**APPETIZERS**

- **KING RANCH CHICKEN DIP** — 11
- **BUTTERMILK HUHSPUPPIES** — 7
- **QUESO & CHIPS** — 8 (add Chopped Brisket — 11)
- **SALSA & CHIPS** — 5
- **BILLIONAIRE BEEF BACON** — 8.50
- **NACHOS** — 12 (add Brisket, Chicken, or Pork — 18)
- **LONESTAR FRIES** — 8 (add queso and beef bacon — 13)

**SALADS**

- **ICEBERG WEDGE w HOUSE BEEF BACON** — 12
  - grape tomato, scallions, and homemade bleu cheese dressing
- **SPICY CAESAR w CORNBREAD CROUTONS** — 9
  - add CHICKEN — 12
  - add BRISKET or PULLED PORK — 15

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**BBQ PLATE & 2 SIDES**

*fixin’s available upon request — white bread, homemade pickles, onions, jalapeños*

- **BRISKET** — Double R Ranch choice grade, seasoned with salt and pepper — 21.50
- **PORK RIBS** — smoked and dry rubbed with our custom spice blend — 21
- **SAUSAGE (pork and beef)** — choice of 2, jalapeño cheddar or original — 19
- **PULLED PORK** — savory, moist and pulled in small batches — 20
- **HALF CHICKEN** — brined, smoked, super juicy — 19.50
- **DOUBLE TROUBLE** — choice of any 2 meats and choice of 2 sides — 28
- **THE TEXAS TRINITY** — brisket, ribs and sausage combo platter and choice of 2 sides — 32
- **SMOKED “USDA PRIME” PRIME RIB** 14 oz. — Fridays starting at 5pm until sold out — 49

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**THE PICNIC**

Lots of everything! Brisket, Ribs, Sausage, Pulled Pork, Chicken, and 4 sides - 75

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**A LA CARTE**

- Double R Ranch **BRISKET** 1, ½, ¼ LB — 27/15/9
- **PULLED PORK** 1, ½, ¼ LB — 23/14/8
- **PORK SPARE RIBS** (1 rack’s about 3 lbs.) — 15/LB
- **SAUSAGE LINKS** (2) — 12
- **CHICKEN** half/whole — 14/25
- **THE BEEF RIB** (Thursdays) — 28/LB

**JACK’S TRINITY CHILI**

*Comes Topped with Cheese, Onions and Sour Cream*

- **CHILI BOWL** — 11
- **FRITO PIE** — 8

**BBQ SANDWICH & 1 SIDE**

toasted brioche with a dab of slaw - 16

- **BRISKET** — Double R Ranch
- **CHICKEN** — “Sauced Up”
- **PULLED PORK** — Dry Rub, Juicy

**SIDES – 4.5**

- **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

For parties of 8 or more, single check and 20% service charge  
jacksbbq.com  253-249-7728  35731 W Valley Hwy S, Algona, WA

**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!**
JACK CATERS!!!

From individually packaged business lunches to that perfect farmhouse wedding. We have an option that will be perfect for y’all! Contact the lovely Vivien Sanchez at catering@jacksbbq.com to chat about your event!

HOMEMADE DESSERTS
PARIS, TX 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
WHOLE PIE — 29

ICE CREAM
Vanilla and Seasonal
1 scoop — 4
2 scoops — 7

NON-ALCOHOLIC BEVERAGES
ARNOLD PALMER — 4
TOPO CHICO — 3
COCK-N-BULL GINGER BEER — 3.75

SMOKED SWEET TEA — 4
FRESH SQUEEZED LEMONADE — 4
ICED TEA — 3.50

FOUNTAIN SODA -3.75
COKE
GINGER ALE
DIET
ROOT BEER
SPRITE
DR PEPPER

5$ DRAFT BEER ALL DAY EVERYDAY!!
BODHIZAVA IPA
Georgetown Brewery, Seattle, WA
MANNY’S PALE ALE
Georgetown Brewery, Seattle, WA
IRISH DEATH
Iron Horse Brewery, Ellensburg, WA
SHINER BOCK
Spoozt Brewery, Shiner, TX

WINE GLASSES/BOTTLES
MARK RYAN GSM (RED) — 14/56
JOSH CELLARS CABERNET — 9/36
JOSH CELLARS CHARDONNAY — 8/36
POEMA CAVA — 8/32
LA TERRE WHITE ZINFANDEL 7.5/30

5$ BOTTLES AND CANS
HARD TOPO CHICO
SEASONAL CIDER
STELLA ARTOIS
GUINNESS
BUD LIGHT
BUDWEISER
COORS LIGHT
SHINER SEASONAL
CORONA EXTRA
PACIFICO

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

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@ JacksBBQ and #JacksBBQSea for Instagram/Twitter/Facebook y’all!