

### 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**

KING RANCH CHICKEN DIP \$12 | Jack's twist on the classic King Ranch Chicken Casserole

BUTTERMILK HUSHPUPPIES \$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

JACK'S 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

### 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),  $(\frac{1}{2})$ ,  $(\frac{1}{4})$  LB -\$31/\$18/\$12 PULLED PORK (1),  $(\frac{1}{2})$ ,  $(\frac{1}{4})$  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

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.



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. Inloudes 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 AND SALAD

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

## 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

# 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)



# 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

TUESDAY | Taco Tuesday plate with a side \$16

WEDNESDAY | Brisket Burgers \$18.5

THURSDAY | The Beef Rib \$34/lb

FRIDAY | Beef Rib Tacos \$17 | Smoked Prime Rib Dip \$24

EVERY MORNING | BBQ Breakfast Tacos \$4.99 ea.

## JACK CATERS!!!

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!