

CAMPUS JAX

mindful kitchen, brasserie,
SUPPER CLUB

FOREPLAY

Fried Green Pickles 9
Crispy Chicken Tenders and Fries 12
Buffalo Chicken Wings 10
Spicy Jalapeno Tuna dip 8
Jacksauce & bread 6/9
Deviled Eggs 5
Russet/Sweet Fries 6
BBQ Pork or Vegan Chorizo Mango Nachos 10

California Steamed Artichoke 12
Tri-Tip Sliders 10
BBQ Pulled Pork Sliders 8
Gumbo 6
Chili Orleans 8
Smoked Salmon & Cream Cheese 12
1/2 lb Peel n' Eat Gulf Shrimp 14
Cornbread Dippers 7

GRIPS **add fries, andouille, bacon, or avocado 2**

BBQ Pulled Pork Sandwich 9
hormone free smokey BBQ pulled pork,
housemade slaw, dill pickle

Louisiana Po'Boy 11
andouille sausage, boneless breast of chicken, bell
pepper, onion, dijon, mayo, romaine on baguet

JAX BLT 9 (w/shrimp) 13
bacon, fresh spinach, sliced roma, on toasted
organic seed bread w/chips

Crispy Chicken Sammy 8
chicken breast, pepper jack cheese, on bun set w/spicy ranch

Grilled Portobello Sammer (veg) 9
grilled portobello, grilled red pepper, pepper jack cheese,
lettuce, tomato, pickle, chipotle aoli

Tri Tip French Dip 14
grilled and roasted tri-tip, pepper jack, sauteed onion
on brioche served with au jus and creamy horseradish

Grilled Cheese & Tomato Basil Soup 10
grilled pepper jack & cheddar cheese sandwich,
organic whole seed bread with our house made
tomato basil soup

Black Canyon Angus Burger 10
100% chuck, cheddar or Jack, lettuce, tomato, pickle

Louisiana Hot Link 7
grilled onion, tomato, pickle, mayo, spicy brown
mustard, on baguette

Abbot's Butcher Vegan Burger 10
grilled onion, spinach, tomato, pickle, vegan mayo

CLASSIC JAX **add chicken 3, andouille 3, shrimp 4, broccoli 2**

JACKrice 16 (lunch 12)
hormone free boneless breasts of chicken,
Jack's spicy-savory sauce over herbed long grain
and wild rice

JACKshrimp & Bread half 14 / full 19
wild caught gulf shrimp in Jack's spicy savory sauce
served up with C'est Si Bon french bread

Jambalaya 16 (lunch 12)
andouille sausage, chicken breast, onions, green bell
peppers, over herbed rice

Chicken Curry Divan 16
bonesless chicken, broccoli, in a garlic, tumeric, cumin,
and curry cream sauce over herbed rice

Spicy Creole Pasta 17
andouille sausage, chicken, bell peppers, onions
and fire roasted tomatoes in a red pepper cream
sauce over penne with parmesan

Mardi Gras Pasta (vegetarian) 14
yellow squash and zucchini in a fire roasted tomato
cream sauce over penne with parmesan cheese

Sweet Thing 17
gulf shrimp, boneless chicken breast in a basil, garlic,
white wine sauce over vermicelli w/parmesan cheese

Butternut Squash Ravioli (vegetarian) 16
butternut squash ravioli pillows, portobello mushroom,
in a burnt butter sage garlic cream sauce w/parmesan

GREENS

add avocado 2, chicken 3, andouille 3, shrimp 4, salmon 6

Kale Caesar Salad 7

romaine and kale, parmesan, roma tomato, caesar dressed

Southern House Salad 8

romaine, shredded jack cheese, sunflower seeds, golden raisins, roma tomato, buttermilk ranch

Southern Fried Chicken Salad 12

crispy fried tenders, mixed greens, roma, gorgonzola, buttermilk ranch

Mango Beet Salad 13

fresh mango, roasted beets, lettuce, candied pecans, golden raisins, feta, basil, red wine vinaigrette

Watermelon Summer Salad 12

fresh watermelon, mint, basil, sheep's milk feta, candied pecans, balsamic glaze dressed

Shrimp Stuffed Avocado 10

sweet golf shrimp lightly dressed, nestled in half an avocado on a bed of romaine with ranch & roma tomato

GRINDS

add chicken 3, andouille 3, shrimp 4, broccoli 2

Brainstorm 14

boneless chicken, broccoli, roma tomato, olive oil, garlic, white wine, basil, and parmesan over brown rice

BBQ Pork Bowl 9

brown rice, bbq pulled pork, house made slaw, ancho chili sauce, dill pickle slices

Salmon & Ancho Chili Bowl 14

Jackspiced salmon filet, brown rice, slaw, avocado, tomato, ancho and remoulade sauces, sheeps milk feta

Cajun Chicken Hummus Plate 13

Jackspiced chicken breast, hummus, spinach, tomato, cucumber, feta, pita

JAX Poutine 12

sweet potato fries, black beans, two poached eggs, feta, cilantro

Quinoa-wah Bowl (vegetarian) 12

toasted quinoa, zucchini, squash, fresh spinach, walnuts, feta

Chili Orleans 12

ground chuck, red beans, andouille sausage with cheese, sour cream, topped w/fritos

Creole Shrimp n' Grits 12

gulf caught shrimp, creamy grits, smoky fire roasted tomato and tobasco sauce, with parmesan

Brussels Sprouts 7

brussels sprouts, balsamic glaze, dice roma, parmesan, pepitas

Red Beans & Rice (veg) 7

Brown Rice & Black Beans (veg) 6

SMALL PLATES 'HH'

3-7 pm (Mon-Fri) \$2 off drafts - \$3 off glass wine - \$6 Hurricanes

Chicken Tenders & Fries 8

Tri-Tip Sliders 8, BBQ Pork Sliders 7

Cornbread Dippers 6

Deviled Eggs 4

BBQ Pork or Vegan Chorizo Mango Nachos 8

Crispy Fried Pickles 6

Russet/Sweet Fries 5

Buffalo Wings 6

Spicy Tuna Dip 5

Louisiana Hot Link 6

Join us for \$2/\$4 BLVD Taco Tuesdays every Tuesday from 3 o'clock

Opening Hours: Monday-Friday 11am Saturday 4pm Sunday 10am

Kitchen Closes: Monday-Thursday 9pm Friday/Saturday 10pm Sunday 8pm Bar Lil'Later ;)

NEW Sunday Brunch, Blues n' Brews w/\$10 Bottomless Mimosas! 10am-3pm

For parties of 6 or more, a gratuity of 20% may be added

Live Music Thursday through Sunday Nights! Get more info at CampusJAX.com

Campus Jax is very proud to be the first Surfrider Foundation Certified

Ocean Friendly restaurant in Newport Beach!

(plastic straws, plastic togo ware, and glasses of water are available upon request only, thank you for your help!)