

# JACK ALLEN'S KITCHEN MENU

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

## MARGARITAS

<b>House Frozen Margarita</b>	<b>8</b>
<i>Monte Albán 100% Agave Silver</i>	<b>Git It To Go (32oz Quart) 25</b>
<i>Leroux Triple Sec, lime</i>	
<b>Flavored Frozen Margaritas</b>	<b>8.5</b>
<i>Strawberry, mango, pomegranate sangria, black cherry</i>	
<b>Ruta Rita</b>	<b>9</b>
<i>House Frozen, floater of Ruta 22 Malbec</i>	

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

## HILL COUNTRY SIPPERS

<b>Moscow Mule</b>	<b>8</b>
<i>Dripping Springs Vodka, Maine Root Ginger Brew, lime</i>	
<b>Tito's Sage &amp; Grapefruit Splash</b>	<b>8.5</b>
<i>Tito's Handmade Vodka, elderflower liqueur, sage, grapefruit</i>	
<b>Pomegranate Sangria</b>	<b>6</b>
<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: 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**

<b>Fresh Squeezed Lemonade</b>	<b>4</b>
<i>Hand squeezed daily</i>	

<b>Richard's Rainwater   Topo Chico</b>	<b>3.5</b>
<b>Fever-Tree Tonic   Maine Root Ginger Brew</b>	

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## WINE

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BUBBLES		GL / BT
<b>Segura Viudas</b> <i>Rosé Cava (187ml)</i>	<i>Spain</i>	<b>9</b>
<b>Lunetta</b> <i>Prosecco (187ml)</i>	<i>Italy</i>	<b>10</b>
<b>La Marca</b> <i>Prosecco</i>	<i>Italy</i>	<b>32</b>
<b>Gloria Ferrer</b> <i>Blanc de Blancs</i>	<i>Carneros</i>	<b>42</b>
<b>Roederer</b> <i>Brut Premier Champagne</i>	<i>France</i>	<b>75</b>

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## WHITES / ROSÉ

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<b>Coté Mas</b> <i>Rosé</i>	<i>France</i>	<b>7 / 28</b>
<b>McPherson</b> <i>Rosé</i>	<i>Texas</i>	<b>32</b>
<b>Barone Fini</b> <i>Pinot Grigio</i>	<i>Italy</i>	<b>8 / 32</b>
<b>Wine By Joe</b> <i>Pinot Gris</i>	<i>Willamette Valley</i>	<b>32</b>
<b>Whitehaven</b> <i>Sauvignon Blanc</i>	<i>New Zealand</i>	<b>11 / 44</b>
<b>Pascal Jolivet</b> <i>Sancerre</i>	<i>France</i>	<b>52</b>
<b>Chateau Ste. Michelle</b> <i>Riesling</i>	<i>Columbia Valley</i>	<b>32</b>
<b>Toad Hollow</b> <i>Unoaked Chardonnay</i>	<i>Mendocino</i>	<b>9 / 36</b>
<b>Rodney Strong</b> <i>Chardonnay</i>	<i>Sonoma</i>	<b>10 / 40</b>
<b>Jordan</b> <i>Chardonnay</i>	<i>Russian River Valley</i>	<b>65</b>
<b>Rombauer</b> <i>Chardonnay</i>	<i>Carneros</i>	<b>75</b>

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## REDS

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<b>Cherry Pie</b> <i>Pinot Noir</i>	<i>California</i>	<b>12 / 48</b>
<b>Van Duzer Estate</b> <i>Pinot Noir</i>	<i>Willamette Valley</i>	<b>56</b>
<b>Etude Estate</b> <i>Pinot Noir</i>	<i>Carneros</i>	<b>70</b>
<b>William Chris</b> ‘Skeleton Key’ <i>Red</i>	<i>Texas</i>	<b>44</b>
<b>Hook &amp; Ladder</b> ‘Tillerman’ <i>Red</i>	<i>Russian River Valley</i>	<b>48</b>
<b>Becker</b> <i>Tempranillo</i>	<i>Texas</i>	<b>9 / 36</b>
<b>Ramón Bilbao</b> <i>Tempranillo</i>	<i>Spain</i>	<b>40</b>
<b>Liberty School</b> <i>Cabernet Sauvignon</i>	<i>Paso Robles</i>	<b>10 / 40</b>
<b>Goldschmidt</b> <i>Cabernet Sauvignon</i>	<i>Alexander Valley</i>	<b>13 / 52</b>
<b>Austin Hope</b> <i>Cabernet Sauvignon</i>	<i>Paso Robles</i>	<b>65</b>
<b>Alexander Valley</b> ‘Redemption’ <i>Zinfandel</i>	<i>Dry Creek Valley</i>	<b>42</b>
<b>Ruta 22</b> <i>Malbec</i>	<i>Argentina</i>	<b>8 / 32</b>
<b>Don David Reserve</b> <i>Malbec</i>	<i>Argentina</i>	<b>40</b>
<b>Stags’ Leap Winery</b> <i>Petite Sirah</i>	<i>Napa Valley</i>	<b>70</b>
<b>Warre’s Otima</b> <i>10 Year Tawny Port</i>	<i>Portugal</i>	<b>8</b>

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## BOTTLES, CANS & TAP

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### 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

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

## GIT YOUR GREENS

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

## JAK ORIGINALS

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

## SOUTH TEXAS TACOS

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

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

## IN THE BUN

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*with your choice of russet fries or sweet potato fries*

<b>Killer Cheeseburger*</b> <i>Swiss cheese, Russian dressing, iceberg lettuce, tomatoes</i>	<b>13.99</b>
<b>Fat Jack Burger*</b> <i>hickory sauce, cheddar cheese, bacon onion, dill pickles, jalapeño mayonnaise</i>	<b>13.99</b>
<b>Green Chile Cheeseburger*</b> <i>green chiles, Jack cheese, dill pickles, jalapeño mayonnaise</i>	<b>13.99</b>
<b>Gerald's Hippy Turkey Burger</b> <i>whole wheat bun, arugula, bacon Swiss cheese, Russian dressing, tomatoes</i>	<b>12.99</b>
<b>Cheat'n on Beef Grilled Veggie Burger</b> <i>whole wheat bun, grilled veggie patty, red onion tomatoes, Swiss cheese, Russian dressing</i>	<b>13.99</b>

*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.*

*September 23, 2020*