

JACK ALLEN'S KITCHEN MENU

MARGARITAS

House Frozen Margarita	8
<i>Monte Albán 100% Agave Silver, Leroux Triple Sec, lime</i>	
Flavored Frozen Margaritas	8.5
<i>Strawberry, mango, pomegranate sangria, black cherry</i>	
Ruta Rita	9
<i>House Frozen, floater of Ruta 22 Malbec</i>	

Jack's Signature House Rocks	7.5
<i>Lunazul 100% Agave Silver, Leroux Triple Sec, lime</i>	
Tom's Favorite	8.5
<i>Herradura Silver, Cointreau, lime</i>	
Agave "Skinny" Cocktail	9
<i>Espolon Reposado, lime, organic agave nectar</i>	
Mango-Habanero Rita	9
<i>Dulce Vida Reposado, Paula's Texas Orange habanero, mango, lime</i>	
Jack's Mexican Martini	10
<i>Hornitos Reposado, Cointreau, olive, lime, served shaker style</i>	

HILL COUNTRY SIPPERS

Moscow Mule	8
<i>Dripping Springs Vodka, Maine Root Ginger Brew, lime</i>	
Tito's Sage & Grapefruit Splash	8.5
<i>Tito's Handmade Vodka, elderflower liqueur, sage, grapefruit</i>	
Pomegranate Sangria	6
<i>BV Merlot, Patron Citronge Orange, pomegranate juice, lime, lemon</i>	

- HAND SELECTED SINGLE BARRELS -

WhistlePig Rye, VT 18 121.4 PROOF 60.7% ABV Barrel No. 2750 • 10.5YR No. 2452 • 10.5YR Nose: <i>allspice</i> <i>dried cherry</i> Taste: <i>butterscotch</i> <i>vanilla</i> <i>spice</i>	Garrison Brothers, TX 20 94 PROOF 47% ABV Barrel No. 4460 • 5YR No. 4077 • 5 YR No. 4415 • 5YR No. 4204 • 5YR Nose: <i>sweet corn</i> <i>toasted marshmallow</i> - Taste: <i>toffee</i> <i>graham cracker</i>
Russell's Reserve, KY 13 110 PROOF 55% ABV Barrel No. 18-0774 • 10YR Nose: <i>skor bar</i> <i>honeycomb</i> Taste: <i>vanilla</i> <i>sweet tobacco</i>	George Dickel, TN 11 103 PROOF 51.5% ABV Barrel No. 08D09 • 9YR Nose: <i>sweet corn</i> <i>hay</i> <i>caramel</i> <i>oak</i> Taste: <i>s'mores</i> <i>kettle corn</i>
Maker's Mark Private Select, KY 15 108.4 PROOF 54.2% ABV NOSE: <i>MOLASSES</i> <i>CARAMEL</i> Taste: <i>tobacco</i> <i>earth</i> <i>nutmeg</i>	Treaty Oak Red Handed, TX 10 Distilled in KY (3YR), VA (6YR), TN (13YR) 95 PROOF 47.5% ABV Nose: <i>almond</i> <i>pear</i> <i>brown sugar</i> Taste: <i>butterscotch</i> <i>honeybaked</i>
Elijah Craig Bourbon, KY 10 94 PROOF 47% ABV Barrel No. 5293175 • 10YR Nose: <i>citrus</i> <i>almond</i> <i>raisin bran</i> Taste: <i>honey</i> <i>vanilla</i> <i>nutmeg</i>	Savage & Cooke Burning Chair, CA 11 Distilled in TX, IN, KY 88 PROOF 44% ABV Barrel No. 11 • 4YR Nose: <i>brown sugar</i> <i>toasty oak</i> Taste: <i>vanilla bean</i> <i>baked apples</i>
Buffalo Trace, KY 10 90 PROOF 45% ABV Barrel No. 088 • 8YR Nose: <i>vanilla</i> <i>mint</i> <i>molasses</i> Taste: <i>brown sugar</i> <i>spice</i> <i>toffee</i>	*Neat and rocks pours are 2 oz. *Old Fashioned Manhattan Boulevardier add \$2

