



SNACKS & SHARING

- Housemade Old Bay Chips, Malt Vinegar Mayo ... 6
 Handmade Guacamole, Tortilla Chips ... 15 GF
 Hummus, Kalamata Olive Tapenade, Tortilla Chips, Fresh Vegetables ... 15 GF
 Shrimp Ceviche, Jicama, Cilantro, Avocado, Tortilla Chips ... 17 GF
 Cornmeal Fried Chesapeake Bay Oysters, Old Bayoli ... 12
 Tempura Broccoli with Ginger Sriracha Aioli ... 12
 Smoked Salmon, Capers, Red Onion, Egg, Chives, Creme Fraîche,
 Lemon, Toast Points...15
 Macaroni & Cheese ... 8

SOUPS & SALADS

- Asparagus Soup, Chili Oil ... 10 GF
 Shellfish Soup, Shrimp, EVOO, Chives ... 12 GF
 Market Greens, Reggiano, Lemon Vinaigrette ... 11 GF
 Caesar Salad, Romaine, Croutons, Reggiano, Caesar Dressing ... 15 GF
 Asparagus Salad, New Potatoes, Spring Onion, Radish,
 Parmesan, Mint Apple Cider Vinaigrette ... 17 GF
 Cobb Salad, Grilled Chicken, Market Greens, Bacon, Tomato, Avocado
 Egg, Blue Cheese, Red Wine Vinaigrette ... 21 GF
additions: Chicken ... 7 Salmon/Steak/Shrimp ... 15 Fried Oysters ... 12

JOHNNY'S ORIGINALS

- Chicken Corn Tortilla Soup, Crispy Tortillas ... 12 GF
 Kiko's Loco Fried Rice
 Bacon, Garlic, Scallion, Scrambled Egg, Soy ... 15
 Pollo and Queso Fresco Salad
 Grilled Chicken Breast, Cucumbers, Arugula
 Avocado, Roasted Red Tomatoes, Salsa Verde
 Sherry Vinaigrette, Green Apple, Queso Fresco ... 19 GF

COFFEE, TEA, SODA

*Add housemade vanilla bean or Valrhona chocolate syrup.
 Substitute oat milk in any drink.*

Johnny's House Coffee <i>notes of nutmeg, pastry & cranberry</i>	3.80
French Press For One <i>brewed to-order in a french press</i>	6
Iced Cold-brewed Coffee	6
Milk & Honey <i>creamy house cappuccino with clover honey</i>	6
Chai Tea Latte <i>spiced milk tea, housemade with organic black tea</i>	6
Matcha Vanilla Latte	8
Iced Taro Lavender Earl Grey Latte	8
Iced Pineapple Matcha	8
Espresso <i>one double-shot, pulled ristretto-style</i>	4.20
Macchiato <i>espresso topped with steamed milk</i>	5
Cortado 4oz, <i>espresso & steamed half & half</i>	5
Cappuccino 8oz, <i>espresso & steamed milk</i>	6
Latte 10oz, <i>espresso & steamed milk, hot or iced</i>	7
Pot for One of Hot Tea <i>English Breakfast (black), Chamomile (herbal), Peppermint (herbal), Jasmine Green</i>	5
Bottled Soda <i>Mexican Coke, IBC Root Beer, Jarritos fruit sodas</i>	7
Canned Soda <i>Diet Coke, Coke, Ginger Ale, Sprite, Club Soda</i>	4
Iced Tea	4
Housemade Seasonal Kombucha	8
Lemonade	4.50

Please notify your server of any food allergies. Some dishes may contain soy.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or
 eggs may increase your risk of foodborne illness.
 Gratuity of 20% will be added to all parties of 6 or more.
 Checks can be split evenly up to 6 ways.
 We are a cashless establishment. We are able to accept cash, however
 we cannot guarantee our ability to provide exact change.

