

SINCE 1992

# Our Story

Three decades in Moab's first county courthouse

## A Building With Character

Our historic home was the first county courthouse of Grand County, Utah. Built around 1885 as a private residence, it was sold to the county in 1892 and served as the courthouse for the next decade. Adjoining our kitchen is a small room with two-foot-thick adobe walls where prisoners are thought to have been held during those early days.

Because of this history, locals have long referred to the building as "the jailhouse" — and the name stuck when we opened our doors in 1992.

## From Courthouse to Cafe

Following its time as a courthouse, the building served as a U.S. post office, a dry goods store, business offices, and during the 1970's, as the Jailhouse Gallery. During the 1980's it lay empty and crumbling while Moab's uranium-based economy went severely bust.

Finally in 1992, the building was bought and lovingly renovated to become the Jailhouse Cafe — and has been under the same local management ever since.

*During our three decades in business, we've closed our doors to the public only once for a private event. That was in 1995 when we had the honor of hosting the late physicist Stephen Hawking and his team for a special luncheon. Dr. Hawking told us that his visit to Moab had allowed him to experience the wonder of truly dark night skies for the first — and only — time in his life.*

- **~1885**  
Building constructed as a private home in early Moab.
- **1892**  
Sold to Grand County and became the first county courthouse. Prisoners held in the adobe-walled room.
- **1900S–1970S**  
Served as a U.S. post office, dry goods store, business offices, and the Jailhouse Gallery.
- **1950S–60S**  
Moab's uranium boom — the town becomes the richest in America during its mid-century heyday.
- **1980S**  
Building lies empty and crumbling as Moab's economy busts.
- **1992**  
The Jailhouse Cafe opens its doors — a breakfast restaurant with gourmet ambition and true local soul.
- **1995**  
Stephen Hawking hosted for a private luncheon — our only-ever closure for a private event.
- **2024**  
Dinner service launches — bringing bistro specialties, craft cocktails, and evening magic to the Jailhouse.
- **Today**  
33 years and counting. Still locally owned. Still cooking with love. Still close to Moab's heart.



*"Good enough for a last meal"*

# JAILHOUSE CAFE

EST 1992

*"Good enough for a last meal"*

AS THE SUN SETS

## Bistro Dinner Service



## Appetizers

**Spinach-Artichoke Dip** **12.95**  
Made from scratch & served with rounds of french bread

**Fresh Guacamole** **12.95**  
Fresh avocados with lime, jalapeño & cilantro. Served with house-made tortilla chips

**Chicken Wings /8pc** **19.95**  
Your choice of Garlic parmesan, buffalo, lemon pepper, BBQ, mango habañoero

**Chorizo Nachos** **12.95**  
Loaded with seasoned chorizo, melted cheese, pico de gallo & sour cream

**Birria Nachos** **14.95**  
Loaded with homemade birria, melted cheese, salsa & sour cream

**Quesadilla Dips** **8.95**  
Classic crispy cheese quesadilla wedges & pico de gallo, served with sour cream & salsa

**Birria Quesadilla** **14.95**  
Crispy quesadilla filled with birria, served with sour cream & salsa

**Parmesan Dusted Belgian Fries** **7.95** SIGNATURE  
Freshly cut & twice cooked in beef tallow, then dusted with parmesan cheese

**Sushi-Grade Ceviche\*** **18.95**  
Halibut, tuna & shrimp, traditionally cured in lime & herbs

**Burgundy-Style Escargot** **16.95**  
Baked snails with lots of garlic butter for dipping. Served with french bread

**Black Mussels in White Wine Broth** **23.95**  
Fresh black mussels steamed in white wine, garlic & herbs. Served with garlic bread



## Soups & Salads

**Mid-Century Salad** **12.95** SIGNATURE  
A unique French-American dish with retro 1960's vibes  
Sm **12.95**  
Lg **22.95**

**Antipasto Salad** **24.95**  
Italian salami & cheese, olives, fresh tomatoes, red onion, banana peppers & house-made vinaigrette

**Caesar Salad\*** **12.95**  
Hearts of romaine, Parmigiano-Reggiano & garlic croutons, with traditional Caesar dressing

**Garden Salad** **7.95**  
Mixed greens with tomatoes, cucumbers, red onion. Served with traditional Italian dressing

**Manhattan Clam Chowder** **13.95**  
Fresh littleneck clams in a rich tomato-fennel broth with fingerling potatoes, pancetta & fresh thyme. Finished with herb oil & served with house-made crostini

## Pastas

*All pastas are served with garlic bread*

**Carbonara\*** **27.95**  
Fresh pasta tossed in a creamy sauce of crispy pancetta, egg yolk, Pecorino Romano & black pepper

**Shrimp Scampi** **33.95**  
Spaghetti with shrimp sautéed in garlic, white wine & butter, with fresh lemon & parsley

**Pasta with Creamy Mushroom Sauce** **21.95**  
Fresh pasta in a rich cream sauce, with sautéed morel mushrooms, garlic, white wine & parmesan. Finished with fresh herbs

**Spaghetti with Meat Sauce** **23.95**  
Traditional spaghetti with slow-simmered meat sauce, tomatoes & herbs. Topped with parmesan cheese.

