

Anytime ANYTIZERS

GREEN BEAN FRIES

Deep fried green beans served with chipotle mayo | 6.95

FIVE FRIED CHEESES

Deep fried mozzarella, romano, parmesan, asiago, and fontina. Seved with marinara | 6.95

CHEDDAR BACON FRIES

Fries topped with hickory smoked bacon and melted cheddar | 6.95

CHICKEN TENDERS | 6.95

FRIED PICKLES

Breaded, fried pickles with chipotle mayo | 6.95

JD'S PIGLET SLIDERS

Three Little Piggies on slider buns filled with pulled pork, Swiss and chipotle mayo | 9.95

BEER BATTERED ONION RINGS

Large beer battered onion rings served with honey mustard sauce | 5.95

MAC-N-CHEESE

Shell pasta mixed in our mac-n-cheese sauce | 5.95

POTATO SKINS

Potato skins filled with cheddar and bacon served with sour cream | 7.95

MUNCHIE BASKET

Assortment of mozzarella sticks, potato skins, fries, and onion rings | 11.95

PIGLET MAC-N-CHEESE

Our signature pulled pork tossed in our famous mac-n-cheese | 8.95

CHARCUTERIE PLATE

Hand cut pepperoni, assorted crackers, cheddar, swiss, and pepperjack cheeses | 10.95

DEEP FRIED CHEDDAR BACON PRETZEL

Served with mustard | 3.95

EGGPLANT FRIES

Served with chipotle mayo | 6.00

CHEESEBURGER SLIDERS

3 fresh ground chuck sliders with melted American, pickle and chefs special sauce. | 9.95

NACHO'S

Tortilla chips topped with melted shredded cheddar, jalapenos, lettuce, guacamole, chopped tomatoes, red onion, cilantro and sour cream | 8.95

Add grilled chicken

Add pulled pork

Add ground beef

| for only 3.95 |

Soup

CROCK FRENCH ONION

Classic French onion soup with carmelized onions topped with toasted crouton and melted Gruyere cheese | 5.95

NEW ENGLAND CLAM CHOWDER

Fresh cherry stone clams in a creamy clam broth with chopped yellow onions, bacon and potatoes | 5.95

JD'S CHILI | 5.95

WINGS

Bone In or Boneless

{ 11⁹⁵ }
per ten

Choose one of our famous sauces:

Chipotle BBQ • BBQ • Teriyaki • Dry Rub
Bourbon BBQ • General Tso
Hot - Volcano • Buffalo

Served with celery and bleu cheese and/or ranch dressing



FRESH CUT Salads

JD'S COBB

Grilled chicken breast and avocado served over mixed greens with romaine. Finished with bleu cheese crumbles, hard boiled eggs and real bacon bits. | 10.95

ALMOND CHICKEN SALAD

Warm crispy chicken breast tossed with sliced almonds and served over chopped romaine, mixed greens, and mandarin oranges | 10.95

HOUSE or CAESAR SALAD

| 5.95 |

Add grilled chicken 4.00

Add honey BBQ chicken 4.00

Add oven roasted butterball turkey 4.00

DRESSING CHOICES

Honey Mustard • Creamy Caesar

Buttermilk Ranch • Bleu Cheese

Balsamic Vinaigrette

HAND-PACKED BURGERS

CLASSIC BURGER

Our 8 oz USDA choice beef burger | 8.95

CLASSIC CHEESEBURGER

Grilled burger with melted American cheese | 9.95

New York BACON CHEDDAR BURGER

Melted New York cheddar and thick cut hickory smoked bacon served with lettuce, tomato and onions | 11.95

THE ONE POUNDER

One pound of USDA beef served with lettuce, tomato, and Bermuda onion | 14.95

JD'S DOUBLE MOO TROUBLE

(2) 8oz burgers with melted Swiss, lettuce, tomato, chipotle mayo, and Bermuda onion | 14.95

BAR BURGER

8oz burger layered with

THICK CUT HICKORY SMOKED BACON, AVOCADO, AND RANCH DRESSING with tomato and iceberg lettuce | 10.95

NACHO BURGER

8oz burger with nacho cheese sauce, salsa, tortilla chips, jalapenos, sour cream and onion | 10.95

All burgers served with a pickle and fries.

