



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

- *NEW* THE FRIED PICKLE JAR – 11**
Okra, Homemade Pickles, and Jalapenos
- BUTTERMILK HUSHPUPIES — 8**
- QUESO & CHIPS — 9** **ADD BRISKET +3**
- SALSA & CHIPS — 5**
- BILLIONAIRE BEEF BACON — 10**
- GRANDE NACHOS — 14**
add Brisket, Chicken, or Pork —21
- LONESTAR FRIES — 8**
- LOADED** with queso and beef bacon — **14.5**

SALADS

- CITY LIMITS COBB SALAD w AVOCADO GREEN GODDESS—17**
baby kale, red onion, pickled egg, chicken, roasted corn, beef
bacon, tomato, and pepper jack
- SPICY CAESAR w CORNBREAD CROUTONS — 12**
add **CHICKEN — 15**
add **BRISKET** or **PULLED PORK — 18**

JACK'S TRINITY CHILI

Topped with Cheese, Onions, and Sour Cream
CHILI BOWL — 11 **FRITO PIE — 8**

BBQ PLATES WITH 2 SIDES

- BRISKET — Double R Ranch USDA Choice. Austin style sliced or Dallas style chopped ***NEW*** — 23.5**
- PORK SPARE RIBS — smoked and dry rubbed with our custom spice blend — 22.75**
- SAUSAGE (pork & beef) — choice of 2, jalapeño cheddar or original — 19.5**
- PULLED PORK — savory, moist and pulled in small batches — 22**
- HALF CHICKEN — local, brined, smoked, and super juicy — 21**
- SHINER BOCK 'SHROOMS - (vegan) beer braised cremini & oyster mushrooms - 19.5**
- DOUBLE TROUBLE — choice of any 2 meats and choice of 2 sides — 29**
- THE TEXAS TRINITY — brisket, ribs and sausage combo platter — 35**
Fixin's available upon request — white bread, homemade pickles, onions, jalapeños

**TEXAS
SIZE SIDES**
Hungry? Dial
up your sides to
12 oz. bowls
\$4 for Plates
\$8 for Picnics

THE PICNIC

Lots of everything! Brisket, Ribs, Sausage, Pulled Pork, Chicken, and 4 sides - 82

A LA CARTE

- BRISKET Sliced or Chopped 1, ½, ¼ LB — 29.75 / 17 / 10**
- PULLED PORK 1, ½, ¼ LB — 24.75 / 15 / 9**
- PORK SPARE RIBS Per LB (1 Rack's about 3LB) — 16.75**
- SAUSAGE LINKS (2) — 12**
- CHICKEN half/whole — 16/28**
- SHINER BOCK 'SHROOMS (V) Per LB - 23**
- "USDA PRIME" PRIME RIB 14 oz. (Fridays at 5pm) — 49**
- THE BEEF RIB Per LB (Thursdays) — 33**

WHAT A BRISKET BURGER

House ground Double R Ranch brisket seasoned up, grilled medium, served on Avenue Bread brioche. Tomatoes, red onion, lettuce, American cheese, and fancy sauce – 17.50
Add Beef Bacon – 2 Add Brisket – 3 Add Pulled Pork – 2

BBQ SANDWICH & 1 SIDE

toasted brioche bun with a dab of slaw and side
BRISKET – Sliced or Chopped *NEW*** - 18**
CHICKEN – 'Sauced Up' - 17
PULLED PORK – Dry Rub, Juicy – 17
SHINER BOCK 'SHROOMS- (V) - 17

SIDES – 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 CORN PUDDING *NEW* | Buttermilk CORNBREAD |
| Seasonal BRUSSELS w MOLASSES & PECANS | | |



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 — 12
 PECAN PIE: 1996 TEXAS STATE FAIR CHAMP — 6.5 *a la mode* +3
 WHOLE PIE — 29

ICE CREAM

VANILLA
 1 scoop — 5
 2 scoop— 8

NON-ALCOHOLIC BEVERAGES

SMOKED SWEET TEA, FRESH SQUEEZED LEMONADE, ARNOLD PALMER - 4
 Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Squirt, Mug Root Beer, – 3.75
 Jarritos Mineragua – 3 Cock-n-Bull Ginger Beer – 3.75 Iced Tea - 3.5

DRAFT BEER

SHINER BOCK

Spoetzl Brewery, Shiner, TX

MEXICAN LAGER

Twin Sisters Brewing, Bellingham, WA

SKAGIT PILSNER

Farmstrong Brewing Co, Mount Vernon, WA

BODHIZAFA

Georgetown Brewing Co, Seattle, WA

EIGHT ROTATING TAPS

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

WINE GLASS/BOTTLE

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

BOTTLES AND CANS

SHINER RUBY REDBIRD, SHINER OKTOBERFEST, LOST GIANTS DRY CIDER, SOL CERVEZA, COORS LIGHT
GLUTEN FREE GHOSTFISH GRAPEFRUIT IPA
 GHOSTFISH BLONDE ALE
NON-ALCOHOLIC SOBER CARPENTER IPA
 NON-ALCOHOLIC BEER (ROTATING)

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! 11/13

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!! 11/14

TIPSY SMOKED SWEET TEA: Texas vodka, smoked brown sugar simple syrup, fresh brewed iced tea. Try it with Deep Eddy peach vodka! 11