



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
  - 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                  | 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 that perfect farmhouse wedding. We have an option that will be perfect for y'all! Contact the lovely Vivien Sanchez at [catering@jacksbbq.com](mailto: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 *SMOKED SWEET TEA* — 4  
 TOPO CHICO — 3 *FRESH SQUEEZED LEMONADE* — 4  
 COCK-N-BULL GINGER BEER — 3.75 *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

#### 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 about  
 local winery details*

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

### \$5 BOTTLES AND CANS

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

### 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](http://jacksbbq.com) 206 467-4038 3924 Airport Way S, Seattle, WA 98108