Tony Foreman + Co – Restaurateur

SANDWICHES

- All sandwiches are served with your choice of a side
 additions: Bacon 2 Fried Egg 2 Chicken 7 Tomato & Bacon 3 Avocado 4*
- Sourdough BLT, Bacon, Lettuce, Tomato, Mayo ... 13 GF
 Classic Grilled Cheese, Aged Cheddar, Brioche ... 12
 Black Bean Burger, Roasted Red Peppers, Caramelized Onions
 Pimenton Mayo, Potato Bun ... 14 GF
 Half Pound Turkey Burger, Pepper Jack
 Pickled Red Onion and Jalapeños, Chipotle Aioli ... 19 GF
 Fish Sandwich, Tempura Hake, Avocado,
 Lettuce, Tartar Sauce, Potato Bun ... 17 GF
 Half Pound Angus Burger, Tomato, Caramelized Onions,
 Old Bayoli, Potato Bun ... 22 GF
Sides: Fries | Market Greens | Caesar | Fruit | Green Beans | Coleslaw

BRUNCH

- Eggs Benedict, Poached Eggs, Canadian Bacon, Hollandaise,
 English Muffin, Homefries ... 13
 Burrito, Scrambled Eggs, Black Beans, Pepper Jack, Roasted Peppers &
 Potatoes, Smothered with Tomatillo Salsa ... 16
 Crushed Avocado Toast, Pickled Red Onion, Crumbled Feta,
 Toasted Sourdough ... 15
 Johnny's Breakfast Sammie, Bacon, Egg, Cheddar,
 Chipotle Aioli, Homefries ... 12 GF
 Loaded Baked Potato Steak & Eggs, Range Steak, Hollandaise, Fried Egg,
 Bacon, Chipotle Crema, Cheddar, Green Onion ... 30
 Rolled Ricotta & Candied Lemon Pancake, Housemade Ricotta, Candied
 Lemon Syrup, Mint from the Garden ... 14
 Coconut Churro French Toast Sticks, Brioche, Cinnamon Sugar,
 House Strawberry Jam, Whipped Cream ... 14
Brunch Sides: Bacon | Pork Sausage | Turkey Sausage

WINES BY THE GLASS

SPARKLING	6oz / BTL
Gruet Brut (Albuquerque, NM) NV	13 / 52
Prosecco, Zardetto Brut (Italy) NV	10 / 40
NA Prosecco, Mionetto (Italy) NV	12 / 48
Rosé, Markus Huber "Hugo" (Austria) NV	13 / 52
WHITE/ROSE	6oz / BTL
Chardonnay, Lone Birch (Yakima Valley, WA) 2023	9 / 36
Chardonnay, Neyers "304" (Sonoma Valley, CA) 2023	18 / 72
Grüner Veltliner, Pfaffl "Vom Haus" (Austria) 2024	12 / 48
Pinot Grigio, Colutta (Friuli, Italy) 2024	12 / 48
Pinot Gris, Lone Birch (Yakima Valley, WA) 2024	9 / 36
Riesling, Lone Birch (Yakima Valley, WA) 2023	9 / 36
Rosé, Istine (Tuscany, IT) 2024	16 / 64
Sauvignon Blanc, Honig (CA) 2024	16 / 64
Sauvignon Blanc, Torrent Bay (NZ) 2025	10 / 40
RED	6oz / BTL
Cabernet Sauvignon, Alexander Valley Vineyards (CA) 2022	17 / 68
Cabernet Sauvignon, Brendel "Cooper's Reed" (Napa, CA) 2022	14 / 56
Malbec, Zuccardi (Uco Valley, Argentina) 2024	11 / 44
Merlot, Airfield (Yakima Valley, WA) 2022	14 / 56
Pinot Noir, Fossil Point (Edna Valley, CA) 2021	13 / 52
Pinot Noir, Alta Heights (Edna Valley, CA) 2023	15 / 60
Rioja, Cune "Crianza" (Spain) 2021	10 / 40
Tempranillo, El Cortijillo (Spain) 2024	7 / 28
Zinfandel, Plungerhead (Dry Creek Valley, CA) 2021	11 / 44

