



★ 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-SMOKE 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 DRAFFTS 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 ★

REMOLADE COLESLAW

QUESO MAC N CHEESE

SAVORY RANCH BEANS

BUTTERMILK CORNBREAD

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

★ **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 TO START CHATTING ABOUT YOUR EVENT!