

# 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, HORSERADISH, TABASCO, WORCESTERSHIRE, OLIVE JUICE, GARLIC, BLACK PEPPER

## ★ 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-SMOKED PEPPERS AND TOMATOES *ADD CHOPPED BRISKET – 3*
- SALSA & CHIPS 6 | HATCH CHILE SALSA WITH A SLIGHT TEXAS KICK
- GRANDE NACHOS 14 | *WITH BRISKET, CHICKEN, OR PORK – 21*
- LONESTAR FRIES 8 | *LOADED WITH QUESO AND PORK BACON – 14.5*

## ★ SALAD ★

- 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         | PORK SPARE RIBS – 17.75/LB                  |
| PULLED PORK – 15/HALF LB 25/1LB                    | THE BEEF RIB (THURS/SUN) - 69 EA (1.5-2 LB) |
| SAUSAGE LINKS (2) – 13                             |   |
| RIB TIPS (LIMITED AVAILABILITY) - 18/LB 10/HALF LB |   |
| CHICKEN 28 WHOLE 16 HALF                           |   |



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

## ★ BEER / WINE ★

### DRAFT BEER

SHINER BOCK, MANNY'S PALE ALE, TOP CUTTER IPA  
PLEASE ASK YOUR SERVER ABOUT OUR ROTATING TAPS  
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 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.



## ★ TENDER BASKETS ★

FRESH. NEVER FROZEN, QUARTER POUND CHICKEN TENDERS. BUTTERMILK BRINED AND FRIED EXTRA CRISPY. NEED A LITTLE FIRE IN YOUR LIFE? ORDER THEM KICKIN' STYLE. DON'T FORGET THE DIPPIN' SAUCES: SMOKED HONEY MUSTARD, ROASTED GARLIC RANCH, BLACK PEPPER BBQ, & OUR ALMOST WORLD-FAMOUS LICKIN' SAUCE. INCLUDES CHOICE OF A SIDE.

1 TENDER - 13 | 2 TENDER - 16 | 3 TENDER - 20

**WINNER WINNER CHICKEN DINNER 53**

8 TENDERS, 4 SIDES, HONEY BUTTER CORNBREAD, AND ALL 4 DIPPIN' SAUCES

## ★ SHACK SAMMY ★

**SHACK SAMMY 14.99** | TOASTED BRIOCHE BUN, REMOULADE COLESLAW, & BREAD AND BUTTER PICKLES

## ★ HOMEMADE DESSERTS ★

**PEACH COBBLER & ICE CREAM FOR TWO | 12**

**PECAN PIE—1996 TEXAS STATE FAIR CHAMP | 5.5** *A LA MODE — 9.5*

**BANANA PUDDING WITH 'NILLA WAFERS | 5.5**

**WHOLE PIE | 29**

**ICE CREAM** *1 Scoop — 4 | 2 Scoops — 7*



## ★ 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

PULLED PORK (DRY RUBBED & JUICY) | 17

CHICKEN ('SAUCED UP') | 18

## ★ THE BURGER ★

**THE BURGER 18.5** | GROUND WAGYU SEASONED, SEARED, AND SERVED ON A BUTTERED BRIOCHE BUN

WITH A SIDE OF YOUR CHOICE. TOMATOES, RED ONION, LETTUCE, AMERICAN CHEESE, AND FANCY SAUCE

*ADD PORK BACON OR PULLED PORK — 2    ADD SMOKED BRISKET — 3*

## ★ 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 22.75** | 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 21.75** | SAVORY, MOIST, AND PULLED IN SMALL BATCHES

**HALF CHICKEN 22.75** | LOCALLY RAISED, BRINED, SMOKED, SUPER JUICY

**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

SAVORY RANCH BEANS

SWEET CORN PUDDING

QUESO MAC N CHEESE

BUTTERMILK CORNBREAD

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

★ THURSDAY/SUNDAY | THE BEEF RIB 69 EA (1.5-2 LB)

★ FRIDAY | BEEF RIB TACOS 19

## 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!