

## 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 Zucchini with Ginger Sriracha Aioli ...12
- Local Vegetable & Housemade Ricotta Empanada with Chipotle Crema ... 13
- Beef Empanada with Mint Chimichurri ... 13
- Macaroni & Cheese ... 8

## SOUPS & SALADS

- Parsnip Apple Soup, Apple Chutney, Parsnip Chips ... 12 GF
- Roasted Butternut Squash Soup, Brown Butter, Pepita Pesto ... 12 GF
- Market Greens, Reggiano, Lemon Vinaigrette ... 11 GF
- Caesar Salad, Romaine, Croutons, Reggiano, Caesar Dressing ... 15 GF
- Roasted Squash Salad, Farro, Kale, Goat Cheese, Caramelized Honey 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
- Tostada, Black Beans, Poblano Slaw, Cilantro Crema
- Tomatillo Salsa, Crispy Corn Tortilla with: GF
- Swordfish ... 29
- Fried Eggplant & Guacamole ... 24
- Curried Cauliflower & Guacamole ... 24

## JOHNNY'S LUNCHBOX

- Lunch, Without the Guesswork.
- Monday-Friday 11am-3pm
- (No Substitutions or Modifications)
- \$19
- Cup of Soup
- CHOOSE ONE: Chicken Corn Tortilla | Parsnip Apple | Butternut Squash
- 1/2 Salad
- CHOOSE ONE: Market Greens | Caesar | Roasted Squash
- 1/2 Sandwich
- CHOOSE ONE: BLT | Grilled Cheese | Fried Chicken Sandwich

## SEASONAL HIGHLIGHTS

- NEW Burger Tuesday Deal: \$11 Johnny's Smashburger
- Two 4oz Angus Patties, Cheddar, Lettuce, Tomato, Fries & Bayoli on the Side
- GF: Please Ask for the Gluten-Free Option (upcharge may apply)
- 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
- Crispy Chicken Thigh Sandwich, Pickled Red Onion Lettuce, Tangy Sriracha Aioli ... 17
- Sourdough BLT, Bacon, Lettuce, Tomato, Mayo ... 13 GF
- Classic Grilled Cheese, Aged Cheddar, Brioche ... 12
- 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

## MAINS

### CHOOSE A PROTEIN, SAUCE & ANY TWO SIDES

- PROTEINS
- Curry Cauliflower Steak ... 26 GF
- Pan Roasted Mediterranean Branzino ... 38
- Oven Roasted Airline
- Chicken Breast ... 35
- Pan Roasted Atlantic Salmon ... 36
- Grilled Leg of Lamb ... 38
- Red Wine Braised Brisket ... 36
- Grilled 10oz Roseda Farms Range Steak ... 45
- SAUCES
- Mint Chimichurri GF
- Salsa Verde GF
- Tarragon Butter GF
- Lemon Caper Vinaigrette GF
- Johnny's House Steak Sauce
- Soy Honey Glaze
- Red Wine Reduction GF
- extra sauce ... 4

- CLASSIC SIDES
- Hand Cut Fries with Malbec Aioli
- Coleslaw GF
- Market Greens GF
- Green Beans GF
- Local Fruit GF
- Baby Caesar
- SEASONAL SIDES
- additional upcharge as a sandwich side
- Sautéed Broccoli with Lemon Chili Vinaigrette GF
- Sautéed Local Greens & Garlic GF
- Sweet Potato with Herb Butter GF
- Eggplant Fries with Sriracha Aioli
- Smashed Potatoes with Ricotta & Tapenade GF

## COFFEE, TEA, SODAS

- Add housemade vanilla bean or Valrhona chocolate syrup.
- Substitute oat milk in any drink.
- Johnny's House Coffee 3.80
- French Press For One 6
- Iced Cold-brewed Coffee 6
- Milk & Honey creamy house cappuccino with clover honey 6
- Chai Tea Latte spiced milk tea, housemade with organic black tea 6
- Matcha Vanilla Latte 8
- Iced Pineapple Matcha 8
- Iced Taro Lavender Earl Grey Latte 8
- Espresso 4.20
- Macchiato 5
- Cortado 4oz 5
- Cappuccino 8oz 6
- Latte 10oz 7
- Hot Tea Pot For One Earl Gray, Chamomile, Peppermint, Jasmine Green 5
- Bottled Soda Mexican Coke, IBC Root Beer, Jarritos fruit sodas 7
- Canned Soda Diet Coke, Coke, Ginger Ale, Sprite, Club Soda 4
- Iced Tea 4
- Housemade Seasonal Kombucha 8
- Lemonade 4.50

