



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

- 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

- 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
 - chopped romaine, parmesan cheese, house-made Caesar dressing spiked with Frank's Red Hot, topped with seasoned cornbread croutons
- with **CHICKEN** — 12 with **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

THE BRISKET BURGER

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-ons:

- Beef Bacon – 2 Brisket – 3 Pulled Pork – 2

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 is 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 Only) — 28/LB

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
- SHINER BOCK SHROOMS – Beer Braised – 16

SIDES – 4.5

- Remoulade COLESLAW
- Mustardy POTATO SALAD
- TEXAS CAVIAR (Black-Eyed Pea Salad)

- Queso MAC N CHEESE
- Gramma's COLLARD GREENS

- Jack's TRINITY CHILI
- Savory RANCH BEANS
- Buttermilk CORNBREAD



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
 PECAN PIE: 1996 TEXAS STATE FAIR CHAMP — 5 *a la mode* +3
 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

MEXICAN LAGER

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

WINE GLASSES/BOTTLES

HOUSE RED BLEND 8/32
 SUBMISSION PINOT NOIR 10/40
 KIONA LEMBERGER 11/44
 HOUSE CHARDONNAY 8/32
 MILBRANDT ROSE 9/36
 OPERA PRIMA BRUT SPLIT 10

\$5 BOTTLES AND CANS

SHINER RUBY REDBIRD
 SHINER OKTOBERFEST
 LOST GIANTS DRY CIDER
 SOL CERVEZA
 COORS LIGHT

GLUTEN FREE

GHOSTFISH GRAPEFRUIT IPA
 GHOSTFISH BLONDE ALE

EIGHT ROTATING TAPS

Ask your server for details or *take a look at our beer board y'all!* **All taps are \$5!!**

NON-ALCOHOLIC

SOBER CARPENTER IPA

COCKTAILS

SMOKED OLD FASHIONED: Angostura bitters, Evan Williams bourbon, smoked brown sugar simple syrup, smoked orange juice. Try it with Elijah Craig bourbon! 12/15

BRUISED CHERRY MANHATTAN: Angostura bitters, Peychaud's bitters, Antica Formula Carpano vermouth, Luxardo Maraschino liqueur, and Elijah Craig bourbon 13

TEXAS MARGARITA REGULAR or GRANDE: Fresh squeezed lime juice, triple sec, and Lunazul reposado tequila. Try it spicy with Ancho Reyes green chile liqueur! 10/13

JACK'S BLOODY MARY: Homemade bloody mary mix made with our smoked jalapeño BBQ sauce, Worcestershire sauce, horseradish, black pepper, Tapatio, olive juice, and garlic. Try our beef bacon and pickled egg bloody mary!! 10/14

TITO'S SMOKED SWEET TEA: Tito's vodka, smoked brown sugar simple syrup, fresh brewed iced tea. Try it with Deep Eddy peach vodka! 11

**MORE CLASSIC COCKTAILS AVAILABLE ON OUR COCKTAIL MENU!
 CHECK THE BOARD IN THE BAR FOR ROTATING AND SEASONAL SPECIALS!!**

@JacksBBQBellingham and #JacksBBQBHam for *Instagram/Twitter/Facebook* y'all!

open Tues-Thurs 8-8, Fri-Sat 8-10, Sun 8-8

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