
JACK ALLEN'S CURBSIDE MENU

We hope you enjoy our menu! Please be ready with your full order when you call.

STARTERS

House-Made Pimiento Cheese	6.99
<i>served with flatbread crackers</i>	
Carl & Deanna Miller's Layered Chunky Queso	8.99
<i>green chile pork, queso, guacamole</i>	
Your purchase helps Jack Allen's support The Lone Star Paralysis Foundation	
Smashed Guacamole	9.99
<i>pumpkin seeds, Cotija cheese, tortilla chips</i>	
<i>(add a side of salsa for a buck)</i>	
Chips & Salsa	2.99
<i>chunky, roasted sonora salsa</i>	
Smoked Barbacoa Quesadilla	9.99
<i>slow roasted barbacoa, pepper jack cheese</i>	
<i>onions, peppers, JAK slaw</i>	
Today's Soup	cup 4.99
	bowl 6.99

GIT YOUR GREENS

Country Club Fancy Chicken Salad	14.99
<i>grilled achiote chicken, figs, pears, spicy walnuts</i>	
<i>bleu cheese crumbles, champagne vinaigrette</i>	
Twisted Cobb Salad	14.99
<i>grilled achiote chicken, roasted corn</i>	
<i>grape tomatoes, Cotija cheese, pumpkin seeds</i>	
<i>ranch vinaigrette, homemade corn nuts</i>	
Ruby Red Trout Salad	16.99
<i>sun dried tomato vinaigrette, veggie-studded rice</i>	
<i>goat cheese cream</i>	
Tom's House Salad	4.99
<i>romaine lettuce, grape tomatoes, cucumbers</i>	
<i>your choice of ranch, ranch vinaigrette</i>	
<i>or champagne vinaigrette</i>	

JAK ORIGINALS

Baja-Style Fish Tacos	14.99
<i>grilled fish, avocado, pico de gallo, JAK slaw</i>	
<i>veggie-studded rice, black beans</i>	
Slow-Braised Beef Barbacoa Enchiladas	14.99
<i>onions, peppers, roasted poblano cream sauce</i>	
<i>veggie-studded rice, black beans, escabeche</i>	
5 Cheese Macaroni and Chicken	16.99
<i>twisted elbow macaroni, achiote chicken</i>	
13 Spiced Chicken Pasta	16.99
<i>red pepper linguine, spinach linguine, fresh jalapeño</i>	
<i>chipotle cream sauce, Cotija cheese</i>	
Tejana Enchilada	13.99
<i>slow roasted chicken Tinga, ranchero cream sauce</i>	
<i>jack cheese, fried egg, veggie-studded rice, black</i>	
<i>beans</i>	
	13.99
Chicken Fried Chicken	
<i>an even better twist on the classic, smothered in green</i>	
<i>chile gravy, chunky smashers, Chef's veggies</i>	

SOUTH TEXAS TACOS

corn tortillas, black beans, veggie-studded rice, pico, guacamole

Slow-Roasted Green Chile Pork Tacos	11.99
Seared Premium Steak Tacos*	16.99
Chile Mango Shrimp Tacos	13.99
Slow-Roasted Chicken Tinga Tacos	11.99
Grilled Farm Veggies Plus Portabella Tacos	10.99

IN THE BUN

with your choice of russet fries or sweet potato fries

Killer Cheeseburger*	12.99
<i>Swiss cheese, Russian dressing, iceberg lettuce, tomatoes</i>	
Fat Jack Burger*	12.99
<i>hickory sauce, cheddar cheese, bacon onion, dill pickles, jalapeño mayonnaise</i>	
Green Chile Cheeseburger*	12.99
<i>green chiles, Jack cheese, dill pickles, jalapeño mayonnaise</i>	
Gerald's Hippy Turkey Burger	11.99
<i>whole wheat bun, arugula, bacon Swiss cheese, Russian dressing, tomatoes</i>	
Grilled Veggie Sandwich	10.99
<i>whole wheat bun, grilled portabella, zucchini Swiss cheese, tomatoes, Russian dressing</i>	

HOUSE-MADE DESSERTS

Blondie Pie	7.99
<i>Warm, gooey pie with chunks of white chocolate and walnuts. Baked in a flaky pie crust. Served with Amy's Mexican vanilla ice cream, chocolate ganache and caramel sauces.</i>	
Torte	7.99
<i>Our gluten free dessert option! A rich, dense fudge truffle-like cake. Glazed with chocolate ganache. Served cold with Mexican vanilla whipped cream and raspberry sauce.</i>	

Jack Allen's Cookbook	25.00
<i>Celebrate the Tastes of Texas at home! We're offering our Jack Allen's kitchen cookbook at a discount with to-go orders.</i>	

**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

BEVERAGES TO GO

Fresh Squeezed Lemonade

glass 4
quart 8

COCKTAILS

Margarita 9
*100% Agave Tequila, housemade n/a Orange liqueur,
fresh lime rita mix*

Tito's Sparkling Lemonade 8
Tito's Handmade Vodka, hand squeezed lemonade, Topo Chico

WINE BY THE BOTTLE

ROSÉ

Domaine Ott By.Ott Rosé *France* 35
McPherson Rosé *Texas* 24

BUBBLES

Gloria Ferrer Blanc de Blancs *Carneros* 34

WHITES

Mezzacorona Pinot Grigio IGT *Italy* 21
Wine by Joe Pinot Gris *Willamette Valley* 24
Chateau St. Michelle Riesling *Columbia Valley* 21
Sterling Sauvignon Blanc *Napa Valley* 28
Pascal Jolivet Sauvignon Blanc *France* 38
Talbott 'Kali-Hart' Chardonnay *Monterey* 36
Rombauer Chardonnay *Carneros* 50

REDS

Van Duzer Pinot Noir *Willamette Valley* 42
Hahn Estate 'SLH' Pinot Noir *Santa Lucia Highlands* 38
SR 262 Merlot *Columbia Valley* 24
Hook & Ladder Red Blend *Russian River Valley* 30
Farmstead Cabernet Sauvignon *Napa Valley* 50
Don David Reserve Malbec *Argentina* 30

BEER

Import & Texas Craft 6pk \$16 / Domestic 6pk \$12

TEXAS

Buckethead IPA
Convict Hill Stout
Eastciders Original
Firemans #4 Light
Pearl-Snap Pilsner
Shiner Bock

IMPORT

Dos Equis Lager
Pacifico
Stella Artois
St. Pauli Girl N/A

DOMESTIC

Blue Moon
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Omission Pale Ale GF