

Coming to a table near you...

# HOLIDAYS 2020 CARRY-OUT

## FAMILY-STYLE CARRY-OUT FOR 4 OR 8 PEOPLE

Perfect for the intimate office celebration  
or a hassle-free night with the family.

## EACH MEAL COMES WITH ONE MAIN AND A CHOICE OF THREE SIDES

### MAINS

**Cranberry Rosemary Whole Chicken** | Campo Lindo Farm  
pasture-raised chicken 78 GF

**Salmon Amandine** | Faroe Island Salmon, almond & butter pan sauce 92 | 168 GF

**Roasted Pork Loin** | rosemary-crusting heritage-breed, local

Paradise Locker Meats pork, red wine & Dijon cream sauce 134 | 256 GFA

**Broccoli & Smoky Cheddar Quiche** | serves six 72 V

### SIDES (ADDITIONAL SIDES \$12)

**Mashed Potatoes & Gravy**

**Brussels Sprouts** | dried apricots & toasted pecans GF/V

**Green Bean Casserole** | mushroom cream sauce, crispy onions V/GFA

**Cream Corn O'Brien** | bell peppers, onions V/GF

**Sweet Potatoes** | toasted coconut & marshmallows V/GFA

**Prosciutto Mac n' Cheese** | gremolata GFA

**Green Salad** | tomatoes, cucumber, sunflower seeds, queso fresco, croutons,  
ranch & roasted shallot vinaigrette V/GFA

**Wedge Caesar Salad** | romaine hearts, parmesan, traditional Caesar dressing,  
croutons

### ADD-ONS

**Deviled Eggs** | 8 | house dill pickles, Zesto Peño sauce 8 V/GF

**From-Scratch Rolls** | 8 | roasted onion butter 8 V

**Bruschetta** | one dozen | Choice of tomato & basil, or prosciutto  
& peach jam 18 V/GFA

**Pint of Home-Made Ice Cream** | choice of Vanilla, Chocolate Stout, or Eggnog 9

## ORDER NO LATER THAN 2:00PM FOR NEXT DAY PICK-UP

Meals will be provided with reheat instructions  
unless Hot pick-up is requested.

J. Wilson's will be closed December 24<sup>th</sup> and 25<sup>th</sup>, please plan accordingly.

**J. WILSON'S**

Impress your socially distanced party with your 'bartending' skills.

# CARRY-OUT ADULT BEVERAGES

## ORGANIC WINE SPECIAL - \$20 BOTTLES

Red | Frey Field Blend, or M. Chapoutier 'Belleruche'

Rosé | M. Chapoutier 'Belleruche'

White | Scaia Chardonnay/Garganega

Sparkling | Fascino Prosecco

## COCKTAILS

### French 75 Kit - \$40

Seagram's gin, lemon juice, simple syrup; Perelada Brut Cava

*Instructions: Combine 2oz mix with 4oz sparkling wine*

Makes six drinks

### Manhattans - \$40

Evan Williams Whiskey, Dubonnet Rouge, cherry bitters, brandied cherries

*Instructions: Refrigerate and serve neat, or pour directly over ice, garnish with brandied cherries*

Makes six drinks

### Martinis - \$40

Choice of Seagram's Extra Dry Gin or 360 Vodka,  
Noilly Prat dry vermouth, olives, lemon peel

*Instructions: Refrigerate and serve neat, or pour directly over ice, garnish with olive or lemon peel.*

Makes six drinks

### Margaritas - \$25

Pueblo Viejo tequila, house triple sec, fresh sour mix, limes, salt

*Instructions: Rim glasses with salt and fill with ice.*

*Pour margarita over ice, garnish with lime.*

Makes four drinks.

### Mimosa Kit - \$30

Fresh-squeezed Orange Juice, Perelada Brut Cava

*Instructions: Pour one to two ounces of OJ into a flute glass and top with four to five ounces of sparkling wine.*

Makes five drinks.

### Sangria, Red or White - \$25

Red wine, C&K Brandy, house triple sec, simple syrup, juices, orange wedges

*Instructions: Serve over ice, garnish with orange wedge*

Makes four drinks

### Johnny's Blue Collar Lager - \$11 / \$19

Johnny's Tavern signature lager, served in 32oz or 64oz jars

*Instructions: Serve in a chilled pint glass or mug*

Pours two or four pints

*Please drink responsibly. I.D. will be checked upon pick-up.*

@jwilsonslfk | #inappropriatelygood | 4821 W. 6<sup>th</sup> Street | 785-312-9057