

# 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>Cucumber Jalapeño Rita</b>	<b>9</b>
<i>Tequila 512 Reposado, elderflower liqueur, cucumber, jalapeño, lime</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>Pomegranate Sangria</b>	<b>7</b>
<i>Ruta 22 Malbec, Patron Citronge Orange, pomegranate juice, lime, lemon</i>	
<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>LaloPaloma</b>	<b>9</b>
<i>Lalo Blanco, grapefruit, lime, Jarritos grapefruit soda</i>	

## HAND SELECTED SINGLE BARRELS

<b>WhistlePig Rye, VT</b>	<b>18</b>	<b>George Dickel, TN</b>	<b>11</b>
<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>	
<b>Russell's Reserve, KY</b>	<b>13</b>	<b>Treaty Oak Ghost Hill, TX</b>	<b>12</b>
<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>	
<b>Maker's Mark</b>		<b>Savage &amp; Cooke</b>	
<b>Private Select, KY</b>	<b>15</b>	<b>Burning Chair, CA</b>	<b>11</b>
<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>	
<b>Elijah Craig Bourbon, KY</b>	<b>10</b>	<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>		<b>Balcones "1" Single Malt, TX</b>	<b>14</b>
<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>	
<b>Garrison Brothers, TX</b>	<b>20</b>	<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

<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>	

## WINE

### 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>

### WHITES / ROSÉ

<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 St. Michelle</b> <i>Riesling</i>	<i>Columbia Valley</i>	<b>32</b>
<b>Rodney Strong</b> <i>Chardonnay</i>	<i>Sonoma</i>	<b>10 / 40</b>
<b>Goldschmidt 'Singing Tree'</b> <i>Chardonnay</i>	<i>Russian River Valley</i>	<b>12/48</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>

### REDS

<b>Benton-Lane</b> <i>Pinot Noir</i>	<i>Willamette Valley</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 'Skeleton Key'</b> <i>Red</i>	<i>Texas</i>	<b>44</b>
<b>Hook &amp; Ladder 'Tillerman'</b> <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>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>Michael David 'Earthquake'</b> <i>Zinfandel</i>	<i>Lodi</i>	<b>42</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 / NA</b>

## 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

<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>sun-dried tomato walnut pesto cream sauce, grated Parmesan, chipotle puree, grilled ciabatta bread</i>	<b>11.99</b>
<b>Crispy Chicken Lollipops</b> <i>buttermilk 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> <small>Your purchase helps Jack Allen's support The Lone Star Paralysis Foundation</small>	<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>

### GET 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>bleu 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 walnut pesto, veggie studded rice, goat cheese cream, sun-dried tomato vinaigrette</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

<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>15.99</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>Crispy Salmon*</b> <i>roasted tomatillo sauce, crab, hothouse tomato wedges</i>	<b>19.99</b>
<b>Chorizo-Stuffed Pork Tenderloin Medallions</b> <i>roasted garlic cream sauce, chunky smashers, Chef's veggies</i>	<b>18.99</b>

### CHICKEN FRIED ANYTHING

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

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

## SOUTH TEXAS TACOS

*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

*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>Southern Crispy Chicken Sandwich</b> <i>pimento cheese, pickled green tomato jalapeño mayo, spicy slaw</i>	<b>13.99</b>
<b>Cheat'n on Beef Grilled Veggie Burger</b> <i>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*