



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 HUSHPUPIES — 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
- 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**

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



Seattle, WA - EST. 2014

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
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 &
SEASONAL
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 – 3.75
Juice- Orange, Apple & Cranberry – 4.50 Iced Tea - 3.5

DRAFT BEERS

RAINIER – 5
SHINER BOCK – 7
Spoetzl Brewery, Shiner, TX
TOP CUTTER IPA -7
Bale Breaker Brewery, Yakima, WA
MANNY'S PALE ALE – 7
Georgetown Brewery, Seattle WA
IRISH DEATH DARK SMOOTH ALE – 7
Iron Horse Brewery, Ellensburg, WA
3 ROTATING TAPS – Ask your server for details

WINE GLASS/BOTTLE

CABERNET, SAUVIGNON BLANC, CHARDONNAY,
ROSE - 9/32
RED BLEND -8/30

BOTTLES AND CANS

SEASONAL CIDER, WHITE CLAW, MODELO
ESPECIAL, RAINIER, GUINNESS, COORS LIGHT,
CRISPY KING PILSNER, BLUE MOON
NON-ALCOHOLIC BEER (ROTATING) -6

COCKTAILS

THE SMOKED OLD FASHIONED: Angostura bitters, Evan Williams Bourbon, smoked brown sugar simple syrup, smoked orange juice. - 12 - Try it with Elijah Craig Small Batch Bourbon! - 15

BRUISED CHERRY MANHATTAN: Angostura bitters, Peychaud's bitters, sweet vermouth, Luxardo Maraschino Liqueur, and Elijah Craig Bourbon - 13

TEXAS MARGARITA: Fresh squeezed lime juice, triple sec & Lunazul Tequila. Try it spicy w muddled Jalapeno- 11
Try a Grande with 3oz of tequila - 13

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. - 11
-Try our Beef Bacon and Pickled Egg Bloody Mary!! - 14

TIPSY SMOKED SWEET TEA: Texas Vodka, smoked brown sugar simple syrup, fresh brewed iced tea. Try it with Western Son Peach Vodka! – 11