



STARTERS

BRUSSELS SPROUTS.....13

Brussels sprouts fried to perfection with hot honey. Add bacon and feta cheese (+2).

IRISH NACHOS.....13

Tavern Potato Chips with bacon, shredded cheese, and chives. Served with sour cream or ranch dressing. Add chili (+2).

JUMBO BONE-IN CHICKEN WINGS (6 OR 12)...12/20

Choose from Mild, Hot, Buffalo, Mango Habanero, Bourbon Barbecue, Reaper, or Teriyaki sauce. 6 wings include one sauce, 12 wings includes two sauces. Served with celery.

BONELESS CHICKEN WINGS (8 OZ.).....8

Choose from one sauce (listed above) and served with celery.

CRISPY CHEESE CURDS with MARINARA.....11

FRIED GREEN BEANS with RANCH.....10

FRIED PICKLE CHIPS with RANCH.....10

TWO SOFT PRETZELS with BEER CHEESE.....12

SPINACH & ARTICHOKE DIP with TAVERN TORTILLA CHIPS.....12

CORN DOG NUGGETS.....12

FRENCH FRIES (BASKET).....8

TAVERN POTATO CHIPS (BASKET).....8

SWEET POTATO FRIES (BASKET).....10

ONION RINGS (BASKET).....10

#SYATT

See you
at the
Tavern!

JackMasonsTavern.com
(540) 862-5624
400 E Ridgeway Street
Clifton Forge, VA 24422

Hours:
Monday - Thursday
4 p.m. to 9 p.m.
Happy Hour:
4 p.m. to 6 p.m.

Friday & Saturday
11 a.m. to 10 p.m.
Happy Hour:
11 a.m. to 1 p.m.

Sunday
11 a.m. to 9 p.m.

LUVJMT

BREW101

SYATT

B.Y.O.B. BUILD YOUR OWN Burger

PICK A Protein

GROUND ANGUS.....14

Add a second patty (+5)

CHICKEN BREAST.....12

Add a second breast (+4)

SPICY BURGER.....16

with hot sausage in the middle. Add a second spicy burger (+6)

VEGGIE BURGER.....16

Add a second veggie burger (+6)

ADD SOME Cheese

American (+1), Swiss (+1), Cheddar (+1),
Provolone (+1), Pepper Jack (+1)

STACK YOUR Toppings

Lettuce, Tomato, Peppers & Onions (+.50),
Mushrooms (+.50), Egg (+2), Avocado (+1),
Bacon (+1)

CHOOSE A Side

French Fries, Tavern Potato Chips,
Coleslaw, Veggies, Steamed Broccoli,
Sweet Potato Fries (+1), Onion Rings (+2),
Baby Baked Potatoes (+2), House Salad (+2)

Classic TAVERN FARE

PUB STEAK.....23

8 oz. Angus Sirloin served with
two sides. Add mushrooms,
peppers, & onions (+1).

FISH & CHIPS.....16

Our signature beer-battered
fish freshly breaded and fried.
Served with fries and your
choice of grilled vegetables or a
house salad.

**SMOKED SAUSAGE &
KRAUT.....16**

This delicious meal is served
with our homemade German-
style sweet kraut, one side and
a house salad.

GRILLED CHICKEN...14/18

Grilled chicken breasts
seasoned to perfection. Served
with baby baked potatoes and
your choice of grilled veggies
or a house salad. Add another
chicken breast (+4).

CHICKEN TENDERS.....15

Four breaded chicken breast
strips served with ranch,
BBQ sauce, or honey mustard.
Choose one side.

GRILLED, TOASTED, & Wrapped

White, Marble Rye, Sourdough, Brioche Bun, Ciabatta Bun, Flour wrap, or Gluten free wrap (+1). All sandwiches come with one side.

FRENCH DIP.....18

Prime roast beef & Provolone on a ciabatta bun with au jus.

BLT.....15

Maple sweetened bacon topping over lettuce and tomato.

REUBEN SANDWICH.....17

Corned beef piled on toasted marble rye, loaded with German-style sweet kraut, Thousand Island dressing, and melted Swiss cheese.

TAVERN CLUB.....16

Roasted turkey, ham, lettuce, tomato, mayo, cheese, and bacon on your choice of bread.

CHICKEN CAESAR WRAP.....15

Freshly grilled chicken breast, chopped romaine hearts, parmesan cheese, and Caesar dressing.