Fresh Squeezed Lemonade	4
<i>Hand squeezed daily</i>	
Richard's Rainwater Topo Chico	3.5
Fever-Tree Tonic Maine Root Ginger Brew	

WINE

BUBBLES

GL / BT

Segura Viudas <i>Rosé Cava (187ml)</i>	<i>Spain</i>	9
Lunetta <i>Prosecco (187ml)</i>	<i>Italy</i>	10
La Marca <i>Prosecco</i>	<i>Italy</i>	32
Roederer <i>Brut Premier Champagne</i>	<i>France</i>	75

WHITES / ROSÉ

Coté Mas <i>Rosé</i>	<i>France</i>	7 / 28
Barone Fini <i>Pinot Grigio</i>	<i>Italy</i>	8 / 32
Whitehaven <i>Sauvignon Blanc</i>	<i>New Zealand</i>	11 / 44
Toad Hollow <i>Unoaked Chardonnay</i>	<i>Mendocino</i>	9 / 36
Rodney Strong <i>Chardonnay</i>	<i>Sonoma</i>	10 / 40
Jordan <i>Chardonnay</i>	<i>Russian River Valley</i>	65

REDS

Cherry Pie <i>Pinot Noir</i>	<i>California</i>	12 / 48
Etude Estate <i>Pinot Noir</i>	<i>Carneros</i>	70
William Chris <i>'Skeleton Key' Red</i>	<i>Texas</i>	44
Becker <i>Tempranillo</i>	<i>Texas</i>	9 / 36
Ramón Bilbao <i>Tempranillo</i>	<i>Spain</i>	40
Liberty School <i>Cabernet Sauvignon</i>	<i>Paso Robles</i>	10 / 40
Goldschmidt <i>Cabernet Sauvignon</i>	<i>Alexander Valley</i>	13 / 52
Austin Hope <i>Cabernet Sauvignon</i>	<i>Paso Robles</i>	65
Alexander Valley <i>'Redemption' Zinfandel</i>	<i>Dry Creek Valley</i>	42
Ruta 22 <i>Malbec</i>	<i>Argentina</i>	8 / 32
Stags' Leap Winery <i>Petite Sirah</i>	<i>Napa Valley</i>	70
Warren's Otima <i>10 Year Tawny Port</i>	<i>Portugal</i>	8

BOTTLES, CANS & TAP

TEXAS ON TAP

Alibi Blonde

(Circle Brewing Co.)

Thirsty Goat Amber

(Thirsty Planet Brewing Co.)

Stash IPA

(Independence Brewing Co.)

Hans' Pils German Pilsner

(Real Ale Brewing Co.)

Live Oak Hefeweizen

(Live Oak Brewing Co.)

Seasonal Draft

(Various local breweries)

TEXAS

Buckethead IPA
Convict Hill Stout
Eastciders Dry Cider
Firemans #4 Light
Lone Star
Pearl-Snap Pilsner
Shiner Bock

DOMESTIC

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

IMPORT

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

STARTERS

House-Made Pimiento Cheese <i>served with flatbread crackers</i>	6.99
Chicken Nachitos <i>slow roasted chicken, refried black beans American cheese, Cotija cheese, pickled jalapeños</i>	9.99
Crunchy Catfish and Slaw <i>farm-raised, flash fried, chipotle-spiked tartar sauce</i>	12.99
Spinach Gorgonzola Ravioli <i>walnut pesto cream sauce, grated Parmesan chipotle puree, grilled ciabatta bread</i>	11.99
Crispy Chicken Lollipops <i>butter milk fried chicken thighs, Guajillo honey mustard glaze, JAK's slaw</i>	7.99
Barbacoa Stackers <i>slow roasted barbacoa, refried black beans, Jack cheese JAK slaw, Cotija cheese</i>	9.99
Carl & Deanna Miller's Layered Chunky Queso <i>green chile pork, queso, guacamole</i> Your purchase helps Jack Allen's support The Lone Star Paralysis Foundation	8.99
Smashed Guacamole <i>pumpkin seeds, Cotija cheese, tortilla chips (add a side of salsa for a buck)</i>	9.99
Smoked Barbacoa Quesadilla <i>slow roasted barbacoa, pepper jack cheese onions, peppers, JAK slaw</i>	9.99
Jalapeño Crab Dip <i>baked crab, cream cheese, jalapeños, bacon gratin</i>	13.99
Chips & Salsa <i>chunky, roasted sonora salsa</i>	2.99
Today's Soup	cup 4.99 bowl 6.99

