



Seattle, WA - EST. 2014

### 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  
make 'em LOADED with queso and our beef bacon — 12

### SALADS

ICEBERG WEDGE with HOUSE SMOKED BEEF BACON — 10  
grape tomatoes, scallion, and homemade bleu cheese dressing

SPICY CAESAR with CORNBREAD CROUTONS — 7  
add CHICKEN — 11    add BRISKET or PULLED PORK — 14

### JACK'S TRINITY CHILI

CHILI BOWL - 10    FRITO PIE - 7

### 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 (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 2 sides — 26  
THE TEXAS TRINITY — brisket, ribs and sausage combo platter and choice of 2 sides — 29.50  
*Fixin's available upon request — white bread, homemade 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 SPARE RIBS (1 rack is about 3 lbs.) — 14/LB  
SAUSAGE LINKS (2) — 10  
CHICKEN half/whole — 13/24  
"USDA PRIME" PRIME RIB 16 oz. (monthly) — 49  
THE BEEF RIB (Thursdays) — 27.5/LB

### BBQ SANDWICH

toasted brioche with a dab of slaw  
and choice of 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



## JACK CATERERS!!!

From individually packaged business lunches, to safe socially distant weddings. Contact the lovely Vivien Sanchez at [catering@jacksbbq.com](mailto:catering@jacksbbq.com) to chat about your event!

### HOMEMADE DESSERTS

BANANA PUDDIN' with 'NILLA WAFERS — 6

PARIS, TX PEACH COBBLER FOR TWO — 10  
with Vanilla Ice Cream

PECAN PIE: 1996 TEXAS STATE FAIR CHAMP — 5  
*Make it la mode +3*

CHOCOLATE BUTTERMILK PIE — 5  
*Make it la mode +3*

WHOLE PIE — 29

SEASONAL ICE CREAM — 4

**SMOKED SWEET TEA — 3.75**

**SODA — 3.50**

**FRESH SQUEEZED LEMONADE — 3.75**

COKE GINGER ALE

ICED TEA — 3.50

DIET COKE ROOT BEER

ARNOLD PALMER — 3.75

SPRITE DR PEPPER

TOPO CHICO — 3

### WINE GLASSES/BOTTLES

COCK-N-BULL GINGER BEER — 3.75

THREE RIVERS RED BLEND — 8/32

THREE RIVERS CABERNET — 9/36

### BOTTLES AND CANS

RAINIER — 3

THREE RIVERS CHARDONNAY — 8/32

THREE RIVERS ROSE — 9/36

BLUE MOON — 5

RUFFINO PROSECCO — 8/32

WHITE CLAW — 5

BLACK RAVEN TRICKSTER IPA — 5

ELYSIAN SPACE DUST IPA — 5

GUINNESS — 6

SEATTLE SEMI-SWEET CIDER — 5

SEASONAL CIDER — 5

### DRAFTS

SHINER BOCK, Spoetzl Brewery, Shiner, TX

TOP CUTTER IPA, Bale Breaker Brewery, Yakima, WA

MODELO ESPECIAL, Grupo Modelo, Mexico City, MEXICO

ONE ROTATING TAP *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, Peychauds bitters, 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 muddled jalapeños 9/12

**FROZEN MARGARITA DELUXE:** A Classic "Frozen" with El Jimador Reposado Tequila, fresh lime juice, and agave syrup! 12

**FLOR DE MEZCAL:** Muddled lemons, St Germain, Mezcal, and smoked simple syrup. Shaken and strained 11

**KILLER BEE:** Muddled lemons, Gordon's Gin, in-house honey simple syrup served in chilled cocktail glass 11

**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 Tues-Thurs 11-9, Fri-Sat 11-10 Sun 11-9 [jacksbbq.com](http://jacksbbq.com) 206 708-7642 228 9th ave N, Seattle, WA 98109