



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!***

SALAD

SPICY CAESAR with CORNBREAD CRUMBLES — 7
add **CHICKEN — 11**
add **BRISKET or PULLED PORK — 14**

BREAKFAST TACOS

8am-11am / \$4.75 each
Potato, Egg, and Cheese on a warm flour tortilla with brisket, sausage, or beef bacon

BBQ PLATES

comes with 1 side

BRISKET — Half Pound of Double R Ranch choice grade, seasoned with salt and pepper — 17

PORK RIBS — Smoked and dry rubbed with our custom spice blend — 16.50

SAUSAGE (pork and beef) — Choice of 2, jalapeño cheddar or original — 14

PULLED PORK — Savory, moist and pulled in small batches — 14

DOUBLE TROUBLE — Choice of any 2 meats and choice of 1 side — 21

Fixin's and utensils available at self-serve bar — white bread, pickles, onions, jalapeños

A LA CARTE

available by the full, ½, and ¼ pound

BRISKET Double R Ranch — 25/LB

PULLED PORK — 21/LB

PORK SPARERIBS (1 rack is about 3 lbs.) — 14/LB

SAUSAGE LINK Jalapeño Cheddar or Hot Link — 5

BBQ SANDWICHES & TEXAS TACOS

toasted brioche bun with a dab of slaw or flour tortillas with pico de gallo and crema

PULLED PORK — Dry Rub, Juicy
SAUSAGE — Jalapeño Cheddar or Hot Link
BRISKET — Double R Ranch, Salt, Pepper

SIDES - 4

Remoulade **COLESLAW**

TEXAS CAVIAR (Black-Eyed Pea Salad)

Queso **MAC N CHEESE**

Gramma's **COLLARD GREENS**

Mustardy **POTATO SALAD**

Jack's Famous **CHILI**

SWEET THINGS

PECAN PIE: 1996 TEXAS STATE FAIR CHAMP — 6
Fresh Chantilly Cream

HALF SLICE — 3.75

WHOLE PIE — 29

BOTTLES AND CANS

Coke, Diet Coke, and Sprite Cans — 2.5

Cock-n-Bull Gigger Beer Bottle — 3

Topo Chico Mineral Water Bottle — 3

Dasani Bottled Water — 2

DID YOU KNOW JACK CATERERS?!

From individually packaged business lunches to festive formal weddings, casual group catering to professional in-office celebrations, we can do it all! Buffets, Bars and BBQ are what we do best. Contact the lovely Vivien Sanchez at catering@jacksbbq.com to chat about your event! See our Catering menus at <https://jacksbbq.com/catering-events/> or scan the QR Code Below