| SPARKLING |                                                                                                                                   | 6OZ GLASS | BTL |
|-----------|-----------------------------------------------------------------------------------------------------------------------------------|-----------|-----|
| 104c      | Prosecco, Zardetto Brut (Italy) NV <i>fruity &amp; light on its feet</i>                                                          | 10        | 40  |
| 101c      | Gruet Brut (Albuquerque, NM) NV <i>Chardonnay &amp; Pinot Noir blend – dry as the desert from which it comes</i>                  | 13        | 52  |
| 102c      | Alcohol-Removed Prosecco, Mionetto (Italy) NV <i>delicate notes of white peach &amp; apple (may be up to .05% ABV)</i>            | 13        | 52  |
| 103c      | Rosé, Markus Huber “Hugo” (Austria) NV <i>Zweigelt &amp; Pinot Noir – fresh cherries, raspberries, subtle citrus</i>              | 13        | 52  |
| 108c      | Champagne, Ayala Brut Majeur (France) NV <i>fresh citrus, floral and red fruit notes, abundant fine bubbles and a long finish</i> |           | 88  |
| 105c      | Champagne, Lanson Brut (France) NV <i>fresh &amp; lively, note of brioche, baked apple, citrus, almond</i>                        |           | 96  |

| WHITE/ROSE |                                                                                                                                         | 6OZ GLASS | BTL |
|------------|-----------------------------------------------------------------------------------------------------------------------------------------|-----------|-----|
| 202s       | Muscadet Sèvre-et-Maine, Domaine de l’Auriere (France) 2022 <i>Melon de Bourgogne for anything from the sea</i>                         |           | 38  |
| 4s         | Pinot Gris, Lone Birch (Yakima Valley, WA) 2024 <i>concentrated pear nectar – ever so slightly off-dry</i>                              | 9         | 36  |
| 8s         | Riesling, Lone Birch (Yakima Valley, WA) 2023 <i>candied lemon &amp; lime, fine acid</i>                                                | 9         | 36  |
| 6s         | Grüner Veltliner, Pfaffl “Vom Haus” (Austria) 2024 <i>green melon, white pepper, jasmine – vibrant &amp; detailed</i>                   | 12        | 48  |
| 3s         | Pinot Grigio, Colutta (Friuli, Italy) 2024 <i>crisp orchard fruits, firm texture, ideal for white meat</i>                              | 12        | 48  |
| 1s         | Rosé, Muga (Spain) 2025 <i>a seasonal favorite for tomatoes, melon and relaxation</i>                                                   | 13        | 52  |
| 206s       | Provence Rosé, Ch. D’Estoublon “Roseblood” (Coteaux Varois, FR) 2025 <i>sunny cherry &amp; ripe peach, chewy texture</i>                |           | 57  |
| 207s       | Riesling Kabinett, Dr. H. Thanisch “Bernkasteler Doctor” (Mosel) 2023 <i>delicate stone fruits, but also plenty of smoky minerality</i> |           | 75  |

| CHARDONNAY |                                                                                                                               |    |     |
|------------|-------------------------------------------------------------------------------------------------------------------------------|----|-----|
| 2s         | Chardonnay, Lone Birch (Yakima Valley, WA) 2023 <i>ripe green apple, juicy texture</i>                                        | 9  | 36  |
| 7s         | Chardonnay, Neyers “304” (Sonoma Valley, CA) 2023 <i>Chablis influenced California Chardonnay, sunny, fresh, mineral</i>      | 19 | 76  |
| 201s       | Chardonnay, Dehlinger (Russian River Valley) 2021 <i>barrel fermented, gala apple, lemon curd, and marzipan, mineral edge</i> |    | 80  |
| 209s       | Chardonnay, Ramey (Russian River Valley) 2022 <i>balanced feel and long finish, notes of lemon, apple and allspice</i>        |    | 125 |

