

# JACK'S

BBQ

## 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!**

Vivien Sanchez | Catering and Events Manager | 361-549-8843 | vivien@jacksbbq.com

## INDIVIDUALLY PACKAGED CATERING MENU

*If having a socially distant dining experience is important to your group, we have it covered! Safely packaged in our kitchen with masked and gloved employees, these options come individually packaged, hot and ready to eat. Compostable packaging, napkin and flatware make for easy cleanup. Orders are for parties of 20 or more.*

### SALADS

#### Jack's Spicy Caesar

Crisp romaine, parmesan cheese and our homemade Caesar dressing with a Texas kick is topped with our legendary BBQ.

Meatless – 8    Pulled Chicken – 11

Pulled Pork – 14    Double R Ranch Brisket – 14

#### Iceberg Wedge – 11

Topped with our house smoked beef bacon, grape tomatoes, green onions, and blue cheese dressing

### THE HILL COUNTRY SANDWICH

Each meal comes with a butter toasted BBQ sandwich, 4 oz. of Remoulade Coleslaw, an 8 oz. side of your choice\*, BBQ sauce, pickles, and a freshly baked chocolate macadamia cookie. Compostable flatware, wet nap hand wipe and napkin included.

Saucy Chicken – 14

Pulled Pork - 15

Double R Ranch Brisket 16

Apple Sage Sausage (V) – 15



# JACK'S

BBQ

## 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!**

Vivien Sanchez| Catering and Events Manager | 361-549-8843|vivien@jacksbbq.com

## CLASSIC BBQ PLATES

Each meal comes with a lunch sized portion of our Central Texas style smoked BBQ, 4 oz. of Remoulade Coleslaw, an 8 oz. side of your choice\*, BBQ Sauce, white bread, pickles, and a freshly baked chocolate macadamia cookie. Compostable flatware, wet nap hand wipe and napkin included.

Pork Spareribs (1/2 lb., about 2 ribs) – 16.50

Pulled Pork (6 oz.) – 16

¼ Chicken (White and Dark Meat) – 15

Sausage (1) - Choose Mesquite, Jalapeno Cheddar, or Apple Sage (V) – 16

Brisket (6 oz.) – 17



## DRINKS

Vintage Sodas: Sioux City Sarsaparilla Root Beer, Bubble Up, Ginger Beer – 3

Topo Chico – 3

Canned Soda: Coke, Diet Coke, Dr. Pepper, Diet Coke, Sprite– 2      Bottled Water- 1.5

## \*SIDES

Mustardy Potato Salad, Texas Caviar, Collard Greens, Queso Mac and Cheese, Ranch Beans, and Brisket Chili