

## Jax Kitchen in Tucson

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Jax Kitchen, the “big brother” to The Abbey in Tucson, puts an upscale modern twist on common comfort foods. With a dimly lit, romantic atmosphere, killer cocktails, a daily happy hour, and bands such as Foster the People playing softly in the background, it’s no wonder why Jax is a hotspot for young professionals and mature couples alike. The ultimate place to see and be seen, Jax’s cool modernity mixed with its mouth-watering eats will make it a favorite go-to restaurant after just one meal.



Friendly, laid back staff members that know the menu well and truly care about their customers make Jax stand out among other restaurants. Upon arrival, guests are immediately greeted by a friendly staff member, and served homemade potato chips. The drink selection is next, and with dozens of wines, beers, and cocktails, it can be a tough decision. Try “the one” margarita, a delicious beverage made with orange and basil granita and fresh juices that is rumored to be Tucson’s top margarita.

For an appetizer that will give you a hint of the tremendously savory meal ahead, try the crisp calamari. Unlike any other calamari, Jax’s is pretzel-crusted, giving it a unique salty flavor. For those who want to try something different, “the famous” steak tartare could easily be named the eighth wonder of the world. The appetizer, hand-chopped and made to order, is served with pickled greens and peppery vegetables.

As if the appetizers weren’t delicious enough, the entrees bring a new meaning to modern comfort food. Seafood lovers will die for the crispy salmon, served with winter squash risotto, fresh Parmesan cheese, lemon arugula, and pecans. Don’t forget to take advantage of Jax’s abundant wine variety, and try a glass of Markus Molitor “Zeltinger Kabinett” from Mosel, Germany to complement the seafood dish. For a non-seafood item that will leave you plenty satisfied, take a look at the daily pasta dish. The Chicken Picatta with a homemade roasted garlic fazzoletti, lemon butter sauce, Parmesan, and arugula, adds a garlic, semi-salty flavor to the typical Chicken Picatta. The Annie Amie “Cuvee A” wine from Willamette Valley, Washington pairs perfectly with the pasta dish.

To end an already utterly perfect meal, go out with a bang and try one of Jax’s daily homemade desserts. The red velvet cake, baked in house and topped with a vanilla cream cheese icing, is a Jax signature dessert. The lemon meringue, served over berries and golden pie crust, scores an A+ for presentation and most importantly, taste. Whether customers are looking for a relaxing happy hour to unwind after work, an eclectic restaurant for a romantic date, or an intimate setting for a dinner party, Jax should be at the top of the list.

[www.jaxkitchen.com](http://www.jaxkitchen.com).