Seattle, WA - EST. 2014

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
loaded with queso and beef bacon — 13

SALADS
ICEBERG WEDGE w HOUSE SMOKED BEEF BACON — 12
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 — 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
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  206 467-4038  3924 Airport Way S, Seattle, WA
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

NON-ALCOHOLIC BEVERAGES
ARNOLD PALMER — 4 SMOKED SWEET TEA — 4
TOPO CHICO — 3 FRESH SQUEEZED LEMONADE — 4
COCK-N-BULL GINGER BEER — 3.75 ICED TEA — 3.50

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

WINE GLASSES/BOTTLES
*ask your server about local winery details

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
MANNY'S PALE AL
Georgetown Brewery, Seattle, WA
IRISH DEATH DARK SMOOTH ALE
Iron Horse Brewery, Ellensburg, WA

$5 BOTTLES AND CANS
SAN JUAN SELTZER
SEMI-SWEET CIDER
SEASONAL CIDER

FIVE 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, 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

JACK CATERST!!!
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!