

JEALOUS BURGER

Apps

Hummus & Roasted Flat Bread \$15

Turkish White Cheese, Sunflower Seeds, Dried Cranberries, Smoked Paprika

Smoked Burrata \$16

Black Salt, Herb Oil, Cherry Toms, Toasted Ciabatta

Jalapeño Poppers \$14

Cream Cheese, Raspberry Coulis, Tarragon Ranch

House Salad \$11

(Add Lobster +\$18, Steak +\$11, Pork Belly +\$7, Pulled Chicken +5)

Mixed Greens, Vine Ripened Tomatoes, Cucumbers, Parm Reggiano

Fries

Classic French Fries \$5

Truffle Fries \$7

Sweet Potato Fries \$7

Burgers

The Classic \$13

Cheddar Cheese, That Secret Sauce, Tomato, Onion, Spring Greens

Jesse James \$16

Applewood Smoked Bacon, Crispy Onions, BBQ Sauce, Cheddar Cheese

La La Land \$16

Guac, Tomato, Cilantro, Sunflower Seeds, Dried Cranberries, White Cheddar, Spring Greens

The Devil's Advocate \$17

Smokehouse Chili, Cheddar Cheese, Hot Hot Shake First, Fried Egg

Lé French \$17

Brie Cheese, Caramelized Onions, Framboise, Spring Greens

The OG JB \$17

Pickled Onions, Smoked Gouda, Tomato-Poblano Jam

Billie Holiday \$16

Maytag Blue Cheese, Caramelized Onions, Spring Greens

Que Bola Meng \$16

Guava & Queso, Caramelized Onions, Papitas

VEGburger \$16

Black Bean-Chipotle Patty, Aged White Cheddar, Tomato, Onion, Spring Greens

@JealousFork #JealousFork #JealousBurger

305-699-1430 14417 SW 42nd St, Miami, FL 33175

BUY A ROUND FOR THE KITCHEN \$16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
All burgers are cooked medium-well unless otherwise specified

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Dessert

Double Fudge Chocolate Chip Brownie & Vanilla Ice Cream \$11

Get Fancy and add a topping for \$2

Crushed Oreo, Reece's Pieces, Nutter Butter Cookies or Applewood Smoked Bacon Bits

Key Lime Pie \$11

Homemade Whipped Cream

Stout Float \$14

Like a Root Beer Float but with a stout beer. must be 21+

Beer

Pilsner & Lager

Crisp, refreshing & lightly hopped

Orange Blossom Honey Pilsner	\$6.50
Sam Smith Organic Lager	\$7.50
HIT Yuzu Lager	\$9.50
Copperpoint Lager	\$7.25
Modelo Especial Lager	\$6.50
Angry Orchard Cider Rosé	\$7.75

Ale

Malty, full body & toasted oats

Wells Banana Bread Strong Ale	\$7.00
Lost City Holy Scribe Belgian Tripel	\$9.00
Lagunitas Lil Sumpin' Sumpin'	\$6.50
HIT Red Rice Ale	\$11.50
Dupont Saison Farmhouse Ale	\$13.75
Rodenbach Belgian Oak Aged Sour	\$9.25
Lost City Golden Glades Blond Ale	\$8.50

Sparkling & White

	GL	BTL
Cava Brut <i>Jaume Serra Cristalino</i>	\$9.00	\$45.00
Brut Rosé <i>Le Grand Courtâge</i>	NA	\$60.00
Sauvig Blanc <i>Angeline Vineyards</i>	\$10.00	\$50.00
Albarino <i>Raimat Costers del Segre</i>	\$11.00	\$52.00

Red

Malbec <i>Girl & Dragon</i>	\$10.50	\$49.00
Pinot Noir <i>Sokol Blosser Evolution</i>	\$14.00	\$66.00

IPA

Floral, earthy, citrusy, piney & fully hopped

Ransack the Universe IPA	\$8.50
Dogfish Head 90 Minute IPA	\$9.00
Sloop Brewing Juice Bomb IPA	\$8.75
Ghost in the Machine Double Hazy	\$11.00
Rogue Batsquatch Hazy IPA	\$7.00
Sweetwater G13 Dank Hazy IPA	\$9.00

Wit/Weiss/Wheat

Medium body, notes of yeast, clove, & vanilla

G. Schenider Weiss	\$9.00
Lost Coast Tangerine Wheat	\$7.50
Kronenbourg 1664 Blanc	\$7.50
26° Brewing Co. Captain Ron Wheat	\$7.60

Porter & Stout

Dark Malt, Coffee & Chocolate

Blvd. Whiskey Barrel Imperial Stout	\$13.00
GLU Millet & Corn Stout	\$8.50
Sam Smith Oatmeal Stout	\$9.50
Einstök Viking Toasted Porter	\$6.50

*"Forget, what's your zodiac sign. The real question is:
what kind of beer do you drink?"*