GIT YOUR GREENS

Country Club Fancy Chicken Salad <i>grilled achiote chicken, figs, pears, spicy walnuts bleu cheese crumbles, champagne vinaigrette</i>	14.99
Buttermilk Fried Chicken Salad <i>mixed greens, spicy walnuts, Granny Smith apples bleu cheese crumbles, green goddess dressing</i>	14.99
Twisted Cobb Salad <i>grilled achiote chicken, roasted corn grape tomatoes, Cotija cheese, pumpkin seeds ranch vinaigrette, homemade corn nuts</i>	14.99
Steak Salad* <i>premium steak, arugula, romaine lettuce radishes, caper mustard dressing, fried onion rings</i>	16.99
"Wedgies" Salad <i>blue cheese crumbles, grape tomatoes, slivered red onion, house smoked bacon, green goddess dressing</i>	8.99
Ruby Red Trout Salad <i>sun dried tomato vinaigrette, veggie-studded rice goat cheese cream</i>	16.99
Tom's House Salad <i>romaine lettuce, grape tomatoes, cucumbers your choice of ranch, ranch vinaigrette green goddess or champagne vinaigrette</i>	4.99
Caesar Salad <i>romaine hearts, shaved fresh Parmesan grilled ciabatta bread croutons</i>	Small 5.99 Large 7.99
Add Grilled Cilantro Chicken	5.00
Add Grilled Ruby Trout	9.00

JAK ORIGINALS

Pumpkin Seed Pesto-Marinated Chicken Breast <i>portabella, spinach, artichoke gratin, goat cheese drizzle</i>	15.99
Grilled Ruby Trout <i>sundried tomato walnut pesto, apple-pecan relish veggie-studded rice, wilted spinach</i>	16.99
Baja-Style Fish Tacos <i>grilled fish, avocado, pico de gallo, JAK slaw veggie-studded rice, black beans</i>	14.99
Slow-Braised Beef Barbacoa Enchiladas <i>onions, peppers, roasted poblano cream sauce veggie-studded rice, black beans, escabeche</i>	14.99
5 Cheese Macaroni and Chicken <i>twisted elbow macaroni, achiote chicken</i>	16.99
13 Spiced Chicken Pasta <i>red pepper linguine, spinach linguine, fresh jalapeño chipotle cream sauce, Cotija cheese</i>	16.99
Tejana Enchilada <i>slow roasted chicken Tinga, ranchero cream sauce jack cheese, fried egg, veggie-studded rice, black beans</i>	13.99
Chicken Fried Chicken <i>an even better twist on the classic, smothered in green chile gravy, chunky smashers, Chef's veggies</i>	13.99
Crispy Salmon* <i>roasted tomatillo sauce, crab, hothouse tomato wedges</i>	19.99
Chicken Fried New York Strip <i>JAK steak battered up right, smothered in green chile gravy chunky smashers, Chef's veggies</i>	17.99
Chorizo-Stuffed Pork Tenderloin Medallions <i>roasted garlic cream sauce, chunky smashers, Chef's veggies</i>	18.99

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* <i>Swiss cheese, Russian dressing, iceberg lettuce, tomatoes</i>	13.99
Fat Jack Burger* <i>hickory sauce, cheddar cheese, bacon onion, dill pickles, jalapeño mayonnaise</i>	13.99
Green Chile Cheeseburger* <i>green chiles, Jack cheese, dill pickles, jalapeño mayonnaise</i>	13.99
Gerald's Hippy Turkey Burger <i>whole wheat bun, arugula, bacon Swiss cheese, Russian dressing, tomatoes</i>	12.99
Grilled Veggie Sandwich <i>whole wheat bun, grilled portabella, zucchini Swiss cheese, tomatoes, Russian dressing</i>	10.99

Your server will tell you about today's house-made desserts

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

June 22, 2020