GF: Please Ask for the Gluten-Free Option (upcharge may apply)



SALTY & CRISPY, VEGGIE DISHES		BTL
204s	Sauvignon Blanc & Macabeo, Realce (Spain) 2025 - <i>bright citrus notes leading to a crisp & well-balanced finish</i>	30
203s	Sauvignon Blanc, Prisma (Casablanca Valley, Chile) 2025 <i>bright citrus notes leading to a crisp & well-balanced finish</i>	33
310s	Pinot Noir, Winderlea "Bounteous" (Willamette Valley, OR) 2022 <i>plush texture, cherry, spice, and plum notes</i>	72
205s	Sauvignon Blanc, Peter Michael "L'Après-Midi" (Black Knights Valley, CA) 2022 <i>stone fruits, toasted nuts, and green herbs</i>	149
SEAFOOD		BTL
202s	Muscadet Sèvre-et-Maine, Domaine de l'Auriere (France) 2022 <i>Melon de Bourgogne for anything from the sea</i>	30
210s	Sauvignon Blanc, Mauritson (Dry Creek Valley, CA) 2023 <i>lime zest, mango and candied peach - a round and refreshing finish</i>	56
201s	Chardonnay, Dehlinger (Russian River Valley) 2021 <i>barrel fermented, gala apple, lemon curd, and marzipan, mineral edge</i>	80
108c	Champagne, Ayala Brut Majeur (France) NV <i>fresh citrus, floral and red fruit notes, abundant fine bubbles and a long finish</i>	88
209s	Chardonnay, Ramey (Russian River Valley) 2022 <i>balanced feel and long finish, notes of lemon, apple and allspice</i>	125
WHITE MEAT		BTL
311s	Merlot, J. Lohr "Los Osos" (Paso Robles, CA) 2021 <i>touch of sweet oak & gentle tannins, pairs with anything off the grill</i>	39
309s	Malbec, Zorzal (Uco Valley, Argentina) 2025 <i>purple and red fruit framed with cocoa, fresh herbs, and velvety tannins</i>	40
206s	Primitivo Rosato, Borgo dei Trulli (Italy) 2025 <i>fresh picked strawberry and white flowers infuse this easy spring refresher</i>	40
317s	Pinot Noir, Klee (Willamette Valley, OR) 2023 <i>dark cherry compote, strawberry leather, stewed plums and rose oil</i>	42
208s	Chardonnay, Greg Brewer "Diatom" (Santa Barbara) 2023 <i>precisely balanced - notes of white peach & citrus blossom</i>	46
304s	Malbec, Luca "Old Vine" (Uco Valley, Argentina) 2021 <i>deep dark berry notes, lively acidity leading to a long finish</i>	70
CURIOUS & DELICIOUS		BTL
312s	Tempranillo Blend, Costers del Segre, Siós "Cau Del Gat" (Costers del Segre, SP) 2022 <i>inky, spicy, jammy purple fruit</i>	50
300s	Rioja Reserva, La Rioja Alta-Viña Alberdi (Spain) 2020 <i>hints of leather & oak with a soft texture, ripe finish</i>	56
207s	Riesling Kabinett, Dr. H. Thanisch "Berncasteler Doctor" (Mosel) 2023 <i>delicate stone fruits, but also plenty of smoky minerality</i>	66
316s	Zinfandel, Peter Franus "Brandlin" (Napa Valley, CA) 2023 <i>1/3 new burgundy barrels, mocha, raspberry jam, fine grip</i>	93
105c	Champagne, Lanson Brut (France) NV <i>fresh & lively, note of brioche, baked apple, citrus, almond</i>	96
200s	Sauvignon Blanc, Spottswoode (Napa Valley, CA) 2023 <i>citrus, white peach, and juicy pear - layered and complex</i>	100
BURGERS & RED MEAT		BTL
302s	Costières-de-Nîmes, Le Clairon des Anges (France) 2021 <i>GSM blend full of body with notes of dark berries & plum</i>	28
307s	Zinfandel, OZV (Lodi, CA) 2022 <i>bright notes of raspberry are framed by generous oak with a plush mouthfeel</i>	30
315s	Tannat, Bodega Garzon Reserva (Uruguay, South America) 2022 <i>berry, plum, and red cherry aromas, spice on the nose</i>	39
301s	Tinto, Carta da Fitapreta (Alentejo, Portugal) 2020 <i>lush berry notes followed by a touch of smoke, perfect burger pairing</i>	40
303s	Sangiovese, Chianti Classico, Castello di Volpaia (Tuscany, ITL) 2022 <i>classic style, dry red cherry, iron minerals</i>	57
320s	Toscana Rosso, Michele Satta (Tuscany, ITL) 2021 <i>juicy & delicious, vibrant red & black fruit, perfect burger wine</i>	60
305s	Cabernet Sauvignon, Burgess "Contadina" (Napa Valley, CA) 2022 <i>ripe black fruit, Mediterranean herbs, cocoa, graphite</i>	85
308s	Cabernet Sauvignon, Honig (Napa Valley, CA) 2022 <i>youthful but expressive, toasty oak seasons a core of black cherry</i>	100
313s	Bordeaux Blend, Edi Simčič "Duet" (Slovenia) 2023 <i>vibrant nose, violet, nice plush texture with fine grip</i>	100
306s	Cabernet Sauvignon, Silver Oak (Alexander Valley, CA) 2019 <i>great reason to splurge on half-priced wine night</i>	220

