

JD's Tavern

800 W Williams St Apex NC 27502-5203 · +19196297285 · Updated: Jan 14, 2026

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TAVERN FARE 5

JD's Fish & Chips

Cod fillets deep-fried in our homemade Yuengling beer batter served on a bed of seasoned fries with lemons and tartar sauce

AVAILABLE OPTIONS

\$12.25

Add Cole Slaw: \$1.50

JD's Fajitas

Sizzling green peppers and onions served with shredded lettuce, mixed cheese, sour cream, salsa and warm tortillas.

\$13.90

Topped with your choice of Spicy Asian, Red Eye, Teriyaki, Cajun Spice or Hot Buffalo Sauce. Choice of any two

Chicken: \$12.90

Steak: \$13.90

Shrimp: \$13.90

Asiago Chicken Bowties

Fresh chicken breast, grilled with an Asiago cheese crust. Served on bowtie pasta, tossed in a creamy cheese sauce

\$11.25

Chicken Fingers

Fresh, never frozen, North Carolina chicken tenders hand-breaded and deep-fried. Served plain or tossed in your favorite wing sauce served with your choice of dipping sauce and one side item

\$9.75

JD's Pot Roast

Short Rib Meat, carrots, celery, red onions, mushrooms, fried onions and brown wavy on top of deep fried Potatoes Au Gratin

\$9.75

WRAPS AND PITAS 5

Zesty Fajita Wrap

Your choice of chicken, steak or shrimp cooked with fajita spices and wrapped up in a garlic herb tortilla with sautéed green peppers and onions, cheese, shredded lettuce and served with JD's fresh salsa verde and one side item

\$9.25

Buffalo Chicken Wrap

Hand-breaded chicken fingers tossed in your choice of wing sauce with lettuce, tomato, mixed cheese and ranch or bleu cheese dressing wrapped up in a garlic herb tortilla served with one side

\$9.25

Kickin' Shrimp Po' Boy Wrap

Crispy fried shrimp tossed in a chili aioli with diced tomatoes and shredded lettuce wrapped up in a garlic herb tortilla and served with one side item

\$9.25

JD's Grilled Chicken Pita

Grilled chicken, sautéed onions, mushrooms, peppers, shredded lettuce, diced tomatoes and a cool cucumber sauce on soft pita bread served with one side item

\$9.90

Ahi Tuna Pita*

Seared Ahi Tuna cooked medium rare, lettuce and JD's Asian Mix made from cucumber, garlic, lime, cilantro and sriracha chili sauce. Topped with spicy mayo and served with one side item

\$9.90

SANDWICHES 4

Philly Cheese Steak

Thinly sliced Certified Angus Beef layered with mushrooms, green peppers, onions and melted queso

Short Rib Sandwich

\$8.75

Short rib meat tossed in your choice of wing sauce, topped with cole slaw, served on a brioche bun

Hawaiian Chicken

\$9.30

Teriyaki glazed grilled pineapple and chicken topped with crisp bacon, provolone cheese, lettuce, tomato and onion on a toasted brioche bun

Guacamole Chicken Club

\$9.90

Grilled Cajun chicken, mayo, lettuce, tomato, onion, bacon, feta cheese and fresh guacamole on a toasted brioche bun

SALADS 5

Buffalo Chicken Salad

\$9.75

Romaine lettuce, topped with diced cucumbers and tomatoes with our fresh, never frozen buffalo bites tossed in your choice of wing sauce and served with ranch or bleu cheese dressing on the side

Southwest Chicken Salad

\$9.90

Romaine lettuce topped with mixed cheese, black beans, corn, tomatoes and crispy tortilla strips and cajun grilled chicken, drizzled with BBQ sauce and ranch dressing

The Greek

AVAILABLE OPTIONS

Romaine lettuce tossed in Greek Dressing then topped with cucumbers, tomatoes, red onion, crumbled feta cheese and kalamata olives

\$8.75

Add Grilled Chicken:

\$2.50

Harvest Fruit and Nut Salad

AVAILABLE OPTIONS

Romaine lettuce tossed in Apple cider vinaigrette with candied pecans, dried cranberries, apples, strawberries, and bleu cheese crumbles

\$8.90

Add Grilled Chicken:

\$2.50

The Caesar

AVAILABLE OPTIONS

Romaine lettuce tossed in Caesar dressing and parmesan cheese topped with homemade garlic butter croutons

\$7.25

Add Grilled Chicken:

\$2.50

SIDE OPTIONS 7

Seasoned Fries, Cole Slaw, Onion Rings, Fruit Cup

\$1.50

Naked Baker

\$2.50

Skinless potatoes loaded with butter, cheese, sour cream and bacon

Cheesy Potatoes Au Gratin

AVAILABLE OPTIONS

\$2.50

Add Bacon: \$0.50

Wedge of Veg

\$2.50

JD's Sweet Potato Tots **\$2.50**

Small House Caesar or Greek Salad **\$2.50**

Cup of Chili **\$2.50**

served w/ onions and cheese

SAUCY STARTERS 4

Crispy Buffalo Wings

AVAILABLE OPTIONS

Fresh North Carolina chicken lightly breaded and deep-fried served with celery and carrots

5 wings: \$5.90

10 wings: \$10.75

20 wings: \$21.00

Slow-Roasted Grill Wings

AVAILABLE OPTIONS

Seasoned and prepared to fall off the bone perfection. Served with celery and carrots

5 wings: \$5.90

10 wings: \$10.75

20 wings: \$21.00

Buffalo Shrimp

\$9.25

Sixteen shrimp hand-breaded and tossed in your favorite sauce

Boneless Bites

\$6.25

Fresh chicken hand-breaded and tossed in your favorite sauce

ANGUS BURGERS 2

Build Your Own Burger*

AVAILABLE OPTIONS

Choose your toppings: Cheese - American, Cheddar, Mozzarella, Swiss, Monterey Jack, Provolone, Feta and Bleu. Sautéed Veggies - Mushrooms or Onions. Something Special - Pickled Jalapenos, Salsa, Sour Cream, Cajun Spice, Pineapple, Onion Rings, Fried Egg, Cole Slaw and Bacon. Choose your Bun: A freshly baked brioche bun or whole wheat bun, both from Neomonde Baking Company. All burgers are served open-faced with lettuce, tomato, mayo, pickle, and onion and your choice of one side item

Plain Burger: \$9.00

Up to 3 toppings: \$9.75

Turkey Burger: \$9.00

Each Additional Topping:

\$0.50

JD's Signature Patty Melt*

\$9.90

Seasoned Certified Angus Beef patty cooked to your specification with melted American and Swiss cheese and caramelized onions on fresh baked marbled rye bread. Served with your choice of one side

JD'S FLATBREADS 3

Taco

Ground Beef Chili topped with onions, tomatoes, green peppers, 3 cheese blend and shredded lettuce

Pepperoni

Fresh, hand cut pepperoni, oregano, mozzarella cheese

SW Cajun Chicken

Grilled Cajun chicken, corn, black beans, tomatoes, 3 cheese blend, tortilla strips and shredded lettuce. Topped with a drizzle of ranch and BBQ sauce

FINGERS FOODS 10

Spinach Artichoke Dip	\$7.25
A creamy mix of spinach, artichokes, cream and parmesan cheese served with chips	
Hand-Breaded Mozzarella	\$7.75
Mozzarella cheese rolled in breadcrumbs, served with homemade tomato basil sauce	
Calamari	\$8.90
Golden, crispy calamari served with homemade tomato sauce	
Fried Pickles	\$6.30
A heaping helping of dill pickle chips hand-breaded and fried served with ranch for dipping	
JD's Muchos Nachos	AVAILABLE OPTIONS
Seasoned tortilla chips layered with a three cheese blend, peppers, jalapenos, tomatoes and onions smothered in queso cheese and served with sour cream and homemade salsa	\$9.75
	Add Ground Beef Chili:
	\$1.00
Buffalo Cheese Fries	\$7.25
Crispy seasoned fries layered with three cheese and bacon tossed in your choice Mild, Medium or Hot Buffalo sauce. Served with Ranch or Bleu Cheese dressing	
Burger or Chicken Sliders	
Four Certified Angus Beef patties topped with sautéed onions served on mini burger buns OR Grilled or Fried chicken tossed in your choice of buffalo sauce topped with lettuce and tomato with your choice of ranch or bleu cheese dressing	
Queso Dip	\$6.75
Our creamy queso cheese topped with diced jalapenos served with seasoned tortilla chips	
Asian Dumplings	\$8.40
Pan-seared dumplings filled with pork and served with our homemade spicy thai peanut sauce	
Spicy Ahi Tuna Wontons*	
Seared Ahi Tuna cooked medium rare served with JD's Asian Mix made from cucumber, tomato, garlic, lime and cilantro. Drizzled with thai peanut sauce and crispy wontons. Served with Sriracha sauce	