Choice of lettuce, tomato, or thick cut red onions.

Change your side to house salad, caesar salad or sweet potato fries for \$1.95

Add cheese for only \$1.95 (Swiss, American, NY Cheddar, sour cream, mac-n-cheese sauce)

Add a fried egg for only \$1.75

SANDWICH Beard

NINE SPICED GRILLED CHICKEN

Our nine spiced grilled chicken breast layered with American cheese, lettuce, tomato and ranch | 8.95

CHICKEN CLUB

Grilled chicken breast with thick cut hickory smoked bacon, lettuce, tomato and mayo. | 9.95

PULLED PORK SANDWICH

Slow cooked pork in our signature BBQ sauce served with pickles | 9.95

EGG SALAD SANDWICH

Chopped hard boiled eggs with mayo, salt and pepper served on Texas size toast with fresh tomato and lettuce | 8.95

BLT

Thick cut hickory smoked bacon, lettuce, tomato and mayo, served on a triple layer of Texas size toast with American cheese | 9.95

HOT DOG!

Two Nathan's hot dogs served on potato rolls topped with onion sauce | 8.95

Add chili & cheese for 1.50 per dog

TURKEY AVOCADO RANCH

Butterball oven roasted turkey layered with fresh avocado, tomatoes, and ranch dressing | 8.95

All sandwiches made on strata roll unless otherwise specified.

All sandwiches available in a wrap.

All sandwiches served with a pickle and fries.

Choice of lettuce, tomato, or thick cut red onions.

Change your side to house salad, caesar salad or sweet potato fries for \$1.95

6-PACK OF DOGS 6 Nathan's Hot Dogs for only 13.95

Add Chili 3.95

Add Cheese 3.95

PLATTERS

BEER-BATTERED FISH-N-CHIPS

Cod dipped in house-made beer batter and fried to perfection. Served with fries and tartar sauce | 13.95

BANGERS & MASH

Irish sausages served with butter smashed potatoes and side of grilled corn | 13.95

PIGLET PLATTER

Our signature pulled pork served with house made cole slaw and butter smashed potatoes | 13.95

ON THE BACK:

Cocktails, Wine
& Beer List

Entire menu available
for take out.

NO SPLIT CHECKS • NO RESERVATIONS

BEVERAGES

MARTINIS

- CLASSIC 50'S DRY MARTINI** | 9.00
Gin and dry vermouth with green olives to garnish
- APPLEJACK MARTINI** | 9.00
Applejack, grapefruit juice, grenadine and twist of lemon wedge
- THE PINK LADY** | 9.00
Grenadine, gin, fresh squeezed lime juice, maraschino cherry with a sugar rimmed glass
- LEMON MERINGUE MARTINI** | 9.00
Citron vodka, triple sec, fresh squeezed lemon juice, simple syrup and lemon peel
- COSMOPOLITAN** | 9.00
Citron vodka, cointreau, cranberry juice, fresh squeezed lime juice and orange peel
- FRENCH MARTINI** | 9.00
Pineapple juice, vodka, vermouth, raspberry liqueur
- VESPER MARTINI** | 9.00
Made famous by James Bond prepared shaken not stirred, made with vodka, gin, Kina Lillet
- BLUEBERRY MARTINI** | 9.00
Blueberry Vodka, simple syrup, cranberry juice