COBB WRAP.....15

Salad greens, grilled chicken, bacon, tomato, pepper jack cheese, and ranch dressing.

STEAK WRAP.....18

Slices of our hand-cut sirloin topped with grilled peppers, mushrooms, onions and cheese.

BUFFALO CHICKEN WRAP.....15

Breaded chicken dipped in mild buffalo sauce topped with lettuce, tomato, and shredded cheese.

SALADS

Choose from our dressings of Thousand Island, Ranch, Blue Cheese, French, Balsamic Vinaigrette, Italian, Honey Mustard, Raspberry Vinaigrette, Oil & Vinegar

JACK'S ABC SALAD.....13

Avocado, blue cheese crumbles, craisins, lettuce, tomato, red onion, and cucumber.

Add your Protein:

Steak - 4 oz. (+6) or 8 oz. (+11),
Chicken (+4), Shrimp (+7)

SOUTHWESTERN COBB SALAD.....17

Fresh chopped romaine lettuce topped with tomato, bacon, grilled chicken, egg, black beans, and pepper jack cheese.

CHEF SALAD.....17

Ham, turkey, hard-boiled egg, tomatoes, cucumbers, carrots, and cheese.

SOUPS

Cup/Bowl

TAVERN-MADE CHILI.....7/10

SOUP OF THE DAY.....7/10

SOUP & HOUSE SALAD.....12/15

SOUP & GRILLED CHEESE.....12/15

Kids MENU

Choose French Fries, Tavern Potato Chips,
Veggies, or Steamed Broccoli

 CORN DOG NUGGETS	8
KRAFT MAC 'N CHEESE	8
TWO CHICKEN TENDERS	8
GRILLED CHEESE	8

DESSERTS

Served with one scoop of ice cream
or Uncle Joe's XL scoop (+1)

 WARM BROWNIE	9
BLACKBERRY COBBLER	9
PEACH COBBLER	9
DESSERT SPECIAL	9

SIDES

French Fries, Tavern Potato Chips,
Coleslaw, Veggies, Steamed Broccoli,
Sweet Potato Fries (+1), Onion Rings
(+2), Baby Baked Potatoes (+2),
House Salad (+2)

**SOMETHING'S
ALWAYS BREWING**
at the Tavern

Tuesdays

Trivia at 6:30 p.m. in the Brewery

Wednesdays

Seafood Wednesday

Thursdays

Bingo at 6 p.m. in the Brewery

Saturdays

Check to see if we have
Live Music!

NON- ALCOHOLIC BEVERAGES

*Free refills for fountain
sodas, iced tea, and coffee*

2.50

Coke, Diet Coke, Coke
Zero, Sprite, Ginger Ale,
Dr. Pepper, Root Beer,
Lemonade, Sweet Tea,
Unsweetened Tea, Apple
Juice, Orange Juice,
Cranberry Juice, Milk,
Chocolate Milk, Coffee



COCKTAILS

These cocktails are included in Happy Hour!

BLUE RIDGE TEA.....10

Long Island Iced Tea with a Blue Ridge twist!

CLIFTONFORGE WATER.....10

Hendrick's gin, tonic, and Sprite

MASON MULE.....10

Tavern brewed Ginger Beer, Absolut Vodka, and muddled fruit

DIRTY JACKSON.....10

Southern Comfort, peach schnapps, cranberry juice, pineapple juice, and Sprite

CHESSIE CHOCO-TINI.....12

Vodka, crème de cacao, Kahlua, cream, and chocolate shavings

BOTTLES - \$5

IMPORTED

Corona
Corona Light
Corona Cero
Heineken
Modelo
Stella Artois

On Tap Beverages

5.50

DOMESTIC

Blue Moon
Bud
Bud Light
Coors Light
Michelob Ultra
Michelob Ultra Gold
Miller Lite
Shock Top
Vienna Lager

