

# JACK'S

BBQ



## ★ 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, HORSE RADISH, 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-SMOKED 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 DRAFTS 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 ★

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)

### 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 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](https://jacksbbq.com/catering-events) TO START CHATTING ABOUT YOUR EVENT!