| SAUVIGNON BLANC |                                                                                                                                  |    |     |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------|----|-----|
| 204s            | Sauvignon Blanc & Macabeo, Realce (Spain) 2025 – <i>bright citrus notes leading to a crisp &amp; well-balanced finish</i>        |    | 32  |
| 203s            | Sauvignon Blanc, Prisma (Casablanca Valley, Chile) 2025 <i>bright citrus notes leading to a crisp &amp; well-balanced finish</i> |    | 35  |
| 9s              | Sauvignon Blanc, Torrent Bay (NZ) 2025 <i>dry &amp; refreshing with a nice zing of citrus &amp; melon</i>                        | 10 | 40  |
| 210s            | Sauvignon Blanc, Mauritsen (Dry Creek Valley, CA) 2024 <i>lime zest, mango and candied peach – a round and refreshing finish</i> |    | 56  |
| 5s              | Sauvignon Blanc, Honig (CA) 2024 <i>exuberant &amp; inviting with lemongrass, gooseberry and pink grapefruit</i>                 | 16 | 64  |
| 200s            | Sauvignon Blanc, Spottswoode (Napa Valley, CA) 2023 <i>citrus, white peach, and juicy pear – layered and complex</i>             |    | 104 |
| 205s            | Sauvignon Blanc, Peter Michael “L’Après-Midi” (Black Knights Valley, CA) 2022 <i>stone fruits, toasted nuts, and green herbs</i> |    | 149 |

| RED  |                                                                                                                                     | 6OZ GLASS | BTL |
|------|-------------------------------------------------------------------------------------------------------------------------------------|-----------|-----|
| 13s  | Tempranillo, El Cortijillo (Spain) 2024 <i>best red glass for the turkey burger</i>                                                 | 7         | 28  |
| 302s | Costières-de-Nîmes, Le Clairon des Anges (France) 2021 <i>GSM blend full of body with notes of dark berries &amp; plum</i>          |           | 28  |
| 307s | Zinfandel, OZV (Lodi, CA) 2022 <i>bright notes of raspberry are framed by generous oak with a plush mouthfeel</i>                   |           | 33  |
| 311s | Merlot, J. Lohr “Los Osos” (Paso Robles, CA) 2021 <i>touch of sweet oak &amp; 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  |
| 301s | Tinto, Carta da Fitapreta (Alentejo, Portugal) 2020 <i>lush berry notes followed by a touch of smoke, perfect burger pairing</i>    |           | 40  |
| 21s  | Rioja, Cune “Crianza” (Spain) 2021 <i>elegant &amp; lively w/ note of black pepper &amp; red berries</i>                            | 10        | 40  |
| 14s  | Malbec, Zuccardi (Uco Valley, Argentina) 2024 <i>full body, well balanced with notes of black currant &amp; chocolate</i>           | 11        | 44  |
| 15s  | Zinfandel, Plungerhead (Dry Creek Valley, CA) 2021 <i>blueberry jame, nutmeg, candied orange peel</i>                               | 11        | 44  |
| 312s | Tempranillo Blend, Siós “Cau Del Gat” (Costers del Segre, SP) 2022 <i>inky, spicy, jammy purple fruit</i>                           |           | 52  |
| 19s  | Merlot, Airfield (Yakima Valley, WA) 2022 <i>layers of black cherry, dark cassis, roasted plum &amp; figs</i>                       | 14        | 56  |
| 300s | Rioja Reserva, La Rioja Alta-Viña Alberdi (Spain) 2020 <i>hints of leather &amp; oak with a soft texture, ripe finish</i>           |           | 56  |
| 320s | Toscana Rosso, Michele Satta (Tuscany, ITL) 2021 <i>juicy &amp; delicious, vibrant red &amp; black fruit, perfect burger wine</i>   |           | 63  |
| 303s | Sangiovese, Chianti Classico, Castello di Volpaia (Tuscany, ITL) 2022 <i>classic style, dry red cherry, iron minerals</i>           |           | 69  |
| 304s | Malbec, Luca “Old Vine”(Uco Valley, Argentina) 2021 <i>deep dark berry notes, lively acidity leading to a long finish</i>           |           | 72  |
| 316s | Zinfandel, Peter Franus “Brandlin” (Napa Valley, CA) 2023 <i>1/3 new burgundy barrels, mocha, raspberry jam, fine grip</i>          |           | 93  |

