, sauteed mushrooms	

## Beverages

Drip Coffee	3
Organic Milk	3
Orange juice	3
Bottled Water	3