WINES

Glass/Bottle

CHARDONNAY

Kendall Jackson

Vintner's Reserve 8 / 32

Simi 8 / 32

PINOT GRIGIO

Seaglass 6 / 24

SAUVIGNON BLANC

Kim Crawford 7 / 28

RIESLING

Chateau St. Michelle 6 / 24

MOSCATO

Castello del Poggio 6 / 24

CABERNET

Dry Creek 9 / 36

Simi 8 / 32

MERLOT

Barboursville 6 / 24

PINOT NOIR

Seaglass 6 / 24

PROSECCO

Castello Del Poggio 6 / 24

ROSÉ

Chateau St. Michelle 6 / 24

Happy Hour

MON. - THU.: 4 PM TO 6 PM FRI. & SAT.: 11 AM TO 1 PM



Jack's FLAGSHIP ALES

Grain to glass in Clifton Forge

LOGHOPPER TAVERN KÖLSCH

Sampler – 3 / Pint – 5.50 / Can – 7 / Growler Fill – 20

The long-held leader of the pack is Jack's award-winning Kolsch. This traditional German Kolsch has well-balanced and light flavors of crisp honey-like sweetness from Pils malt with hints of floral and banana. It features German yeast, hops, and malt to balance the flavor, give a medium-light mouthfeel, and leave a drier finish. Hops: Hallertau **ABV – 5% IBU – 23 SRM – 3.8**

★ Silver Medal Winner 2022 Virginia Craft
Brewers Cup

TWO PATRIOT'S PALE ALE

Sampler – 3 / Pint – 5.50 / Can – 7 / Growler Fill – 20

Our Ale features a simple malt profile of British Pale barley and Caramel malt. A strong American ale yeast strain adds an aroma of cloves, pepper and banana. The sweetness of flavor is balanced out by New Zealand hops which adds a slightly piney bitterness with subtle citrus notes and a sweet finishing hint of gooseberry. Hops: Nelson Sauvin (NZ), Citra **ABV – 5.6% IBU – 31 SRM – 5.9**

MR. SCALES NE HAZY IPA

Sampler – 3 / Pint – 5.50 / Can – 7 / Growler Fill – 20

Jack's version of the traditional New England Hazy IPA has an elaborate grain bill. Brewed with a blend of Maris Otter, Montana 2 Row, and white wheat malts. The addition of flaked oats gives it that lovely haze. Dry hops add to the complexity of its taste with a light bitterness and notes of floral and citrus. Hops: Simcoe and Cascade, Dry Hops: Mosaic, Amarillo, and Citra **ABV – 6% IBU – 52 SRM – 5.6**

JACK'S SWITCHBACK IPA

Sampler – 3 / Pint – 5.50 / Can – 7 / Growler Fill – 20

This recent addition to our library of flagship ales, is modeled after traditional west coast IPAs. Composed from a combination of Montana 2 Row and Caramel malts, the Switchback IPA has a golden color and a bold yet crisp hoppy profile complemented with a bitter, dry finish and notes of grapefruit from the added dry hops. Hops: Citra and Centennial, Dry Hops: Krush **ABV – 7% IBU – 58 SRM – 7.5**

What special brew
does Jack have on tap?
Ask a server or bartender!

Bring your growler for
a fill up! Pricing varies.

Half price fills
on Thursdays.



Build your own
6-pack for \$35

BROTHER PERKINS BROWN ALE

Sampler – 3 / Pint – 5.50 / Can – 7 / Growler Fill – 20

While dark in appearance, this award-winning light to medium-bodied Brown Ale is mild and balanced in flavor with a smooth finish. An English yeast is used to impart sweet floral notes with smaller additions of darker toasted malts giving it hints of mild chocolate, coffee and caramel. Hops: Cascade **ABV – 5.5% IBU – 2 SRM – 24.4**

★ Silver Medal Winner 2023 Virginia Craft
Brewers Cup

HIRAM'S HOOCH IMPERIAL STOUT

Sampler – 3 / 12 OZ – 5.50 / Can – 8 / Growler Fill – 25

The Hooch is Jack's fullest-flavored dark beer that incorporates darker malts, and roasted barley. Featuring flavors of coffee, dark chocolate, molasses, raisins and vanilla with additional roasted malt scents. The unique hops balance the dark sweetness with a clean bitter hop presence. Hops: Galena **ABV – 7.6% IBU – 54 SRM – 35.8**

MISTRESS HARD SELTZER

Sampler – 3 / 12 OZ – 5.50 / Can – 7

This gluten-free brewed seltzer is crisp and refreshing with the perfect hint of sweetness and lightly sweetened with fresh Tavern-made puree. If you're not into sweet, you can go rogue and order your mistress naked! **ABV – 5%**

ROTATING SPECIALTY BREWS

Sampler – 3 / Pint – 5.50 / Can – 7 / Growler Fill – 20

Three or more additional beers are generally available. They change frequently so be sure to ask your server about our Specialty Brews.