

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 | 15

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 | 14

SPICY BBQ SAUCE, HORSERADISH, TABASCO, WORCESTERSHIRE, OLIVE JUICE, GARLIC, BLACK PEPPER

LOAD IT UP! ADD BEEF BACON AND PICKLED EGG — 4

★ APPETIZERS ★

- 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
- 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 OR REGULAR CAESAR SALAD 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 - 20/HALF LB 35/LB**
- PULLED PORK - 16/HALF LB 26/1LB**
- PORK SPARE RIBS - 20.75/LB**
- SAUSAGE LINKS (2) - 13**
- CHICKEN - 18 HALF 29 WHOLE**
- SHINER BOCK SHROOMS - 23/LB**
- RIB TIPS (LIMITED AVAILABILITY) - 11/HALF LB 18/LB**
- THE BEEF RIB (THURSDAYS/SUNDAYS) - 69 EA (1.5-2 LB)**
- PORK COLLAR STEAK w KSAUCE - 16 HALF LB 26/LB**
- BBQ GLAZED CHICKEN - 10/HALF LB 16/LB**

★ BEER / WINE ★

DRAFT BEER

PLEASE ASK YOUR SERVER ABOUT OUR ROTATING SELECTION

PITCHER BEER 28

ALL DRAFTS 7.5

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 – REGULAR, DIET, ZERO, 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 CHEESEBURGER ★

THE BURGER 18.5 | GROUND WAGYU SEASONED, SEARED, AND SERVED ON A BUTTERED BRIOCHE BUN WITH TOMATOES, RED ONION, LETTUCE, AMERICAN CHEESE, FANCY SAUCE AND A SIDE OF YOUR CHOICE

ADD 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

JACK MATCHES ALL DONATIONS

THANKS SO VERY MUCH! - JACK

★ NEW ITEMS ★

PORK COLLAR STEAK w K-SAUCE CHOICE OF 2 SIDES | 22.75

BBQ GLAZED CHICKEN CHOICE OF 2 SIDES | 17.75

SMOKED BOLOGNA SANDWICH | 14
WITH SIDE AND SODA 16

★ BBQ PLATES ★

CHOICE OF 2 SIDES

*FIXINS AVAILABLE UPON REQUEST — WHITE BREAD, HOMEMADE PICKLES, ONIONS, JALAPEÑOS
BRISKET (AUSTIN-STYLE SLICED, DALLAS-STYLE CHOPPED) 26.75 | DOUBLE R RANCH, SEASONED WITH SALT AND PEPPER

PORK RIBS 24.75 | 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 23.50 | SAVORY, MOIST, AND PULLED IN SMALL BATCHES

HALF CHICKEN 23.50 | LOCALLY RAISED, BRINED, SMOKED, SUPER JUICY

SHINER BOCK SHROOMS 19.5 | LOCAL, VEGAN, BEER BRAISED OYSTER & CREMINI MUSHROOMS

DOUBLE TROUBLE 30.75 | CHOICE OF ANY 2 MEATS

THE TEXAS TRINITY 39 | BRISKET, RIBS AND SAUSAGE

PICNIC 104 | 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**

GARLICKY **MASHED POTATOES**

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!