

# 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*

# 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**
- CITY LIMITS COBB \$15** | BABY KALE, PICKLED EGG AND RED ONION, SMOKED CHICKEN, ROASTED CORN, BEEF BACON, TOMATO, PEPPER JACK, AVOCADO GREEN GODDESS DRESSING

# 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**
- DOUBLE R RANCH SIGNATURE PRIME RIB (14 oz) WITH 2 SIDES (FRIDAYS AT 5 PM) – \$59**
- 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 BREWS

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 ALE, 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.

# 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 (BEER BRAISED) | \$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  
BACON AND BLUES \$18.5 | BLUE CHEESE BURGER WITH HOMEMADE COFFEE BEEF BACON JAM,  
FRIED ONION STRAWS, AND CHIPOTLE MAYO  
*ADD BILLIONAIRE BEEF BACON OR PULLED PORK — \$2    ADD SMOKED BRISKET — \$3*

# JACK'S TEXAS CHILI

ALL MEAT, NO BEANS! COMES TOPPED WITH CHEESE, ONIONS, AND SOUR CREAM  
CHILI BOWL | \$11      FRITO PIE | \$8

# ★ 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*

# SMOKED & SEARED - DOUBLE R RANCH STEAKS

SIGNATURE GRADE STEAKS WITH 2 SIDES

3 COURSE TOMAHAWK FOR 2 | 2 LB \$120

2 STARTER SALADS | TOMAHAWK STEAK & 2 TEXAS SIZE SIDES | CHOICE OF 1 DESSERT

RIBEYE | 12 oz \$45 - 16 oz \$55

NEW YORK | 12 oz \$35

CHICKEN FRIED NEW YORK WITH HOMEMADE GRAVY | \$29

DOUBLE R RANCH SIGNATURE PRIME RIB | 14 oz \$59 | FRIDAYS STARTING AT 5 PM

## ★ 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

SWEET CORN PUDDING

MUSTARDY POTATO SALAD

QUESO MAC N CHEESE

SAVORY RANCH BEANS

GARLICKY MASHED POTATOES

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!**

## DAILY SPECIALS

EVERY MORNING | BBQ BREAKFAST TACOS \$4.99 EA  
TUESDAY | SMOKED PRIME RIB DIP \$24  
THURSDAY | THE BEEF RIB \$34/LB  
FRIDAY | BURNING BEAST AWARD WINNING BEEF RIB TACOS \$17  
FRIDAY NIGHT | SMOKED PRIME RIB \$59  
SATURDAY | 'HOT MESS' LOADED BAKED POTATO \$19

## 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](http://JACKSBBQ.COM/CATERING-EVENTS) TO START CHATTING ABOUT YOUR EVENT!

