

JACK'S

BBQ



COCKTAILS

WHISKEY

SMOKED OLD FASHIONED | \$13 with JACK'S PRIVATE BARREL \$16

BITTERS, SMOKED BROWN SUGAR SIMPLE SYRUP, SMOKED ORANGE JUICE, BOURBON

BRUISED CHERRY MANHATTAN | \$14

ANGOSTURA AND PEYCHAUD'S BITTERS, SWEET VERMOUTH, LUXARDO, JACK'S PRIVATE BARREL

TEQUILA

SCRATCH MARGARITA | REGULAR—\$12 | GRANDE—\$14.5

LIME, TRIPLE SEC, 100% AGAVE BLANCO TEQUILA

SPICY SCRATCH MARGARITA | REGULAR—\$12 | GRANDE—\$14.5

LIME, TRIPLE SEC, INFUSED 100% AGAVE BLANCO TEQUILA

VODKA

SPIKED SMOKED SWEET TEA | \$12

SMOKED BROWN SUGAR SIMPLE SYRUP, ICED TEA, VODKA

JACK'S BLOODY MARY | \$12

SPICY BBQ SAUCE, HORSERADISH, TABASCO, WORCESTERSHIRE, OLIVE JUICE, GARLIC, BLACK PEPPER

LOAD IT UP! ADD BEEF BACON, PICKLED EGG — \$4

APPETIZERS

- THE FRIED PICKLE JAR \$11** | OKRA, HOMEMADE PICKLES, AND JALAPEÑOS
- KING RANCH CHICKEN DIP \$12** | JACK'S TWIST ON THE CLASSIC KING RANCH CHICKEN CASSEROLE
- BUTTERMILK HUSHPUPIES \$9** | GOLDEN BROWN, PIPING HOT, TARTAR SAUCE AND HONEY BUTTER
- QUESO & CHIPS \$9** | QUESO WITH PIT-SMOKED PEPPERS AND TOMATOES *ADD BRISKET — \$3*
- SALSA & CHIPS \$5** | HATCH CHILE SALSA WITH A SLIGHT TEXAS KICK
- BILLIONAIRE BEEF BACON \$10** | HOUSE-CURED AND SMOKED BEEF BELLY BACON
- GRANDE NACHOS \$14** | *WITH BRISKET, CHICKEN, OR PORK — \$21*
- LONESTAR FRIES \$8** | *LOADED WITH QUESO AND BEEF BACON — \$14.5*
- TEXAS CHILI BOWL \$11** | ALL MEAT. NO BEANS! TOPPED WITH CHEESE, ONIONS, AND SOUR CREAM
- FRITO PIE \$8** | JACK'S TEXAS CHILI SMOTHERED OVER A BAG OF FRITOS
- SMOKED CHICKEN WINGS \$13** | BRINED & SMOKED. CHOOSE NAKED, KICKIN', OR CARAMELIZED FISH SAUCE

★ SALADS ★

- TEXAS WEDGE \$15** | SMOKED BEEF BELLY BACON, GRAPE TOMATOES, SCALLIONS, AND HOMEMADE BLUE CHEESE DRESSING | STARTER SALAD - \$9
- SPICY CAESAR \$12** | CRISP ROMAINE, PARMESAN, CORNBREAD CRUMBLES, HOMEMADE CAESAR DRESSING
ADD CHICKEN — \$3 *ADD BRISKET OR PULLED PORK — \$6* | STARTER SALAD - \$8

A LA CARTE

- DOUBLE R RANCH BRISKET (1), (½), (¼) LB — \$31 / \$18 / \$12**
- PULLED PORK (1), (½), (¼) LB — \$24.75 / \$15 / \$9**
- PORK SPARE RIBS (PER LB, 1 RACK = ABOUT 3 LBS.) — \$18.75/LB**
- SAUSAGE LINKS (2) — \$12**
- CHICKEN (HALF), (WHOLE) — \$16 / \$28**
- SHINER BOCK SHROOMS — \$23/LB**
- THE BEEF RIB (THURSDAYS) — \$34/LB**

BEER / WINE

DRAFT BEER

SHINER BOCK, MANNY'S PALE ALE, TOP CUTTER IPA, IRISH DEATH

PLEASE ASK YOUR SERVER ABOUT OUR ROTATING TAPS

ALL DRAFTS \$7.5 | PITCHERS ARE AVAILABLE

BOTTLES / CANS

PLEASE ASK YOUR SERVER FOR OUR ROTATING SELECTION

DOMESTIC \$6 | CRAFT \$6.5

WINE

PLEASE ASK YOUR SERVER FOR SELECTION OF WHITE, SPARKLING, AND ROSE

JACK'S RIBEYE RED, WASHINGTON BLEND \$10 | \$35

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE, DR. PEPPER, GINGER BEER, ROOT BEER | \$4

ICED TEA | \$4

SMOKED SWEET TEA | \$4.5

FRESH SQUEEZED LEMONADE | \$4.5

ARNOLD PALMER | \$4.5

COFFEE, HOT TEA | \$3.5

BBQ SAUCE

TAKE HOME A BOTTLE OF JACK'S BBQ SIGNATURE SAUCE TODAY! | \$8

A GRATUITY OF 20% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8 OR MORE.
100% OF THIS GRATUITY IS PAID TO THE EMPLOYEES WHO SERVED YOU TODAY.



