

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

SINCE 1992

"Good enough for a last meal"

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 **SIGNATURE** **7.95**
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 **SIGNATURE** Sm **12.95**
Lg **22.95**
A unique French-American dish with retro 1960s vibes

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 its 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 **SIGNATURE** **19.95**
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 sautéed onions, sautéed mushrooms & lettuce on a brioche bun

Hawaiian Burger **SIGNATURE** **23.95**
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 **SIGNATURE** **24.95**
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 **SIGNATURE** **19.95**
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 **SIGNATURE** **26.95**
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 **SIGNATURE** **29.95**
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 **SIGNATURE** **29.95**
A stew of tender beef braised in red wine with mushrooms, onions & bacon

Sides

Brussel Sprouts **7.95**

Creamed Spinach **7.95**

Mushroom & Onion Sauté **7.95**

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

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.