BREWERY INVASION 4

IPA Rotator

We will be rotating between Foothills Jade IPA, Seeing Double IPA, Hopyyum and the IPA of the month. Ask your server about selection and pricing

People's Porter

AVAILABLE OPTIONS

Ruby-hued with strong upfront notes of chocolate and toffee, it finishes strong and flavorful, blending delicious herbal hop flavor and just a hint of espresso. 5.8% ABV

\$4.75

\$6.25

Hopy Medium Brown Ale

AVAILABLE OPTIONS

An aggressive American Brown Ale. A roasted, malty backbone with a hint of sweetness is complimented by a citrusy hop finish. 8.1% ABV

\$4.75

\$6.25

Stout Rotator

We will be rotating between Foothills Stout and Sexual Chocolate Imperial Stout. Ask your server about current selections and pricing

LOCAL DRAFTS 4

Brunette Brown Ale

Apex, NC 5.2% ABV

AVAILABLE OPTIONS

\$4.75

\$6.00

\$25.00

Red Oak

Greensboro, NC 5.0% ABV

AVAILABLE OPTIONS

\$4.75

\$6.25

Big Boss Seasonal

Ask your server about our current Big Boss Brewery selection and pricing. Raleigh, NC

AVAILABLE OPTIONS

\$4.75

\$6.25

Carolina Brewery Seasonal

Ask your server about our current Carolina Brewery selection and pricing Chapel Hill, NC

AVAILABLE OPTIONS

\$4.75

\$6.25

DOMESTIC BOTTLES 9

Budweiser

\$3.25

Bud Light

\$3.25

Bud Select 55

\$3.25

Bud Lt Platinum

\$3.25

Coors Lt

\$3.25

Michelob Ultra

\$3.25

Miller Lt

\$3.25

O'Douls

\$3.25

Land Shark Lager

\$3.00

IMPORT BOTTLES 7

Guinness Draught Can

\$4.50

Stella Artois

\$4.50

Stella Cidre

\$4.50

Heineken

\$4.50

Heineken Lt

\$4.50

Corona

\$4.50

Corona Lt

\$4.50

OTHER DRAFTS 8

Blue Point Toasted Lager

Long Island, NY 5.5% ABV

AVAILABLE OPTIONS

\$4.75

\$6.25

Lagunitas IPA

Petaluma, CA 6.2% ABV

AVAILABLE OPTIONS

\$4.75

\$6.25

Sierra Nevada Pale Ale

Chico, CA 5.6% ABV

AVAILABLE OPTIONS

\$4.75

\$6.25

Shock Top Belgian White

St Louis, MO 5.2% ABV

AVAILABLE OPTIONS

\$4.75

\$6.25

Yuengling

Pottsville, PA 4.4% ABV

AVAILABLE OPTIONS

\$3.50

\$4.75

Budweiser

St. Louis, MO 5.0% ABV

AVAILABLE OPTIONS

\$3.25

\$4.50

Bud Light

St. Louis, MO 4.2% ABV

AVAILABLE OPTIONS

\$3.50

\$4.75

312 Urban Wheat Ale

Chicago, IL 4.2% ABV

AVAILABLE OPTIONS

\$4.75

\$6.25

CRAFT BOTTLES 17

New Belgium Fat Tire Ale

Ft Collins, CO 5.2% ABV

\$4.50

New Belgium Snapshot Wheat

Ft Collins, CO 5.0% ABV

\$4.50

Redd's Apple Ale

Milwaukee, WI 5.0% ABV

\$4.50

Lonerider Shotgun Betty

Raleigh, NC 5.3% ABV

\$4.50

Kona Long Board Lager

Kailua Kona, Hawaii 4.6% ABV

\$4.50

Big Boss Angry Angel

Raleigh, NC 4.5% ABV

\$4.50

Lagunitas Lil Sumpin 'Sumpin'	\$5.00
Petaluma, CA 7.5% ABV	
Sierra Nevada Porter	\$4.50
Chico, CA 5.6% ABV	
Foothills Torch Pilsner	\$4.50
Winston Salem, NC 5.3% ABV	
Woodchuck Amber Ale	\$4.50
Middlebury, VT 5.0% ABV	
CBC Nut Brown Ale	\$4.50
Holly Springs, NC 4.9% ABV	
Crispin Apple Cider	\$4.50
Colfax, CA 5.0% ABV	
Dogfish 60 Minute IPA	\$5.00
Milton, DE 6.0% ABV	
Duck-Rabbit Milk Stout	\$5.00
Farmville, NC 5.7% ABV	
Samuel Adams Seasonal	\$4.50
Boston, MA 5.6% ABV	
Carolina Brewery Flagship IPA	\$4.00
Chapel Hill, NC 5.9% ABV	
Bear Republic Racer 5 IPA	\$5.00
Healdsburg, CA 7.5% ABV	