COCKTAILS

- CLASSIC SCREWDRIVER** | 5.00
Vodka, orange juice
- CAPE CODDER** | 5.00
Vodka, cranberry juice, fresh lime
- BLOODY MARY** | 7.50
Vodka, tomato juice, fresh squeezed lemon juice, Worcestershire, Tabasco, celery Salt and celery stick
- MANHATTAN** | 7.50
Rye whiskey, sweet vermouth, bitters, maraschino cherry
- MINT JULEP** | 7.50
Bourbon, fresh mint, water, chopped mint leaves and sugar
- RUSTY NAIL** | 7.50
Scotch, Drambuie, lemon peel
- SIDE CAR** | 7.50
Brandy, triple sec, fresh squeezed lemon juice, maraschino cherry, lemon peel
- MARGHERITA** | 7.50
Tequila, triple sec, fresh squeezed lime juice, salted rim and wedge of lime
- WHITE RUSSIAN** | 7.50
Vodka, Kahlua and light cream
- THE RED OCTOBER** | 7.50
Vodka, brandy, 7 up, maraschino cherry
- PINA COLADA** | 7.50
Rum, pineapple juice, coconut cream, light cream, bitters, pineapple, maraschino cherry
- TEQUILA SUNRISE** | 7.50
Tequila, orange juice, grenadine, fresh orange, maraschino cherry
- HARVEY WALLBANGER** | 7.50
Orange juice, vodka, Galliano, fresh orange slices
- LITTLE DEVIL** | 7.50
Fresh squeezed lemon juice, cointreau, Sailor Jerry Spiced Rum, gin
- MOJITO** | 7.50
Rum, mint, fresh squeezed lime juice, sugar, club soda, lime
- TOM COLLINS** | 7.50
Gin, fresh squeezed lemon juice, simple syrup, club soda, maraschino cherry, fresh lemon
- JD'S BROWN DERBY** | 7.50
Bourbon, grapefruit juice, local honey, fresh grapefruit
- ROB ROY** | 7.50
Scotch whiskey, sweet vermouth, bitters, maraschino cherry.
- JD'S IRISH CAR BOMB** | 9.50
Jameson, ginger ale, and club soda on the rocks
- OLD FASHIONED** | 8.50
Rye whiskey, bitters, sugar, water, fresh orange, pineapple, maraschino cherry
- LONG ISLAND ICED TEA** | 9.50
Rum, gin, vodka, tequila, triple sec, lime juice, cola, simple syrup and lemon peel

BEER SELECTIONS

- JD'S IPA** | 6.00
New York, IPA, ABU 5.9%
Classic English Style India Pale Ale, Deep golden color with intense hop bitterness.
- SHANDY** | 5.00
Missouri, Fruit/Vegetable beer, ABU 4.2%
Brewed with 2 + 6 row malted barley and five different hops, this Belgian-style wheat ale has coriander and natural lemonade flavor with a hint of sugar for sweetness.
- GOOSEWHEAT 312** | 5.00
Goose Island, USA,
American Pale Wheat Ale, 4.2%
Hazy straw color, light orange hop aroma with a fruity ale flavor and a creamy body.
- STELLA** | 5.00
Belgium, Euro Pale Lager, 5.2%
Flavorful pale lager with hints of malted barley and maize to create a continental pilsner style lager
- SAM STOUT** | 5.00
Massachusetts 4.8% milk/sweet stout
Coffee notes with a tasty thick creamy head.
- BUD LIGHT** | 4.00
USA, 4.2% ABV
Smooth, refreshing, using barley malt and cereals
- MICHELOB ULTRA** | 4.00
USA, 4.2% ABV
A superior low carb light beer.
- ROLLING ROCK** | 4.00
USA, American Lager
Classic American Lager, light to medium color. A perfect blend of pale barley malt, rice and corn.
- HOEGAARDEN WHITE, CURACAO** | 5.00
Features aromas of orange peel, coriander and herbs that the merry monks imported from Curacao.
- BUDWEISER** | 4.00
The king of beers, what more can we say.



