



# JACK'S

## BBQ & STEAKHOUSE

### ★ COCKTAILS ★

### WHISKEY

#### **SMOKED OLD FASHIONED | \$12**

Bitters, smoked brown sugar simple syrup, smoked orange juice, bourbon

#### **BRUISED CHERRY MANHATTAN | \$14**

Angostura and Peychaud's bitters, sweet vermouth, Luxardo, Elijah Craig

### tequila / Mezcal

#### **SCRATCH MARGARITA | Regular—\$11 | Grande—\$13**

Lime, triple sec, Lunazul Reposado

#### **SPICY SCRATCH MARGARITA | Regular—\$11 | Grande—\$13**

Lime, triple sec, infused Lunazul Reposado

#### **PALOMA | \$12**

Lime, grapefruit, simple syrup, Topo Chico, Lunazul Reposado

#### **SPICY PALOMA | \$13**

Lime, grapefruit, simple syrup, Topo Chico, infused Lunazul Reposado

#### **RANCH WATER | \$11**

Lime, Topo Chico, Lunazul Reposado

#### **SKINNY SENORITA | \$13**

Lime, Topo Chico, Rayu Mezcal

## RUM

### DAIQUIRI | \$13

Lime, simple syrup, rum

### HEMINGWAY | \$13

Lime, simple syrup, grapefruit, Luxardo, rum

## GIN / VODKA

### SPIKED SMOKED SWEET TEA | \$11

Smoked brown sugar simple syrup, iced tea, vodka

### JACK'S BLOODY MARY | \$11

Spicy BBQ Sauce, horseradish, Tabasco, Worcestershire, olive juice, garlic, black pepper

*Load it up! add Beef Bacon, Pickled Egg — \$4*

## ★ BEER / WINE ★

## DRAFT BEER

Shiner Bock, Manny's, Top Cutter IPA, Coors Light    Please ask you server about our 4 rotating taps

16oz, 22oz, and Pitchers are available

## BOTTLES/CANS

Please see server for our rotating selection

## WINE

Line 39 Red Blend (House) | \$8 | \$16 (split)

Line 39 Chardonnay (House) | \$8 | \$16 (split)

Freixenet Cava (Sparkling) | \$8 | \$16

Schooler Nolan Rosé | \$11 | \$44

Schooler Nolan Malbec | \$13 | \$52

Castore Pinot Grigio | \$11 | \$48



## ★ APPETIZERS ★

- THE FRIED PICKLE JAR \$11** | Okra, homemade pickles, and jalapenos
- KING RANCH \$12** | Jack's Twist on the classic King Ranch Chicken Casserole
- BUTTERMILK HUSHPUPIES \$8** | Golden brown, piping hot, tartar sauce and honey butter
- QUESO & CHIPS \$9** | Creamy, gooey queso with smoked peppers and tomatoes *add Brisket — \$12*
- SALSA & CHIPS \$5** | Hatch chile salsa with a slight Texas kick
- BILLIONAIRE BEEF BACON \$10** | House-cured and smoked beef belly bacon
- GRANDE NACHOS \$14** | *add Brisket, Chicken, or Pork — \$21*
- LONESTAR FRIES \$8** | *Loaded with queso and beef bacon — \$14.5*

## ★ SALADS ★

- TEXAS WEDGE \$15** | Smoked beef belly bacon, grape tomato, scallions, and homemade bleu cheese dressing
- SPICY CAESAR \$12** | Crisp romaine, Parmesan, cornbread croutons, homemade Caesar dressing  
*add Chicken — \$15   add Brisket or Pulled Pork — \$18*

## ★ A LA CARTE ★

- DOUBLE R RANCH BRISKET (1), (1/2), (1/4) LB — \$29.75 / \$17 / \$10**
- PULLED PORK (1), (1/2), (1/4) LB — \$24.75 / \$15 / \$9**
- PORK SPARE RIBS (per LB, 1 rack—about 3 lbs.) — \$16.75/LB**
- SAUSAGE LINKS (2) — \$12**
- CHICKEN (Half), (Whole) — \$16 / \$28**
- SHINER BOCK SHROOMS — \$23/LB**
- USDA "PRIME" GRADE PRIME RIB (14 oz) with 2 sides (Fridays at 5pm) — \$59**
- THE BEEF RIB (Thursdays) — \$33/LB**



