



JACK'S

BBQ & STEAKHOUSE

★ 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 ★

THE FRIED PICKLE JAR 12 | OKRA, HOMEMADE PICKLES, AND JALAPEÑOS

BUTTERMILK HUSHPUPIES 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

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 25/1LB

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, 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) | 19.75

PULLED PORK (DRY RUBBED & JUICY) | 18

SLICED BRISKET (AUSTIN STYLE) | 19.75

SHINER BOCK SHROOMS (BEER BRAISED) | 18

CHICKEN ('SAUCED UP') | 18

★ WAGYU 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 - 20 | 1/4 LB CHICKEN TENDER, BUTTERMILk BRINED, CHOOSE KICKIN' OR ORIGINAL. 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) **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 & CREAMINI 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

THE MEATQUAKE **189** | EVERYTHING FROM THE PICNIC ABOVE PLUS BEEF BACON, FRIED CHICKEN, FRIED CATFISH, CHOPPED BRISKET, RIB TIPS AND SIDES ARE TEXAS-SIZED

★ SIDES - 5.5 ★

REMOLADE 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 35/12oz 42/16oz

★ NEW YORK 34/12oz

★ JACK'S SECRET WAGYU TENDER 29/8 oz

★ 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** | THE WAGYU BRISKET EXPERIENCE
- ★ **THURSDAY/SUNDAY** | THE BEEF RIB 69 EA (1.5-2 LB)
- ★ **FRIDAY** | BEEF RIB TACOS 19 & PRIME RIB AT 5PM
- ★ **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 TO START CHATTING ABOUT YOUR EVENT!