

JACK ALLEN'S KITCHEN MENU

**Git it all to go! You can now enjoy our whole menu (including cocktails) at home!*

MARGARITAS

House Frozen Margarita 8
Monte Albán 100% Agave Silver **Git It To Go (32oz Quart)** 25
Leroux Triple Sec, lime

Flavored Frozen Margaritas 8.5
Strawberry, mango, pomegranate sangria, black cherry

Ruta Rita 9
House Frozen, floater of Ruta 22 Malbec

Jack's Signature House Rocks 7.5
Lunazul 100% Agave Silver, Leroux Triple Sec, lime

Tom's Favorite 8.5
Herradura Silver, Cointreau, lime

Agave "Skinny" Cocktail 9
Espolon Reposado, lime, organic agave nectar

Mango-Habanero Rita 9
Dulce Vida Reposado, Paula's Texas Orange, habanero, mango, lime

Jack's Mexican Martini 10
Hornitos Reposado, Cointreau, olive, lime, served shaker style

HILL COUNTRY SIPPERS

Moscow Mule 8
Dripping Springs Vodka, Maine Root Ginger Brew, lime

Tito's Sage & Grapefruit Splash 8.5
Tito's Handmade Vodka, elderflower liqueur, sage, grapefruit

Pomegranate Sangria 6
BV Merlot, Patron Citronge Orange, pomegranate juice, lime, lemon

- HAND SELECTED SINGLE BARRELS -

WhistlePig Rye, VT | 18
121.4 PROOF | 60.7% ABV
Barrel No. 2750 • 10.5YR
No. 2452 • 10.5YR
Nose: allspice | dried cherry
Taste: butterscotch | vanilla | spice

Russell's Reserve, KY | 13
110 PROOF | 55% ABV
Barrel No. 18-0774 • 10YR
Nose: skor bar | honeycomb
Taste: vanilla | sweet tobacco

Maker's Mark Private Select, KY | 15
108.4 PROOF | 54.2% ABV
Nose: molasses | caramel
Taste: tobacco | earth | nutmeg

Elijah Craig Bourbon, KY | 10
94 PROOF | 47% ABV
Barrel No. 5349775 • 10YR
Nose: earthy | almond | raisin bran
Taste: honey | oak | nutmeg

Buffalo Trace, KY | 10
90 PROOF | 45% ABV
Barrel No. 088 • 8YR
Nose: vanilla | mint | molasses
Taste: brown sugar | spice | toffee

Garrison Brothers, TX | 20
94 PROOF | 47% ABV
Barrel No. 7073 • 5YR | No. 9162 • 5 YR
Nose: sweet corn | toasted marshmallow
Taste: toffee | graham cracker | s'mores

George Dickel, TN | 11
103 PROOF | 51.5% ABV
Barrel No. 08C25-044 • 10YR
Nose: golden raisin | honey | oak
Taste: s'mores | kettle corn

Treaty Oak Red Handed, TX | 10
Distilled in KY (3YR), VA (6YR), TN (13YR)
95 PROOF | 47.5% ABV
Nose: almond | pear | brown sugar
Taste: butterscotch | honeybaked

Savage & Cooke Burning Chair, CA | 11
Distilled in TN, IN, KY
88 PROOF | 44% ABV
Barrel No. 11 • 4YR
Nose: brown sugar | toasty oak
Taste: vanilla bean | baked apples

*Neat and rocks pours are 2 oz.
*Old Fashioned | Manhattan | Boulevardier add \$2

Fresh Squeezed Lemonade 4
Hand squeezed daily

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
Gloria Ferrer <i>Blanc de Blancs</i>	<i>Carneros</i>	42
Roederer <i>Brut Premier Champagne</i>	<i>France</i>	75

WHITES / ROSÉ

Coté Mas <i>Rosé</i>	<i>France</i>	7 / 28
McPherson <i>Rosé</i>	<i>Texas</i>	32
Barone Fini <i>Pinot Grigio</i>	<i>Italy</i>	8 / 32
Wine By Joe <i>Pinot Gris</i>	<i>Willamette Valley</i>	32
Whitehaven <i>Sauvignon Blanc</i>	<i>New Zealand</i>	11 / 44
Pascal Jolivet <i>Sancerre</i>	<i>France</i>	52
Chateau St. Michelle <i>Riesling</i>	<i>Columbia Valley</i>	32
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
Rombauer <i>Chardonnay</i>	<i>Carneros</i>	75

REDS

Cherry Pie <i>Pinot Noir</i>	<i>California</i>	12 / 48
Van Duzer Estate <i>Pinot Noir</i>	<i>Willamette Valley</i>	56
Etude Estate <i>Pinot Noir</i>	<i>Carneros</i>	70
William Chris ‘Skeleton Key’ <i>Red</i>	<i>Texas</i>	44
Hook & Ladder ‘Tillerman’ <i>Red</i>	<i>Russian River Valley</i>	48
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 ‘Redemption’ <i>Zinfandel</i>	<i>Dry Creek Valley</i>	42
Ruta 22 <i>Malbec</i>	<i>Argentina</i>	8 / 32
Don David Reserve <i>Malbec</i>	<i>Argentina</i>	40
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>buttermilk 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

Pesto-Marinated Crab Stuffed Chicken <i>grilled chicken breast stuffed with blue crab red bell peppers and jack cheese, pan seared potato cake Chef's veggies, cajun cream sauce</i>	16.99
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
Cheat'n on Beef Grilled Veggie Burger <i>whole wheat bun, grilled veggie patty, red onion tomatoes, Swiss cheese, Russian dressing</i>	13.99

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.*

August 31, 2020