



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 — 11
- BUTTERMILK HUSHPUPPIES — 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

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

THE PICNIC

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

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

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|-------------------------------------|-------------------------|----------------------|
| 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 |

For parties of 8 or more, single check and 20% service charge jacksbbq.com 206 708-7642 228 9th Ave. N. Seattle, WA



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JACK CATERERS!!!

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 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 — 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!!

SHINER BOCK

Spoetzl Brewery, Shiner, TX

TOP CUTTER IPA

Bale Breaker Brewery, Yakima, WA

MODELO ESPECIAL

Grupo Modelo, Mexico City, MEXICO

ROTATING TAP *Ask your server!*

5\$ WINE GLASSES

**ask your server about winery details*

HOUSE RED
 HOUSE WHITE

\$5 BOTTLES AND CANS

RAINIER
 BLUE MOON
 WHITE CLAW
 BLACK RAVEN TRICKSTER IPA
 ELYSIAN SPACE DUST IPA
 GUINNESS
 SEATTLE SEMI-SWEET CIDER
 SEASONAL CIDER

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 11-8, Fri-Sat 11-9 Sun 11-8 jacksbbq.com 206 467-4038 3924 Airport Way S, Seattle, WA 98108