



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 HUSHPUPIES — 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 cheese
- 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
- SHINER BOCK SHROOMS — local, vegan, beer braised oyster mushrooms — 19
- 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

#### JACK'S TRINITY CHILI

*Comes Topped with Cheese, Onions and Sour Cream*

- CHILI BOWL — 11
- FRITO PIE — 8

#### 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
- SHINER BOCK SHROOMS 1, ½, ¼ LB — 23/14/8
- THE BEEF RIB (Thursdays) — 28/LB

#### BRISKET BURGERS

- house ground Double R Ranch brisket seasoned up, grilled medium, served on Avenue Bread brioche*
- WHATABRISKET — tomatoes, red onion, lettuce, American cheese, and Fancy Sauce — 16.50
  - Add Billionaire Beef Bacon — 2
  - Add Smoked Brisket — 3 Add Pulled Pork — 2

#### BBQ SANDWICH & 1 SIDE

- toasted brioche with a dab of slaw*
- BRISKET — Double R Ranch - 17
- CHICKEN — 'Sauced Up' - 16
- PULLED PORK — Dry Rub, Juicy - 16

### 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



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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 COBLER 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

### VANILLA ICE CREAM

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

PEPSI SQUIRT  
 DIET MUG ROOT BEER  
 SIERRA MIST DR PEPPER

### 5\$ DRAFT BEER ALL DAY EVERYDAY!!

#### SHINER BOCK

Spoetzl Brewery, Shiner, TX

#### BELLINGHAM GREEN IPA

Twin Sisters Brewing, Bellingham, WA

#### SKAGIT PILSNER

Farmstrong Brewing Co, Mount Vernon, WA

#### LIGHTS OUT NITRO STOUT

San Juan Island Brewing Co, Friday Harbor, WA

**EIGHT ROTATING TAPS** – Ask your server for details or take a look at our beer board y'all!

### WINE GLASSES/BOTTLES

RED BLEND 8/32

CHARDONNAY 8/32

OPERA PRIMA BRUT SPLIT 10

### \$5 BOTTLES AND CANS

LOCUST VANILLA BEAN CIDER

MODELO ESPECIAL

MODELO NEGRA

CORONA

PACIFICO

STELLA ARTOIS

BUD LIGHT

COORS LIGHT

### 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 Lunazul 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 #JacksBBQBHam for *Instagram/Twitter/Facebook* y'all!

open Tues-Wed 11-8, Thurs-Sat 11-10, Sun 11-8 [jacksbbq.com](http://jacksbbq.com) (360) 933-4952 1327 N State Street Bellingham, WA 98225