

GIBRALTAR GEMS

JETTYWAVE DISTILLERY'S FOOD MENU

Lunch & Dinner 2026

'STRAIT' GEMS

Mesquite Grilled Alaskan King Salmon - \$24
*Herbed Freekeh, Sesame Seed, Garlic,
Citrus, Roasted Marinated Vegetables*

Green Peppercorn Pork Tenderloin - \$22 (GF)
*Chipotle Mashed Sweet Potatoes,
Jettywave Bourbon Demi Glaze*

Coconut and Peanut Chicken Skewer - \$18 (GF)
*Lemongrass and Coconut Rice, Crisp Asian
Cabbage Salad, Crispy Onions, Peanuts*

Grilled Turmeric Cauliflower Skewer - \$16 (V)* (GF)
*Lemongrass and Coconut Rice, Crisp Asian
Cabbage Salad, Peanut Ginger Glaze*

Gibraltar Pita Wrap
Tahini Chili Sauce, Tzatziki, Feta Cheese, Red Onion
Beef Kefta - \$16
Grilled Chicken - \$15
Cauliflower - \$14 (V)

SHARIN' PLATES!

Antipasto Platter - \$17 (V) (GF)
*Beets with Goat Cheese, Marinated Mozzarella,
Woodfire Roasted Vegetables, Olives,
Chilled Vegan Salads*

Mezze Platter & Pita Bread - \$17 (V)
*Romesco, Tyrosalata, Sesame Garlic Hummus,
Tzatziki, House Marinated Olives*

BOWL'D FLAVORS

South African Bobotie - \$19
*Markegard Family Farms Ground Beef, Apples,
Raisins, Almonds, Lemongrass and Coconut Rice*

Nepalese Vegetable Curry - \$17 (V)* (GF)
*Cauliflower, Sweet Potato, Chickpeas, Rasins,
House Curry, Lemongrass Coconut Rice*

Panang Chicken Curry - \$19 (GF)
Potatoes, Mild Coconut Broth, Lemongrass Rice

Pork Pozole Verde - \$19 (GF)
*Mild Tomatillo Broth, Hominy, Radish, Cilantro
Crispy Tortilla, Napa Cabbage*

SOUP OF THE DAY

CHECK THE MENU BOARD TO SEE
WHAT OUR CHEF HAS DELICIOUSLY
CRAFTED FOR TODAY!

SMALLER STARTERS

Grilled California Dates - \$14 (V) (GF)
Stuffed with Feta Dip, Balsamic Glaze, Chili Oil

Tlayudita - \$12 (V) (GF)
*Heirloom Corn Tortilla, Mayocoba Bean, Salsa,
Tomatillo, Queso Oaxaca, Crema, Cilantro*

VEGAN SALADS

Julia's Vegan Salad - \$15 (V)* (GF)
*Kale, Chickpeas, Lentils, Black Eye Peas, Quinoa,
Cucumber, Avocado and Tomatillo Dressing*

Moroccan Chickpea Salad - \$16 (V)* (GF)
*Heirloom Carrots, Mint, Medjool Dates, Kale, Orange,
Chickpeas, and Chermoula Vinaigrette*

SWEET TREATS

Mixed Berry Crumble - \$12 (V)
*Berry Filling, Butter Crust, Crumble Topping,
Bourbon Carmel Sauce, and Whipped Cream*

Apple Pie - \$12 (V)
*Spiced Apple Filling, Butter Crust
Vanilla Sauce, Bourbon Caramel, and Whipped Cream*

Flourless Chocolate Cake - \$12 (V) (GF)
*Chocolate Mousse, Dark Chocolate Ganache
Raspberry Coulis, and Whipped Cream*

Lemon Crumble - \$12 (V)
*Lemon Filling, Butter Crust
Bourbon Carmel Sauce, and Whipped Cream*

S'mores Cookie - \$12 (V)
*Graham Cracker Cookie, Chocolate Ganache,
Toasted Marshmallow, and Whipped Cream*