NEW HAPPY HOUR

MONDAY-FRIDAY 3PM-5PM | FRIDAY & SATURDAY 9-10PM

\$5 SELECT WINES | \$5 COCKTAIL OF THE MOMENT | \$5 BEERS | NEW HH SNACK MENU

BEER

NA Sierra Nevada Trail Pass Golden	USA < 0.5%	7
Pacifico Pale Lager	Mexico 4.5%	7
Modelo Negra	Mexico 5.4%	7
Golden Road Mango Cart Hefeweizen	California 4%	8
Lagunitas IPA	California 6.2%	8
RaR Stunts! Sour	Cambridge 4.5%	8
Austin Eastciders Blackberry Cider	Texas 5%	8

BRUNCH COCKTAILS

Bottomless Mimosas by the Carafe	\$26 per person for 2 hours	
Choice of Orange, Grapefruit, Pineapple, or Cranberry		26
Johnny's Bloody Mary		
Vodka, Housemade Bloody Mix		15

HOUSE COCKTAILS

*Can Be Made Zero-Proof for \$13!	
Top Shelf Manhattan	20
A Blend of Last Season's Whiskeys, Sweet Vermouth, Demerara, Bitters	
Bees in the Bardstown	18
Old Bardstown 101 Proof, Grand Marnier, Dom Benedictine, Honey	
*Strawberry Suntan	17
Sparkling Rosé, Housemade Strawberry Syrup, St. Germain, Ginger, Lemon	
*Poolside Punch	17
Light & Dark Rum, Sorel, Pineapple, Pomegranate, Coconut, Kumquat	
Nanahuatzin Negroni	18
Reposado Tequila, Campari, Montenegro, Lillet, Orange	
Lawnmower Kickflip	18
Gin, St. Germain, Lemongrass, Cilantro, Parsley, Faccio Brutto, Jasmine	
Siren Song	17
Pineapple Rum, Amaro Nonino, Luxardo, Demerara, Lime	
*Beet the Heat	17
Mezcal, Cointreau, Beet, Ginger, Lime	
Pretty in Pink	18
Vodka, Lychee Liqueur, Don Ciccio Rabarbaro, St. Germain, Lemon	