# SMOKED & SEARED - DOUBLE R RANCH STEAKS

Signature Grade Steaks with 2 sides

★ RIBEYE | 12 oz \$45 — 16 oz \$55

★ NEW YORK | 12 oz \$35

★ USDA "PRIME" PRIME RIB | 14 oz \$59 | Fridays starting at 5 pm

★ TOMAHAWK FOR TWO | 2 LB \$120

★ BONE-IN DUROC PORK CHOP — BACON CURED — CENTER-CUT | 10 oz \$29

## ★ BBQ PLATES ★

Choice of 2 sides

\*Fixin's available upon request — white bread, homemade pickles, onions, jalapeños

**BRISKET** (Austin-style sliced, Dallas-Style Chopped) **\$23.5** | Double R Ranch, seasoned with salt and pepper

**PORK RIBS** **\$22.75** | Smoked and dry rubbed with our custom spice blend

**SAUSAGE** (Pork and Beef) **\$19.5** | Choice of 2, jalapeño cheddar or original

**PULLED PORK** (Local, brined, smoked, and super juicy) **\$22** | Savory, moist and pulled in small batches

**HALF CHICKEN** **\$21** | Brined, smoked, super juicy

**SHINER BOCK SHROOMS** **\$19.5** | Local, vegan, beer braised oyster mushrooms

**DOUBLE TROUBLE** **\$29** | Choice of any 2 meats, choice of 2 sides

**THE TEXAS TRINITY** **\$35** | Brisket, ribs and sausage, choice of 2 sides

**PICNIC** **\$82** | Lots of everything! Brisket, Ribs, Sausage, pulled pork, chicken, 4 sides

## ★ SIDES - \$5 ★

Remoulade **COLESLAW**

**TEXAS CAVIAR** (Black-Eyed Pea Salad) Queso **MAC N CHEESE**

Gramma's **COLLARD GREENS**

Jack's **TRINITY CHILI**

Buttermilk **CORNBREAD**

Sweet **CORN PUDDING**

Mustardy **POTATO SALAD**

Savory **RANCH BEANS**

Garlicky **MASHED POTATOES**

**SEASONAL** (ask your server)

### TEXAS SIZE SIDES

Hungry? Dial Up  
Your Sides to  
12 oz Bowls

\$4 — for Plates  
\$8 — for Picnics



## ★ BBQ SANDWICHES ★

Toasted on a brioche bun with a dab of slaw and a side of your choice

**CHOPPED BRISKET (Dallas style) | \$19    SLICED BRISKET (Austin style) | \$19**

**CHICKEN ('Sauced Up') | \$17    PULLED PORK (Dry Rub, Juicy) | \$17**

## ★ BRISKET BURGERS & CATFISH ★

Half-pound, house ground Double R Ranch Brisket seasoned up, grilled medium served on a buttered pub bun with a side of your choice

**WHATABRISKET \$17.5** | Tomatoes, red onion, lettuce, American cheese, and fancy sauce

**BACON AND BLUES \$17.5** | Blue Cheese Burger with homemade coffee beef bacon jam, fried onion straws, chipotle mayo

*add Billionaire Beef Bacon or Pulled Pork — \$2    add Smoked Brisket — \$3*

**CATFISH 2 Piece — \$17 | 3 Piece — \$21** | Southern cornmeal fried with coleslaw, homemade tartar sauce, and a side of your choice

## ★ JACK'S CHILI ★

All meat, no beans! Comes topped with cheese, onions, and sour cream

**CHILI BOWL | \$11    FRITO PIE | \$8**

## ★ HOMEMADE DESSERTS ★

**PEACH COBBLER & ICE CREAM | \$10**

**PECAN PIE— 1996 TEXAS STATE FAIR CHAMP | \$6.5    a la mode — \$9.5**

**CHOCOLATE BUTTERMILK PIE | \$6.5    a la mode — \$9.5**

**BANANA PUDDING with 'NILLA WAFERS | \$6.5**

**WHOLE PIE | \$29**

**ICE CREAM 1 Scoop — \$5 | 2 Scoops — \$8**



# CENTRAL TEXAS - LOW & SLOW

Jack's is based on the BBQ style started in butcher shops in Central Texas in the late 1800s. Quality meat with a simple salt and pepper rub, smoked low and slow over hardwoods (post\_oak, mesquite, hickory), and served on butcher paper with pickles and white bread.

**BBQ sauce isn't needed – the meat is amazingly delicious!**

## Specials

**Thursday** | "Dino" Beef Short Plate Ribs

**Friday** | Beef Rib Tacos

**Friday Night** | Smoked USDA "PRIME" Prime Rib

**Every Morning** | BBQ Breakfast Tacos

## JACK CATERERS!!!

From individually packaged business lunches to that perfect farmhouse wedding. We have an option that will be perfect for y'all!

Visit [jacksbbq.com/catering-events](http://jacksbbq.com/catering-events) to start chatting about your order!\_