**Spaghetti alle Vongole** **33.95**  
Fresh clams tossed with spaghetti in white wine, garlic & olive oil. Finished with parsley & lemon

**Squid Ink Pasta** **33.95**  
Linguini with a black sauce of tender calamari in it's own ink with white wine. Finished with garlic butter

**Summer Pasta Salad** **17.95**  
Chilled pasta with fresh basil, diced tomatoes, garlic & olive oil

## Burgers

*All burgers served with our famous Belgian fries. Vegetarians substitute Impossible Burger at no extra charge. Add our famous bacon to any burger for \$4*

**Kaizen Burger** **19.95** SIGNATURE  
Our quest for perfection in a classic cheeseburger, with 1/2 lb. patty ground from superior cuts of beef by a local specialty butcher. Includes cheddar, grilled onion, lettuce, pickles, tomato.

**Southwest Burger** **23.95**  
Our classic Kaizen Burger with a large mild Ortega Chile

**Provence Burger** **22.95**  
Our classic Kaizen burger with satéed onions, sautéed mushrooms & lettuce on a brioche bun

**Hawaiian Burger** **23.95** SIGNATURE  
Grilled pineapple, swiss cheese, lettuce, red onion, tomato & teriyaki glaze on a toasted brioche bun

**Avocado Bacon Burger** **23.95**  
Avocado, bacon, pepper jack cheese, lettuce, tomato & chipotle mayo on a brioche bun

**Sunrise Burger** **23.95**  
Cheddar cheese, fried egg & house pesto sauce on a toasted brioche bun

**Salmon-Bacon-Avocado Burger** **24.95** SIGNATURE  
Grilled salmon, our famous bacon, lettuce & sliced avocado, on a soft bun with a generous dollop of our house-made olive oil mayonnaise

## Sandwiches

*Served with our famous Belgian fries*

**Absolutely Classic Reuben** **19.95** SIGNATURE  
Jewish rye bread, corned beef, sauerkraut, Emmentaler cheese & a generous schmear of thousand island dressing, baked and served hot

**Chicken Cordon Bleu** **19.95**  
Chicken breast with ham & Swiss cheese, pan-fried until golden. Served with creamy Dijon sauce

**Blackened Chicken** **18.95**  
Cajun-spiced chicken breast with lettuce, tomato, pickles & chipotle mayo on a toasted brioche

**Hawaiian Chicken Sandwich** **18.95**  
Grilled chicken breast topped with teriyaki glaze, grilled pineapple, lettuce & mayonnaise on a toasted brioche

## Our Bistro Specialties

*Served with our famous Belgian fries*

**Steak Frites** **26.95** SIGNATURE  
A characterful 8 oz sirloin flap steak, tenderized & grilled to lock in the flavorful juices. Served with entrecôte sauce for dipping

**Sea Bass Almondine** **25.95**  
A generous filet of sea bass, delicately fried in a rich brown butter sauce & topped with toasted slivered almonds

**Salmon Fillet** **24.95**  
Fresh fillet of salmon grilled & topped with dill butter

**San Francisco Cioppino** **29.95** SIGNATURE  
A West Coast classic based on the traditional Italian seafood stew. Includes halibut, salmon, Manila clams, mussels & shrimp. Simmered in a rich tomato-seafood broth

**Beef Bourguignon** **29.95** SIGNATURE  
A stew of tender beef braised in red wine with mushrooms, onions & bacon

**Porchetta** **22.95**  
Slow-roasted crispy pork belly with Italian herbs. Served with our own special sauce

## Sides

**Brussel Sprouts** **7.95**

**Creamed Spinach** **7.95**

**Mushroom & Onion Sauté** **7.95**

**Belgian Fries** **6.95** SIGNATURE

**Mixed Seasonal Vegetables** **5.95**

## For the Little Ones

**Spaghetti with Meat Sauce** **14.95**

**Pasta Cream Sauce** **12.95**

**Butter Spaghetti** **9.95**

**Hot Dog** **10.95**

**Grilled Cheese** **11.95**

**Cheese Quesadilla** **10.95**

\*These items may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, & may increase your risk of food borne illness, especially if you have certain medical conditions.