

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
<i>Monte Albán 100% Agave Silver</i>	Git It To Go (32oz Quart) 25
<i>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>	
Cucumber Jalapeño Rita	9
<i>Tequila 512 Reposado, elderflower liqueur, cucumber, jalapeño, lime</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

Pomegranate Sangria	7
<i>Ruta 22 Malbec, Patron Citronge Orange, pomegranate juice, lime, lemon</i>	
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>	
LaloPaloma	9
<i>Lalo Blanco, grapefruit, lime, Jarritos grapefruit soda</i>	

HAND SELECTED SINGLE BARRELS

WhistlePig Rye, VT	18	George Dickel, TN	11
<i>101.8 PROOF 50.9% ABV</i>		<i>103 PROOF 51.5% ABV</i>	
<i>Barrel No. 1088 • 15YR</i>		<i>Barrel No. 08C25-044 • 10YR</i>	
<i>Nose: allspice dried cherry</i>		<i>Nose: golden raisin honey oak</i>	
<i>Taste: butterscotch vanilla spice</i>		<i>Taste: s'mores kettle corn</i>	
Russell's Reserve, KY	13	Treaty Oak Ghost Hill, TX	12
<i>110 PROOF 55% ABV</i>		<i>116 PROOF 58% ABV</i>	
<i>Barrel No. 18-0774 • 10YR</i>		<i>Barrel No. 854 • 3YR 1MO</i>	
<i>Nose: skor bar honeycomb</i>		<i>Nose: cinnamon roasted almond</i>	
<i>Taste: vanilla sweet tobacco</i>		<i>Taste: maple syrup earth pecan shell</i>	
Maker's Mark		Savage & Cooke	
Private Select, KY	15	Burning Chair, CA	11
<i>108.4 PROOF 54.2% ABV</i>		<i>Distilled in TN, IN, KY</i>	
<i>Nose: molasses caramel</i>		<i>88 PROOF 44% ABV</i>	
<i>Taste: tobacco earth nutmeg</i>		<i>Barrel No. 11 • 4YR</i>	
Elijah Craig Bourbon, KY	10	<i>Nose: brown sugar toasty oak</i>	
<i>94 PROOF 47% ABV</i>		<i>Taste: vanilla bean baked apples</i>	
<i>Barrel No. 5591091 • 9YR</i>		Balcones "1" Single Malt, TX	14
<i>Nose: brown butter almond raisin bran</i>		<i>124.4 PROOF 62.2% ABV</i>	
<i>Taste: toasty oak baking spice</i>		<i>Barrel No. 21900 • 3YR 4MO</i>	
Garrison Brothers, TX	20	<i>Nose: buttered fruit honey</i>	
<i>94 PROOF 47% ABV</i>		<i>Taste: peanut toasted bread rich malt</i>	
<i>Barrel No. 7073 • 5yr No. 9162 • 5 YR</i>			
<i>Nose: sweet corn toasted marshmallow</i>			
<i>Taste: toffee graham cracker s'mores</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

WINE ON TAP

Chateau St. Jean Chardonnay	<i>North Coast</i>	7
Leese-Fitch Cabernet Sauvignon	<i>California</i>	8

BUBBLES

GL / BT

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

WHITES / ROSÉ

Coté Mas Rosé	<i>France</i>	7 / 28
McPherson Rosé	<i>Texas</i>	32
Barone Fini Pinot Grigio	<i>Italy</i>	8 / 32
Wine By Joe Pinot Gris	<i>Willamette Valley</i>	32
Whitehaven Sauvignon Blanc	<i>New Zealand</i>	11 / 44
Pascal Jolivet Sancerre	<i>France</i>	52
Chateau St. Michelle Riesling	<i>Columbia Valley</i>	32
Rodney Strong Chardonnay	<i>Sonoma</i>	10 / 40
Goldschmidt 'Singing Tree' Chardonnay	<i>Russian River Valley</i>	12/48
Jordan Chardonnay	<i>Russian River Valley</i>	65
Rombauer Chardonnay	<i>Carneros</i>	75

REDS

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

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
Heineken 0.0 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>sun-dried tomato 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> <i>Your purchase helps Jack Allen's support The Lone Star Paralysis Foundation</i>	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

GET 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 walnut pesto, veggie studded rice, goat cheese cream, sun-dried tomato vinaigrette</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	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>	15.99
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
Crispy Salmon* <i>roasted tomatillo sauce, crab, hothouse tomato wedges</i>	19.99
Chorizo-Stuffed Pork Tenderloin Medallions <i>roasted garlic cream sauce, chunky smashers, Chef's veggies</i>	18.99

CHICKEN FRIED ANYTHING

smothered in green chile gravy, chunky red smashers, Chef's veggies

New York Strip* JAK <i>steak battered up right</i>	17.99
Chicken Breast <i>an even better twist on the classic</i>	13.99
Pork Chop <i>meaty, moist, and crispy</i>	15.99

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
Southern Crispy Chicken Sandwich <i>pimento cheese, pickled green tomato jalapeño mayo, spicy slaw</i>	13.99
Cheat'n on Beef Grilled Veggie Burger <i>grilled veggie patty, red onion, tomatoes, Swiss cheese, Russian dressing</i>	13.99

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