



**JACK'S**  
**BBQ & STEAKHOUSE**

★ **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 AND PICKLED EGG — 4*

## ★ APPETIZERS ★

- THE FRIED PICKLE JAR 11** | OKRA, HOMEMADE PICKLES, AND JALAPEÑOS  
**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*  
**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  
**CHICKEN FRIED CHOP SALAD 15** | FRIED CHICKEN, CRISP ROMAINE, BELL PEPPERS, BLACK-EYED PEAS, SWEET CORN, CHERRY TOMATOES, SCALLIONS, SHARP CHEDDAR, CREAMY ROASTED GARLIC RANCH DRESSING  
**CITY LIMITS COBB 15** | BABY KALE, PICKLED EGG, RED ONION, SMOKED CHICKEN, ROASTED CORN, BEEF BACON, TOMATO, PEPPER JACK, AVOCADO GREEN GODDESS DRESSING

## ★ A LA CARTE ★

- DOUBLE R RANCH BRISKET – 33/LB 18/ HALF LB**  
**PULLED PORK – 25/1LB / 15 HALF LB**  
**PORK SPARE RIBS – 18.75/LB**  
**SAUSAGE LINKS (2) – 12**  
**CHICKEN 28 WHOLE 16 HALF**  
**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 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

PULLED PORK (DRY RUBBED & JUICY) | 17

SLICED BRISKET (AUSTIN STYLE) | 19

SHINER BOCK SHROOMS (BEER BRAISED) | 18

CHICKEN ('SAUCED UP') | 18

## ★ BURGERS, CATFISH, & CHICKEN ★

CHOICE OF 1 SIDE

**THE BURGER 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*

**CATFISH 2 PIECE - 22 | 3 PIECE - 26** | SOUTHERN CORNMEAL FRIED WITH COLESLAW, HOMEMADE TARTAR SAUCE, AND A SIDE OF YOUR CHOICE

**FRIED CHICKEN 2 PIECE - 16 | 3 PIECE - 18** | ¼ LB CHICKEN TENDER, BUTTERMILK BRINED, FRIED EXTRA CRISPY. DIPPIN' SAUCE: SMOKED HONEY MUSTARD, ROASTED GARLIC RANCH, BLACK PEPPER BBQ, LICKIN' SAUCE

**SHACK SAMMY 15** | FRIED CHICKEN TENDER, BRIOCHE BUN, DAB OF SLAW, BREAD & BUTTER PICKLES

## ★ 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 CHAMPION - 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



HELP JACK'S SCHOOL IN MEXICO.  
[HTTPS://USC.MX](https://usc.mx)

ROUND UP YOUR BILL TO HELP PAY  
FOR TUITION FOR THOSE IN NEED

THANKS SO VERY MUCH! - JACK

# ★ BBQ PLATES ★

CHOICE OF 2 SIDES

\*FIXINS AVAILABLE UPON REQUEST — WHITE BREAD, HOMEMADE PICKLES, ONIONS, JALAPEÑOS

**BRISKET** (AUSTIN-STYLE SLICED, DALLAS-STYLE CHOPPED) **24.75** | 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 & CREMINI MUSHROOMS

**DOUBLE TROUBLE** **29.75** | CHOICE OF ANY 2 MEATS

**THE TEXAS TRINITY** **36** | BRISKET, RIBS AND SAUSAGE

**PICNIC** **94** | 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

# ★ SMOKED & SEARED STEAKS ★

CHOICE OF 2 SIDES

★ RIBEYE 33/12oz 39/16oz

★ NEW YORK 31/12oz

★ SIRLOIN TENDER 25/8oz

★ PRIME RIB 43/14oz | FRIDAYS FROM 5 PM

## 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 ★

- ★ EVERY MORNING | BBQ BREAKFAST TACOS 5.50 EA
- ★ MONDAY | SMOKED STEAK TACOS 19
- ★ TUESDAY | SMOKED PRIME RIB DIP 24
- ★ WEDNESDAY | SMOKED WINGS 19/LB
- ★ THURSDAY | THE BEEF RIB 34/LB
- ★ FRIDAY | BEEF RIB TACOS 19 & PRIME RIB AT 5PM

## JACK CATERERS!!!

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



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