

## 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>9</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>8</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>11</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>Don Francisco 'aka Carajillo'</b>	<b>7</b>
<i>House made iced espresso cold brew, Licor 43</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>12</b>
105.4 PROOF   52.7% ABV		103 PROOF   51.5% ABV	
Barrel No. 100198 • 14YR		Barrel No. 1027-050 • 9YR	
Nose: allspice   dried cherry		Nose: buttered popcorn   hay   caramel   oak	
Taste: butterscotch   vanilla   spice		Taste: cigar smoke   baking spices   anise	
<b>Russell's Reserve, KY</b>	<b>14</b>	<b>Treaty Oak Ghost Hill, TX</b>	<b>13</b>
110 PROOF   55% ABV		116 PROOF   58% ABV	
Barrel No. 20-0466 • 9.5YR		Barrel No. 854 • 3YR 1MO	
Nose: skor bar   honeycomb		Nose: cinnamon   roasted almond	
Taste: vanilla   sweet tobacco		Taste: maple syrup   earth   pecan shell	
<b>Maker's Mark Private Select, KY</b>	<b>15</b>	<b>High West Double Rye, UT</b>	<b>12</b>
108.4 PROOF   54.2% ABV		Finish Barrel   Aquavit • 9MO	
Nose: molasses   caramel		101.2 PROOF   50.6% ABV	
Taste: tobacco   earth   nutmeg		Barrel No. 19516 • 2-8YR	
		Nose: citrus   fennel   juniper	
		Taste: clove   anise   rye	
<b>Garrison Brothers, TX</b>	<b>20</b>	<b>Balcones "1" Single Malt, TX</b>	<b>14</b>
94 PROOF   47% ABV		124.4 PROOF   62.2% ABV	
Barrel No. 10131 • 4YR   No. 9873 • 5YR		Barrel No. 21900 • 3YR 4MO	
Nose: sweet corn   toasted marshmallow		Nose: buttered fruit   honey	
Taste: toffee   graham cracker   s'mores		Taste: peanut   toasted bread   rich malt	

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

<b>Fresh Squeezed Lemonade</b>	<b>4</b>
<i>Hand squeezed daily</i>	
<b>Jarritos Grapefruit Soda   Topo Chico</b>	<b>3.5</b>
<b>Fever-Tree Tonic   Maine Root Ginger Brew</b>	

## WINE

### WINE ON TAP

<b>William Hill Chardonnay</b>	<i>Central Coast</i>	<b>8</b>
<b>Leese-Fitch Cabernet Sauvignon</b>	<i>California</i>	<b>8</b>

### BUBBLES

GL / BT

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

### WHITES / ROSÉ

<b>Côte Mas Rosé</b>	<i>France</i>	<b>8 / 32</b>
<b>McPherson Rosé</b>	<i>Texas</i>	<b>36</b>
<b>Barone Fini Pinot Grigio</b>	<i>Italy</i>	<b>8 / 32</b>
<b>Wine By Joe Pinot Gris</b>	<i>Willamette Valley</i>	<b>36</b>
<b>Whitehaven Sauvignon Blanc</b>	<i>New Zealand</i>	<b>11 / 44</b>
<b>Pascal Jolivet Sancerre</b>	<i>France</i>	<b>52</b>
<b>Chateau St. Michelle Riesling</b>	<i>Columbia Valley</i>	<b>32</b>
<b>Rodney Strong Chardonnay</b>	<i>Sonoma</i>	<b>10 / 40</b>
<b>Goldschmidt 'Singing Tree' Chardonnay</b>	<i>Russian River Valley</i>	<b>12 / 48</b>
<b>Jordan Chardonnay</b>	<i>Russian River Valley</i>	<b>65</b>
<b>Rombauer Chardonnay</b>	<i>Carneros</i>	<b>75</b>

### REDS

<b>Benton-Lane Pinot Noir</b>	<i>Willamette Valley</i>	<b>12 / 48</b>
<b>North Valley Pinot Noir</b>	<i>Willamette Valley</i>	<b>58</b>
<b>Etude Estate Pinot Noir</b>	<i>Carneros</i>	<b>70</b>
<b>William Chris 'Skeleton Key' Red</b>	<i>Texas</i>	<b>11 / 44</b>
<b>Hook &amp; Ladder 'Tillerman' Red</b>	<i>Russian River Valley</i>	<b>48</b>
<b>Becker Tempranillo</b>	<i>Texas</i>	<b>9 / 36</b>
<b>Ramón Bilbao Tempranillo</b>	<i>Spain</i>	<b>40</b>
<b>Liberty School Cabernet Sauvignon</b>	<i>Paso Robles</i>	<b>10 / 40</b>
<b>Goldschmidt Cabernet Sauvignon</b>	<i>Alexander Valley</i>	<b>13 / 52</b>
<b>Austin Hope Cabernet Sauvignon</b>	<i>Paso Robles</i>	<b>65</b>
<b>Ruta 22 Malbec</b>	<i>Argentina</i>	<b>8 / 32</b>
<b>Don David Reserve Malbec</b>	<i>Argentina</i>	<b>40</b>
<b>Michael David 'Earthquake' Zinfandel</b>	<i>Lodi</i>	<b>42</b>
<b>Stags' Leap Winery Petite Sirah</b>	<i>Napa Valley</i>	<b>70</b>
<b>Warre's Otima 10 Year Tawny Port</b>	<i>Portugal</i>	<b>8 / NA</b>

## BOTTLES, CANS & TAP

### TEXAS ON TAP

**Long Gone Blonde**  
(Whitestone 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>13.99</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>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> <i>Your purchase helps Jack Allen's support The Lone Star Paralysis Foundation</i>	<b>8.99</b>
<b>Smashed Guacamole</b> <i>pumpkin seeds, Cotija cheese, tortilla chips</i> <i>(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>15.99</b>
<b>Buttermilk Fried Chicken Salad</b> <i>mixed greens, spicy walnuts, Granny Smith apples bleu cheese crumbles, green goddess dressing</i>	<b>15.99</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>15.99</b>
<b>Steak Salad*</b> <i>char-grilled carne asado, arugula, roasted corn, radish, bleu cheese, caper mustard dressing, fried onion rings</i>	<b>21.99</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

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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>19.99</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>14.99</b>
<b>Crispy Salmon*</b> <i>roasted tomatillo sauce, crab, hothouse tomato wedges</i>	<b>21.99</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

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

<b>New York Strip*</b> JAK steak battered up right	<b>17.99</b>
<b>Chicken Breast</b> an even better twist on the classic	<b>13.99</b>
<b>Pork Chop</b> meaty, moist, and crispy	<b>16.99</b>

## SOUTH TEXAS TACOS

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

<b>Char-grilled Carne Asado</b>	<b>21.99</b>
<b>Pan Seared Mole Verde Shrimp</b>	<b>17.99</b>
<b>Skillet of Green Chile Pork</b>	<b>15.99</b>
<b>Stewed Chicken Tinga</b>	<b>13.99</b>
<b>Charred Farmers Market Veggies</b>	<b>12.99</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>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*