



## ★ COCKTAILS ★

### WHISKEY

**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—14 | GRANDE—16.5**

LIME, TRIPLE SEC, 100% AGAVE BLANCO TEQUILA

**SPICY SCRATCH MARGARITA | REGULAR—14 | GRANDE—16.5**

LIME, TRIPLE SEC, INFUSED 100% AGAVE BLANCO TEQUILA

### VODKA

**SPIKED SMOKED SWEET TEA | 14**

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 ★

**BUTTERMILK HUSHPUPPIES** 9 | GOLDEN BROWN, PIPING HOT, TARTAR SAUCE AND HONEY BUTTER

**QUESO & CHIPS** 9 | QUESO WITH PIT-SMOKE PEPPERS AND TOMATOES *ADD CHOPPED BRISKET – 3*

**SALSA & CHIPS** 6 | HATCH CHILE SALSA WITH A SLIGHT TEXAS KICK

**BILLIONAIRE BEEF BACON** 13 | 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

# ★ A LA CARTE ★

**DOUBLE R RANCH BRISKET** – 34/LB 19/HALF LB

**PULLED PORK** – 15/HALF LB 25/1LB

**PORK SPARE RIBS** – 18.75/LB

**SAUSAGE LINKS (2)** – 13

**CHICKEN** 28 WHOLE 16 HALF

**SHINER BOCK SHROOMS** – 23/LB

**RIB TIPS (LIMITED AVAILABILITY)** - 18/LB 10/HALF LB

**THE BEEF RIB (THURSDAYS/SUNDAYS)** - 69 EA (1.5-2 LB)

★ BEER / WINE ★

DRAFT BEER

SHINER BOCK, MANNY'S PALE ALE, TOP CUTTER IPA, MODELO

ALL DRAFFTS 7.5 | PITCHERS ARE AVAILABLE

BOTTLES/CANS

PLEASE ASK YOUR SERVER FOR OUR ROTATING SELECTION

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.

# ★ BBQ SANDWICHES ★

TOasted on a 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

# ★ WAGYU BURGER ★

FRESH WAGYU GROUND BEEF. SEASONED, SEARED AND SERVED ON A BUTTERED Brioche BUN WITH A SIDE OF YOUR CHOICE

TOMATOES, RED ONION, LETTUCE, AMERICAN CHEESE, AND FANCY SAUCE | 18.5

ADD BILLIONAIRE BEEF BACON OR PULLED PORK - 2 ADD SMOKED BRISKET - 3

# ★ HOMEMADE DESSERTS ★

PEACH COBBLER & ICE CREAM FOR TWO | 12

PECAN PIE - 1996 TEXAS STATE FAIR CHAMP | 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) **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** **22.75** | 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** **38** | BRISKET, RIBS AND SAUSAGE

**PICNIC** **98** | LOTS OF EVERYTHING! BRISKET, RIBS, SAUSAGE, PULLED PORK, CHICKEN, 4 SIDES

## ★ SIDES - 5.5 ★

**REMOLADE 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 ★

- ★ **EVERY MORNING** | BBQ BREAKFAST TACOS 5.50 EA
- ★ **MONDAY** | SMOKED STEAK TACOS 19
- ★ **TUESDAY** | SMOKED PRIME RIB DIP 24
- ★ **WEDNESDAY** | THE WAGYU BRISKET EXPERIENCE
- ★ **THURSDAY/SUNDAY** | THE BEEF RIB 69 EA (1.5-2 LB)
- ★ **FRIDAY** | BEEF RIB TACOS 19
- ★ **SATURDAY** | WAGYU BRISKET FAJITAS 34

## ★ 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!