THE GARDEN

BIG EYE TUNA coconut, cashew, lotus chips 32

STEAK TARTARE salted aronia, burnt onion, rye 32

BABY GEM CAESAR white anchovy, sourdough, lemon, parmesan 28
add chicken 12 | add salmon 16

HEIRLOOM TOMATOES focaccia, wild arugula, Ciliegine, basil, pickled onions 28

LAMB MEATBALLS salsa brava, pecorino, rolled dates, figs 24

HONEY GLAZED QUAIL anson mills rice grits, guanciali, charred carrots, woody creek bourbon jus 48

ROASTED EGGPLANT saffron basmati, chermoula, lime scented yogurt, charred peppers 38

ORA KING SALMON* black rice, red curry, gypsy peppers, cilantro 52

SPINACH CAVATELLI ricotta, blistered tomatoes, chili butter 38

AMERICAN WAGYU NY* black garlic sesame chili crunch, scallion cake, string beans 85

J-BURGER* brioche, sunset cheddar, burger sauce 29

PEAS AND CARROTS miso, parsnip, thyme, lemon, crispy shallots 28

SPAETZLE brown butter, crispy capers, dill, lemon 28

ROASTED CORN poblano butter, pepitas, cotija, lime, chapulini 27

CRISPY HEIRLOOM POTATOES herbs, romesco aioli, sherried shallots 27

DARK CHOCOLATE CREME 'COEUR DE GUANAJA' marinated cherries,cocoa nib ice cream, marsala granita 20

STRAWBERRY 'SWEET AND SALTY" buttermilk ice cream, compressed strawberries,goat manchego 20

SPRING HERBS rhubarb compote, arugula sorbet, marigold ganache,elderflower reduction 20

HAY BAIL hay infused semi freddo,nettle sorbet,berries in textures 20

AT HOTEL JEROME

22% SERVICE CHARGE ADDED TO FINAL BILL

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS

PALISADES
lustau amontillado sherry, peach, cocchi di torino, orgeat, lemon, 'elemakule tiki bitters

DILL-ICIOUS
cap corse blanc aperitif, dolin genepy, dill, chareau, lime, soda water

EL SOL
casa del sol reposado tequila, salted citrus cordial, cointreau, lime

PALERMO
aelred melon aperitif, forthave aperitivo, alta verde amaro, vanilla, lemon, soda water

SHISO ASPEN
el gobernador pisco chileno, shiso, lime, mint, soda water

GARDEN G&T
woody creek summer gin, grapefruit, lime, pomegranate, tonic water

SUMMER SCOT
macallan double cask 12yr scotch, aelred melon aperitif, dolin dry vermouth, soda water

23 each

LARGER THAN LIFE

YOU'RE A PEACH
botanist gin, salers aperitif, peach, benedictine, meyer lemon, boston bitters

THE BIG SWIZZLE
macallan double cask 12yr scotch, green chartreuse, velvet falernum, pineapple, lime

255 each

WINE BY THE GLASS

SPARKLING
Raventos i Blanc, Rosé Brut | Conca del Riu Anoia, Spain 2019 18
Ruinart, Blanc de Blancs, Brut | Champagne, France NV 42
Veuve Clicquot, La Grande Dame | Champagne, France 2012 65

WHITE
Dr. Loosen, Blue Slate, Riesling, Kabinett | Mosel, Germany 17
Do Ferreiro, Albariño | Rías Baixas, Spain 16
Domaine Bailly-Reverdy, Sauvignon Blanc | Sancerre, France 19
Oliver Savary, Chardonnay | Chablis, France 24
Ramey, Chardonnay | Russian River Valley, California 25
Kistler, Les Noisetiers, Chardonnay | Sonoma Coast, California 38

ROSÉ
Flowers | Sonoma Coast, California 18
Chateau d'Esclans, "Rock Angel" | Cotes-des-Provence, France 22

RED
Regis Bouvier, Pinot Noir, "En Montre Cul" | Burgundy, France 24
Racines, Pinot Noir | Sta. Rita Hills, California 25
Raul Perez, Ultreia, Mencia | Bierzo, Spain 17
Vietti, Castiglione, Nebbiolo | Barolo, Piedmont, Italy 32
Larkmead, Cabernet Sauvignon | Napa Valley, California 26
Marquis de Calon-Ségur, Bordeaux Blend | Saint-Estèphe, France 35
Silver Oak, Cabernet Sauvignon | Alexander Valley, California 55

BEERS

Kona Big Wave, "Liquid Aloha" | Kailua-Kona, HI 4.4% abv 9
Fremont Brewing, "Lush" IPA | Seattle, WA 7% abv 9
Avery, "Electric Sunshine" Fruited Tart Ale | Boulder, CO 5.1% abv 9
Casey Brewing X Hotel Jerome Collaboration, Oak Aged Ale
With Nectarines | Glenwood Springs, CO 7% abv (750ml) 32
Original Sin, Mcintosh Cider | New york, New york 6% abv [gf] 9
Athletic Brewing, "Upside Down" Non-Alcoholic Golden Ale
Stratford, CT 8