



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

- *NEW*** THE FRIED PICKLE JAR — 11
Okra, Homemade Pickles, and Jalapenos
- KING RANCH CHICKEN DIP — 12
- BUTTERMILK HUSHPUPPIES — 8
- QUESO & CHIPS — 9 ADD BRISKET +3
- 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

- ICEBERG WEDGE w HOUSE SMOKED BEEF BACON — 15
grape tomato, scallions, and homemade bleu cheese dressing
- SPICY CAESAR w CORNBREAD CROUTONS — 12
add CHICKEN — 15
add BRISKET or PULLED PORK — 18

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 ***NEW*** (V) 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

JACK'S TRINITY CHILI

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

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
- Mustardy POTATO SALAD
- TEXAS CAVIAR (Black-Eyed Pea Salad)
- Seasonal BRUSSELS w MOLASSES & PECANS

- Queso MAC N CHEESE
- Gramma's COLLARD GREENS
- Sweet CORN PUDDING ***NEW***

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

20% service charge for parties of 8 or more



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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 to chat about your event!

HOMEMADE DESSERTS

PARIS, TX PEACH COBLER for 2 with VANILLA ICE CREAM — 12
CHOCOLATE BUTTERMILK PIE — 6.5 *a la mode +3*
PECAN PIE: 1996 TEXAS STATE FAIR CHAMP — 6.5 *a la mode +3*
BANANA PUDDIN' with 'NILLA WAFERS — 6.5
WHOLE PIE — 29

ICE CREAM

VANILLA
1 scoop — 5
2 scoops — 8

NON-ALCOHOLIC BEVERAGES

SMOKED SWEET TEA, FRESH SQUEEZED LEMONADE, ARNOLD PALMER - 4
Coke, Diet Coke, Ginger Ale, Root Beer, Dr. Pepper, Sprite, Cranberry, Tonic — 3.75
Ginger Beer - 3.75 Iced Tea - 3.5

DRAFT BEERS

SHINER BOCK - 7
Spoetzl Brewery, Shiner, TX
TOP CUTTER IPA - 7
Bale Breaker Brewery, Yakima, WA
MODELO ESPECIAL — 7
Grupo Modelo, Mexico City, MEXICO
ROTATING TAP *Ask your server!*

WINE

HOUSE RED - \$6
HOUSE WHITE - \$6

BOTTLES AND CANS

RAINIER, BLUE MOON, WHITE CLAW, BLACK RAVEN
TRICKSTER IPA, ELYSIAN SPACE DUST IPA, GUINNESS,
SEATTLE SEMI-SWEET CIDER, SEASONAL CIDER
FREMONT IPA
-6

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, 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 11/13

FLOR DE MEZCAL: Muddled lemons, St Germain, Mezcal, and smoked simple syrup. Shaken and strained 12

KILLER BEE: Muddled lemons, Gordon's Gin, in-house honey simple syrup served in chilled cocktail glass 12

SPIKED SMOKED SWEET TEA: Fremont Vodka, smoked brown sugar simple syrup, fresh brewed iced tea. Try it with Deep Eddy's Peach Vodka! 11