

JANA

TO DRINK

\$2 OFF ALL SIGNATURE COCKTAILS
DAILY FROM 3-6PM

SIGNATURE COCKTAILS

Passionfruit Mojito Rum, lime, passionfruit, mint	12
Mango Aperol Sour Vodka, aperol, mango, lemon, house-made simple syrup, egg white	12
Melon Illusion Midori, tequila, lime, garnished with lemon zest sugar rim & melon wedge	12
California Love Tequila, pear liqueur, Lillet Blanc, sage pistachio, lemon	14
Coast to Coast Atos Aperitivo, pineapple, thyme syrup	12
Smoked Maple Old Fashioned Whiskey, maple syrup, garnished with a flamed orange peel & cinnamon stick	16
Classic Negroni Gin, Campari, sweet vermouth, garnished with an orange twist	14
Espresso Martini Vodka, Kahlúa, Baileys, fresh espresso cinnamon, chocolate bitters	12
Typhoon Japanese whiskey, pineapple, coconut sake, ginger, egg white, buzz button flower	14
Mulberry St. Bourbon, amaretto, lemon, bitters, mint luxardo cherry	12

TO EAT

ENJOY OUR CURATED MENU OF BITES, EXCLUSIVELY AVAILABLE
IN OUR BAR & LOUNGE, ALL DAY, EVERYDAY

BAR BITES

SoCal Burger Grass-fed beef, cheese, house sauce, crisp lettuce & pickles, brioche bread	16
Crispy Chicken Skewer Marinated chicken, chili salt, cucumber labneh sauce	12
Shishito Peppers Blistered peppers, tamari glaze, bonito flakes	10
Whipped Feta & Hummus Creamy dips, seasonal fruit, toasted pistachios, warm pita, seasoned lavash	16
Mediterranean Meatballs House-made meatballs in red sauce parmesan, toasted baguette	12
Crispy Chicken Sandwich Buttermilk chicken, cabbage slaw, dill pickles, brioche	14
Beef Kofta Grilled kofta, Shiso wrap, cucumber labneh sauce	12
JANA Salad Sherry vinaigrette, heirloom tomatoes cucumber, radish <i>ADD CHICKEN +5</i>	12
Herb Fries Twice-fried, thin Herbs, garlic aioli, ketchup	12

Our full menu is also available at the bar & lounge. Please ask your bartender or server for our lunch & dinner menu.

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.

BEERS

\$2 OFF ALL DRAFT BEERS
DAILY, FROM 3-6PM

DRAFT

Modelo Lager	9
Stella Artois	9
Beachwood Pilsner	9
Smog City IPA	9
Enegren German Amber	9
Three Weavers Hazy IPA	9

DOMESTIC BEER

Blue Moon Belgian White	8
Coors Light	8
Sam Adams Lager	8
Lagunitas IPA	8
Michelob Ultra	8

IMPORTED BEER

Negra Modelo	9
Corona	9
Heineken	9
Heineken 0.0 {non-alcoholic}	9

WINES

6oz. / 9oz.

6oz. / 9oz.

\$2 OFF ALL WINES BY THE GLASS
DAILY, FROM 3-6PM

SPARKLING

Prosecco, La Marca Veneto	12 {9oz.}
Brut, Chandon California	22 {9oz.}

ROSE

Domaine de la Morandiere France	14/20
-----------------------------------	-------

WHITES

WHITE BLEND

Soave, Pieropan Italy	9/12
<i>Garganega, Trebbiano di Soave</i>	

ALBARIÑO

Cadre Wines Sea Queen, 2023 Edna Valley	15/20
---	-------

SAUVIGNON BLANC

Prophecy, Marlborough New Zealand	9/12
Matanzas Creek, 2023 Sonoma	12/18

PINOT GRIS

J Vineyards & Winery California	10/13
-----------------------------------	-------

CHARDONNAY

Proverb California	9/12
Trefethen Family Vineyards 2023 Napa Valley	15/20

REDS

PINOT NOIR

Jean-Claude Mas Origines, 2023 France	9/13
Inception, 2020 Central Coast	13/18

MERLOT

Pedroncelli Winery, 2022 Sonoma	14/20
-----------------------------------	-------

NEBBIOLO

Langhe 2022 Renato Ratti Piemonte	17/24
-------------------------------------	-------

RED BLEND

Allegrini Valpolicella, 2023 Italy	12/16
<i>Corvina and Rondinella grapes</i>	

Argiano Non Confunditur 2021 Toscana	15/20
<i>Merlot, Cabernet Sauvignon, and Sangiovese</i>	

CABERNET SAUVIGNON

Jean-Claud Mas Origines, 2023 (France)	9/12
Oberon, Michael Mondavi Family, 2022 (Napa)	17/23

JANA

FOR OUR COMPLETE WINE LIST, INCLUDING
WINES BY THE BOTTLE, SIMPLY SCAN OUR QR CODE

