



SMOKED OLD FASHIONED | 14 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 HUSHPUPPIES 9 | GOLDEN BROWN, PIPING HOT, TARTAR SAUCE AND HONEY BUTTER

QUESO & CHIPS 9 | QUESO WITH PIT-SMOKED PEPPERS AND TOMATOES ADD CHOPPED BRISKET -3

SALSA & CHIPS 5 | HATCH CHILF SALSA WITH A SLIGHT TEXAS KICK

BILLIONAIRE BEEF BACON 12 | HOUSE-CURED AND SMOKED BEEF BELLY BACON

GRANDE NACHOS 14 | WITH BRISKET, CHICKEN, OR PORK -21

LONESTAR FRIES $8 \mid Loaded$ 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 — 34/LB 19/ HALF LB
PULLED PORK — 15/HALF LB 25/ILB
PORK SPARE RIBS — 18.75/LB
SAUSAGE LINKS (2) — 12
CHICKEN 28 WHOLE 16 HALF
SHINER BOCK SHROOMS — 23/LB
RIB TIPS (LIMITED AVAILABILITY) - 18/LB 10/HALF LB
THE BEEF RIB (THURSDAYS) — 37/LB



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



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) | 19.75
SLICED BRISKET (AUSTIN STYLE) | 19.75
CHICKEN ('SAUCED UP') | 18

PULLED PORK (DRY RUBBED & JUICY) | 18 SHINER BOCK SHROOMS (BEER BRAISED) | 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 $-22 \mid 3$ Piece $-26 \mid$ Southern cornmeal fried with coleslaw, homemade tartar sauce, and a side of your choice

FRIED CHICKEN 2 Piece – 16 | 3 Piece - 20 | $\frac{1}{4}$ 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



* BBQ PLATES *

CHOICE OF 2 SIDES

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

BRISKET (AUSTIN-STYLE SLICED, DALLAS-STYLE CHOPPED) 25.75 | 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 37 | BRISKET, RIBS AND SAUSAGE

PICNIC 98 | Lots of everything! Brisket, Ribs, Sausage, pulled pork, chicken, 4 sides

★ \$10E\$ - 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)



* SMOKED & SEARED STEAKS *

CHOICE OF 2 SIDES

★ RIBEYE 33/12oz 39/16oz

★ NEW YORK 31/120z

★ SIRLOIN TENDER 25/80Z

★ 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!



- ★ EVERY MORNING | BBQ Breakfast Tacos 5.50 ea
 - **★ MONDAY** | SMOKED STEAK TACOS 19
 - **★ TUESDAY** | Smoked Prime Rib Dip 24
 - ★ WEDNESDAY I SMOKED WINGS 15/LB
 - ★ THURSDAY | THE BEEF RIB 37/LB
 - ★ FRIDAY | BEEF RIB TACOS 19 & PRIME RIB AT 5PM

JACK CATERS!!!

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 TO START CHATTING ABOUT YOUR EVENT!