| CABERNET SAUVIGNON & BLENDS |                                                                                                                                 |    |     |
|-----------------------------|---------------------------------------------------------------------------------------------------------------------------------|----|-----|
| 22s                         | Cabernet Sauvignon, Brendel “Cooper’s Reed” (Napa, CA) 2022 <i>from the team behind Heitz, grilled dark fruit, good balance</i> | 14 | 56  |
| 16s                         | Cabernet Sauvignon, Alexander Valley Vineyards (CA) 2022 <i>medium body, structured tannins, dark spiced fruit</i>              | 17 | 68  |
| 305s                        | Cabernet Sauvignon, Burgess “Contadina” (Napa Valley, CA) 2022 <i>ripe black fruit, Mediterranean herbs, cocoa, graphite</i>    |    | 85  |
| 313s                        | Bordeaux Blend, Edi Simčič “Duet” (Slovenia) 2023 <i>vibrant nose, violet, nice plush texture with fine grip</i>                |    | 100 |
| 308s                        | Cabernet Sauvignon, Honig (Napa Valley, CA) 2022 <i>youthful but expressive, toasty oak seasons a core of black cherry</i>      |    | 115 |
| 306s                        | Cabernet Sauvignon, Silver Oak (Alexander Valley, CA) 2019 <i>great reason to splurge on half-priced wine night</i>             |    | 230 |

| PINOT NOIR |                                                                                                                                             |    |    |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------|----|----|
| 317s       | Pinot Noir, Klee (Willamette Valley, OR) 2023 <i>dark cherry compote, strawberry leather, stewed plums and rose oil</i>                     |    | 42 |
| 18s        | Pinot Noir, Fossil Point (Edna Valley, CA) 2021 <i>cool dark fruit, plum, black cherry, light spice notes</i>                               | 13 | 52 |
| 17s        | Pinot Noir, Alta Heights (Edna Valley, CA) 2023 <i>plump &amp; fresh with layers of cool dark fruit, warming spices &amp; fresh florals</i> | 15 | 60 |
| 315s       | Pinot Noir, Violin (Willamette Valley, OR) 2023 <i>cool tone, fine grip, violet flowers, raspberry</i>                                      |    | 63 |
| 310s       | Pinot Noir, Winderlea “Bounteous” (Willamette Valley, OR) 2022 <i>plush texture, cherry, spice, and plum notes</i>                          |    | 75 |

| HOUSE COCKTAILS                                                                          |  |    |
|------------------------------------------------------------------------------------------|--|----|
| TOP SHELF MANHATTAN A Blend of Last Season’s Whiskeys, Sweet Vermouth, Demerara, Bitters |  | 20 |
| GHOST WITH THE MOST Catoctin Creek Rye, Cassis, Honey, Orange Bitters                    |  | 18 |
| WHO YA GONNA CHAI? Reposado Tequila, Amaro Averna, Chai, Espresso, Clove                 |  | 17 |
| REMEMBER ME Light & Dark Rum, Sorel, Pineapple, Pomegranate, Coconut, Orange             |  | 17 |
| ECTOPLASM ELIXIR Mezcal, Midori, Elderflower, Lime                                       |  | 17 |
| 5 CENT ADVICE Vodka, Spiced Pear Liqueur, Cinnamon, Lemon, Angostura Bitters             |  | 16 |
| BOBBING FOR APPLES Spiced Rum, Ginger Liqueur, Allspice Dram, Cider, Lemon, Prosecco     |  | 16 |
| NON ALCOHOLIC                                                                            |  |    |
| OVERSIZED SWEATER NA Gin, Earl Grey, Lavender, Lemon, NA Prosecco                        |  | 13 |
| FORBIDDEN FRUIT NA Tequila, Pathfinder NA Amaro Cider, Lemon, Cinnamon, Clove            |  | 14 |

| BEER                                            |  |   |
|-------------------------------------------------|--|---|
| NA Sierra Nevada Trail Pass Golden USA < 0.5%   |  | 7 |
| Pacífico 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 |
| Manor Hill Mild Manor’d Maryland 5.3%           |  | 8 |
| Austin Eastciders Blackberry Cider Texas 5%     |  | 8 |