



Algona, WA - EST. 2020

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!***

APPETIZERS

- KING RANCH CHICKEN DIP — 9
- BUTTERMILK HUSHPUPPIES — 7
- QUESO & CHIPS — 8
- SALSA & CHIPS — 5
- BILLIONAIRE BEEF BACON — 7.50
- NACHOS — 11
- add Brisket, Chicken, or Pork — 17
- LONESTAR FRIES — 8
- LOADED with queso and our beef bacon — 12

SALADS

- ICEBERG WEDGE w HOUSE SMOKED BEEF BACON — 10
grape tomato, scallions, and homemade bleu cheese dressing
- CITY LIMITS COBB SALAD w AVOCADO GREEN GODDESS—15
baby kale, red onion, pickled egg, chicken, roasted corn, beef
bacon, tomato, and pepper jack ***NEW***
- SPICY CAESAR w CORNBREAD CROUTONS — 7
- add CHICKEN — 11 add BRISKET or PULLED PORK — 14

BBQ PLATES

comes with 2 sides

- BRISKET — Double R Ranch choice grade, seasoned with salt and pepper — 19.75
- PORK RIBS — smoked and dry rubbed with our custom spice blend — 19.50
- SAUSAGE (contains pork and beef) — choice of 2, jalapeño cheddar or original — 17.50
- PULLED PORK — savory, moist and pulled in small batches — 18.50
- HALF CHICKEN — brined, smoked, super juicy — 18

- DOUBLE TROUBLE — Choice of any 2 meats and choice of 2 sides — 26
- THE TEXAS TRINITY — Brisket, ribs and sausage combo platter with choice of 2 sides — 29.50
- Fixin's available upon request — bread, pickles, onions, jalapeños*

THE PICNIC

Lots of everything! Brisket, Ribs, Sausage, Pulled Pork, Chicken, and 4 sides - 69

A LA CARTE

- Double R Ranch BRISKET 1, ½, ¼ LB — 25/14/8
- PULLED PORK 1, ½, ¼ LB — 21/12/7
- PORK SPARERIBS (1 rack's about 3LB) — 14/LB
- SAUSAGE LINK (1) — 5
- CHICKEN half/whole — 13/24
- PRIME PRIME RIB 16oz (monthly/pre-order online) 49
- THE BEEF RIB (Thursdays) — 27.50/LB

JACK'S TRINITY CHILI

Comes Topped with Cheese, Onions and Sour Cream
CHILI BOWL — 10 FRITO PIE — 7

BBQ SANDWICH

- toasted brioche with a dab of slaw and side- 15
- BRISKET – Double R Ranch
- CHICKEN – ‘Sauced Up’
- PULLED PORK – Dry Rub, Juicy

SIDES - 4

- Remoulade COLESLAW
- Mustardy POTATO SALAD
- TEXAS CAVIAR (Black-Eyed Pea Salad)
- Queso MAC N CHEESE
- Gramma's COLLARD GREENS
- Sweet CREAMED CORN
- Jack's TRINITY CHILI
- Savory RANCH BEANS
- Buttermilk CORNBREAD



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JACK CATERERS!!!

From individually packaged business lunches, to safe socially distant weddings. Contact the lovely Vivien Sanchez at catering@jacksbbq.com or Krissy Senn at Krissy@jacksbbq.com to chat about your event!

HOMEMADE DESSERTS

PEACH COBBLER with VANILLA ICE CREAM — 8
 CHOCOLATE BUTTERMILK PIE — 5 *a la mode* +3
 PECAN PIE: 1996 TEXAS STATE FAIR CHAMP — 5 *a la mode* +3
 BANANA PUDDIN' with 'NILLA WAFERS — 6

ICE CREAM

Vanilla and Seasonal
 1 scoop — 4
 2 scoops — 7
 WHOLE PIE — 29

NON-ALCOHOLIC BEVERAGES

TOPO CHICO	3.00	SMOKED SWEET TEA	3.75
COCK N BULL GINGER BEER	3.50	FRESH SQUEEZED LEMONADE	3.75
		ARNOLD PALMER	3.75

FOUNTAIN SODA — 3

COKE	GINGER ALE
DIET COKE	SPRITE
DR PEPPER	ROOT BEER

DRAFTS

BODHIZAPA IPA 6.50
 Georgetown Brewery, Seattle, WA
 MANNY'S PALE ALE 6.50
 Georgetown Brewery, Seattle, WA
 SHINER BOCK 6.50
 Spoeztl Brewery, Shiner, TX

WINE GLASSES/BOTTLES

NXNW RED BLEND	8/32
JOSH CELLARS CABERNET	9/16
JOSH CELLARS CHARDONNAY	8/16
POEMA CAVA	8/32
LA TERRE WHITE ZINFINDEL	7/30

BOTTLES AND CANS

WHITE CLAW — 6
 SEASONAL CIDER — 5
 STELLA ARTOIS — 5
 GUINNESS — 5
 BUD LIGHT — 4.5
 BUDWEISER — 4.5
 COORS LIGHT — 5
 SHINER SEASONAL — 5
 CORONA EXTRA — 5
 MODELO ESPECIAL — 5

ROTATING TAPS *Ask your server!*

COCKTAILS

SMOKED OLD FASHIONED: Angostura bitters, Evan Williams Bourbon, smoked brown sugar simple syrup, smoked orange juice. Try it with Elijah Craig Bourbon! 10/13

BRUISED CHERRY MANHATTAN: Angostura bitters, Peychaud's bitters, Antica Carpano sweet vermouth, Luxardo Maraschino Liqueur, Elijah Craig Bourbon 13

TEXAS MARGARITA REGULAR or GRANDE: Muddled limes, triple sec and El Jimador Reposado Tequila. Try a Spicy Margarita with Ancho Reyes Chile Liqueur 9 **Make it a Grande!** 12

JACK'S BLOODY MARY: Homemade Bloody Mary Mix - our spicy BBQ Sauce, Worcestershire sauce, horseradish, black pepper, Tabasco, olive juice and garlic, mixed with Tito's Vodka. Try our Beef Bacon and Pickled Egg Bloody Mary!! 9/13

TITO'S SMOKED SWEET TEA: Tito's Vodka, smoked brown sugar simple syrup, fresh brewed iced tea. Try it with Deep Eddy's Peach Vodka! 9

@JacksBBQ and #JacksBBQSea for [Instagram](#)/[Twitter](#)/[Facebook](#) y'all!

OPEN Tue-Thur 11-8; Fri-Sat 11-9; Sun 11-8; CLOSED MON jacksbbq.com 253-249-7728 35731 W Valley Hwy S, Algona, WA