



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
- LOADED with queso and 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 PLATE

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 choice of 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's about 3LB) — 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

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 | Queso MAC N CHEESE | Jack's TRINITY CHILI |
| Mustardy POTATO SALAD | Gramma's COLLARD GREENS | Savory RANCH BEANS |
| TEXAS CAVIAR (Black-Eyed Pea Salad) | Sweet CREAMED CORN | 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 to chat about your event!

HOMEMADE DESSERTS

PARIS, TX PEACH COBBLER for 2 with VANILLA ICE CREAM — 10
 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
 WHOLE PIE — 29

ICE CREAM

Vanilla and Seasonal
 1 scoop — 4
 2 scoops — 7

NON-ALCOHOLIC BEVERAGES

ARNOLD PALMER — 3.75 *SMOKED SWEET TEA* — 3.75
 TOPO CHICO — 3 FRESH SQUEEZED LEMONADE — 3.75
 COCK-N-BULL GINGER BEER — 3.75 ICED TEA — 3.50

FOUNTAIN SODA -3.50

COKE GINGER ALE
 DIET ROOT BEER
 SPRITE DR PEPPER

DRAFTS

SHINER BOCK

Spoeztz Brewery, Shiner, TX

TOP CUTTER IPA

Bale Breaker Brewery, Yakima, WA

MANNY'S PALE AL

Georgetown Brewery, Seattle, WA

IRISH DEATH DARK SMOOTH ALE

Iron Horse Brewery, Ellensburg, WA

FIVE ROTATING TAPS *Ask your server!*

WINE GLASSES/BOTTLES

**ask your server for local winery details*

RED BLEND 8/32
 CABERNET 9/36
 CHARDONNAY 8/32
 ROSE 9/36
 POEMA CAVA Penedes, Spain 8/32

BOTTLES AND CANS

SAN JUAN SELTZER — 5
 SEMI-SWEET CIDER — 5
 SEASONAL CIDER — 5
 STELLA ARTOIS — 5
 GUINNESS — 5
 BUD LIGHT — 4.5
 COORS LIGHT — 4.5
 MODELO — 5
 PACIFICO — 5
 RAINIER — 4

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

JACK'S BLOODY MARY: Homemade Bloody Mary Mix; our Smoked Jalapeno 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 Tues-Thurs 11-8, Fri-Sat 11-9 Sun 11-8 jacksbbq.com 206 467-4038 3924 Airport Way S, Seattle, WA 98108