- SAM ADAMS SEASONAL** | 5.00
Ask your server what's new with Sam.
- RED HOOK AUDIBLE ALE** | 5.00
Pale Ale 4.7% ABV
The ultimate craft beer with exceptional flavor. Refreshing and smooth.
- ADIRONDACK BEAR NAKED** | 5.00
New York 5.2% American Amber/ Red Ale
Copper in color, its aroma is on the light side with a hint of fruit and grassy flavor.
- PARADOX BEAVER OVERBITE IMPERIAL DOUBLE IPA** | 7.00
8.2% ABV NYS Double IPA
The bold aromatic IPA is double dry hopped with a blend of New Zealand and US hops while still retaining a light body and citrus flavor.
- SHOCKTOP SEASONAL** | 4.00
Ask your server what is the shocking special is.
- SHOCKTOP** | 4.00
Belgian White Wheat Ale
Unfiltered Belgian style wheat ale, naturally cloudy with a billowy white foam head. Light golden hue and slight taste of orange citrus peel and coriander.
- GOOSE ISLAND IPA** | 5.00
5.9% India Pale Ale.
Fruity aroma, dry malt middle with a long hop finish, bourbon in color.
- ROSCOE AMBER** | 5.00
New York American Amber Ale
Very easy drinking ale with a light citrus finish and amber color.
- KOLD ONE KOLSCH** | 7.00
Mill House Brewing Co., Poughkeepsie, NY
4.6% ABV German Pilsner
Classic German style that quenches the thirst with the crisp noble hop finish

BOTTLES

- KEEGAN ALE MOTHERS MILK** | 5.00
USA, Craft micro milk sweet stout, 5%
Dark creamy start with hints of oatmeal, chocolate and milk make this brew smooth as silk.
- BLUE MOON** | 5.00
USA, Craft Micro Wheat Beer, 5.4%
Using Valencia orange peel for subtle sweetness, oats and wheat combine to create a smooth creamy finish.
- SAINT PAULI GIRL** | 4.00
German lager, 4.9% ABV
Deep golden color, full-bodied, hoppy aroma using a two row spring barley from England and Rothberger Rinne
- CORONA** | 5.00
American adjunct lager, 4.6%
A blend of barley, yeast and imported hops provides a smooth taste and balance.

- HEINEKEN** | 4.50
Malted barley, hops and pure water and the resin from the female hop flower cone help balance the sweetness of the barley with a refreshing bitterness.
- COORS LIGHT** | 4.00
USA, Pale Lager, 4%
Crisp refreshing Colorado lager.
- AMSTEL LIGHT, AMSTERDAM** | 4.50
A unique mixture of barley and hops delivers a full-flavor beer at only 95 calories per bottle.
- FIRE ISLAND SEA SALT ALE** | 6.00
USA, Craft micro 5.2%
A blonde ale that combines German Pilsner malt with American Citra and Centennial hops for citrus taste and aroma. Sea salt addition from the Atlantic gives the beer a slight salinity and creamy head.

GLUTEN FREE

- OMISSION IPA** | 5.00
6.7% ABV
This gluten-free beer uses cascade and summit hops to give it a notable pine, citrus, and grapefruit aroma and flavor.

- ANGRY ORCHARD CIDER** | 5.00
5% ABV
Crisp amber refreshing cider. The addition of Fuji apples adds a layer of complexity.

ON TAP

WINE

CABERNET SAUVIGNON	6/22	CHARDONNAY	5/17
PINOT NOIR	6/22	WHITE ZINFANDEL	5/17
ST. FRANCIS RED SONOMA COUNTY	6/22	PINOT GRIGIO	5/17
MERLOT	6/22	SAUVIGNON BLANC	5/17



845.454.0090
347 Hooker Avenue
Poughkeepsie, NY 12601

HOURS
Open Monday 3:30 pm – 12am
Open Tuesday thru Thursday: 11am – 12am
Open Friday and Saturday: 11am – 2am
Open Sunday 12pm – 12am

(Food is served until closing every night.)