JD'S CREATIONS 6

Killer Coolade	\$5.75
A refreshing mix of blueberry and citrus vodka, blue Curacao, apple pucker, sour mix, and Sprite. Created by our own Anthony Palladino	
Apex Oasis	\$5.75
A tropical combination of Malibu rum, coconut puree, fruit juices and Sprite served on the rocks	
Margarita Especial	\$7.50
Sauza blue silver tequila mixed with Grand Mamie", orange juice, and agave nectar served on the rocks	
Southern Sippin' Sweet Tea	\$5.75
Jeremiah Weed Sweet Tea Vodka and lemonade with fresh squeezed lemon	
Southern Sippin' Peach Tea	\$5.75
Tito's Vodka with real peach juice, peach schnapps and sweet iced tea	
Tropical Punch	\$6.25
A fruity combination of Southern Comfort, amaretto, vodka, orange juice, pineapple juice, lime juice, and grenadine	

LIQUOR INFUSIONS 4

Jalapeno Infused Bloody Mary \$6.25

Our own Jalapeno infused vodka with a secret blend of spices and tomato juice. Drinkers beware!

Fire and Ice \$6.25

Jalapeno infused vodka with fresh lime juice, mint syrup, and soda. Spicy and refreshing

Strawberry Infused Lemonade \$5.75

Our own strawberry infused vodka with lemonade and Sprite. Sweet and refreshing

Seasonal Infusion

Ask your server about our current seasonal infused liquor.

JD'S CLASSICS 2

Old Fashioned

Sugar, Bitters, Bourbon, and Muddled fruit

Manhattan on the Rocks

Bitters, Sweet Vermouth, Bourbon, and Muddled cherry

SELECTION OF BOURBONS 10

Knobb Creek \$9.50

Makers Mark \$9.50

Woodford Reserve \$9.50

Crown \$8.00

Crown Black \$8.00

Jack Daniels \$8.00

Jameson \$8.00

Jim Beam \$6.50

Wild Turkey \$6.50

Seagram's 7 \$6.50

MARTINIS 3

Pomtini \$7.00

Vanilla vodka mixed with peach schnapps, pomegranate juice, a splash of Sprite and a squeeze of lemon juice

Cosmopolitan \$7.50

Pinnacle Citrus vodka, triple sec, lime and cranberry juice served chilled in a martini glass

Chocolate Truffle

\$7.50

Pinnacle Chocolate Whipped vodka, Godiva Chocolate Liqueur, Bailey's Irish Cream and a splash of cream with an Oreo cookie rim

WHITE WINES 7

La Terre White Zinfandel

Madera, California

AVAILABLE OPTIONS

6oz: \$5.00

9oz: \$7.00

Crossings Sauvignon Blanc

Marlborough, New Zealand

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

Poggiobello Pinot Grigio

Oleis, Italy

AVAILABLE OPTIONS

6oz: \$7.00

9oz: \$9.00

Apothic White

Wine Maker's Blend, Modesto, California

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

Seaglass Riesling

Monterey County, California

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

Kunde Chardonnay

Sonoma Valley, California

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

William Hill Chardonnay

Healdsburg, California

AVAILABLE OPTIONS

6oz: \$8.50

9oz: \$10.50

RED WINES 7

Apothic Red

Wine Makes Blend, Modesto, California

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

14 Hands Merlot

Columbia Valley, Washington

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

Kunde Cabernet

Sonoma Valley, California

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

Franciscan Estate Cabernet

Napa Valley, California

AVAILABLE OPTIONS

6oz: \$8.50

9oz: \$10.50

Biltmore Syrah

Asheville, North Carolina

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

Meiomi Pinot Noir

Rutherford, California

AVAILABLE OPTIONS

6oz: \$8.50

9oz: \$10.50

Alamos Malbec

Mendoza, Argentina

AVAILABLE OPTIONS

6oz: \$6.50

9oz: \$8.50

SANGRIAS 2

Italian Red

\$6.50

14 Hands Merlot mixed with amaretto, cranberry juice, lemons, and oranges

White Bellini

\$6.50

Sauvignon Blanc with Cointreau, peach schnapps , strawberries, and peaches topped with Sprite