Jack's

CHICKEN SHACK

TENDER BASKETS

FRESH. NEVER FROZEN, QUARTER POUND CHICKEN TENDERS. BUTTERMILK BRINED AND FRIED EXTRA CRISPY. NEED A LITTLE FIRE IN YOUR LIFE? ORDER THEM KICKIN' STYLE. DON'T FORGET THE DIPPIN' SAUCES: SMOKED HONEY MUSTARD, ROASTED GARLIC RANCH, BLACK PEPPER BBQ, & OUR ALMOST WORLD-FAMOUS LICKIN' SAUCE. INCLUDES CHOICE OF A SIDE.

1 TENDER - \$12.99 | 2 TENDER - \$15.99 | 3 TENDER - \$17.99

WINNER WINNER CHICKEN DINNER \$52.99

8 TENDERS, 4 SIDES, HONEY BUTTER CORNBREAD, AND ALL 4 DIPPIN' SAUCES

SHACK SAMMY, SALAD, & WINGS

SHACK SAMMY \$14.99 | TOASTED BRIOCHE BUN, REMOULADE COLESLAW, & BREAD AND BUTTER PICKLES

CHICKEN FRIED CHOP SALAD \$14.99 | FRIED CHICKEN, CRISP ICEBERG, BELL PEPPERS, BLACK-EYED PEAS, SWEET CORN, CHERRY TOMATOES, SCALLIONS, SHARP CHEDDAR, AND CREAMY ROASTED GARLIC RANCH DRESSING

SMOKED CHICKEN WINGS \$13 | BRINED & SMOKED. CHOOSE NAKED, KICKIN', OR CARAMELIZED FISH SAUCE

HOMEMADE DESSERTS

PEACH COBBLER & ICE CREAM FOR TWO | \$12

PECAN PIE—1996 TEXAS STATE FAIR CHAMP | \$6.5 *A LA MODE* — \$9.5

CHOCOLATE BUTTERMILK PIE | \$6.5 *A LA MODE* — \$9.5

BANANA PUDDING WITH 'NILLA WAFERS | \$6.5

WHOLE PIE | \$29

ICE CREAM *1 SCOOP* — \$4 | *2 SCOOPS* — \$7

BBQ SANDWICHES

TOASTED BRIOCHE BUN WITH A DAB OF SLAW AND A SIDE OF YOUR CHOICE
CHOPPED BRISKET (DALLAS STYLE) | \$19 SLICED BRISKET (AUSTIN STYLE) | \$19
CHICKEN ('SAUCED UP') | \$18 PULLED PORK (DRY RUBBED & JUICY) | \$18
SHINER BOCK SHROOMS | \$18

BRISKET BURGERS

HALF-POUND, DOUBLE R RANCH GROUND BRISKET SEASONED UP, GRILLED MEDIUM
SERVED ON A BUTTERED PUB BUN WITH A SIDE OF YOUR CHOICE
WHATABRISKET \$18.5 | TOMATOES, RED ONION, LETTUCE, AMERICAN CHEESE, AND FANCY SAUCE
ADD BILLIONAIRE BEEF BACON OR PULLED PORK — \$2 ADD SMOKED BRISKET — \$3

BBQ PLATES

CHOICE OF 2 SIDES

*FIXINS AVAILABLE UPON REQUEST — WHITE BREAD, HOMEMADE PICKLES, ONIONS, JALAPEÑOS
BRISKET (AUSTIN-STYLE SLICED, DALLAS-STYLE CHOPPED) \$24 | DOUBLE R RANCH, SEASONED WITH SALT AND PEPPER
PORK RIBS \$23.75 | SMOKED AND DRY RUBBED WITH OUR CUSTOM SPICE BLEND
SAUSAGE (WITH PORK AND BEEF) \$19.5 | CHOICE OF 2, JALAPEÑO CHEDDAR OR HOT LINK
PULLED PORK \$22.75 | SAVORY, MOIST, AND PULLED IN SMALL BATCHES
HALF CHICKEN \$21.5 | LOCALLY RAISED, BRINED, SMOKED, SUPER JUICY
SHINER BOCK SHROOMS \$19.5 | LOCAL, VEGAN, BEER BRAISED OYSTER MUSHROOMS
DOUBLE TROUBLE \$29.75 | CHOICE OF ANY 2 MEATS, CHOICE OF 2 SIDES
THE TEXAS TRINITY \$37 | BRISKET, RIBS AND SAUSAGE, CHOICE OF 2 SIDES
PICNIC \$88 | LOTS OF EVERYTHING! BRISKET, RIBS, SAUSAGE, PULLED PORK, CHICKEN, 4 SIDES

SIDES - \$5.5

REMOULADE COLESLAW
TEXAS CAVIAR (BLACK-EYED PEA SALAD)
GRAMMA'S COLLARD GREENS
JACK'S TEXAS CHILI
BUTTERMILK CORNBREAD

MUSTARDY POTATO SALAD
QUESO MAC N CHEESE
SAVORY RANCH BEANS
SWEET CORN PUDDING
SEASONAL (ASK YOUR SERVER)

TEXAS SIZE SIDES

HUNGRY? DIAL UP
YOUR SIDES TO
12 OZ BOWLS
\$4 — FOR PLATES
\$8 — FOR PICNICS

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!

SPECIALS

THURSDAY | THE BEEF RIB \$34/LB

FRIDAY | BEEF RIB TACOS \$17

EVERY MORNING | BBQ BREAKFAST TACOS \$4.99 EA

JACK CATERERS!!!

FROM INDIVIDUALLY PACKAGED BUSINESS LUNCHES TO THAT PERFECT FARMHOUSE WEDDING. WE HAVE AN OPTION THAT WILL BE PERFECT FOR Y'ALL!

VISIT JACKSBBQ.COM/CATERING-EVENTS TO START CHATTING ABOUT YOUR EVENT!

