

MARGARITAS

House Frozen Margarita	9
<i>Monte Albán 100% Agave Silver</i>	Git It To Go (32oz Quart) 28
<i>Leroux Triple Sec, lime</i>	
Flavored Frozen Margaritas	9.5
<i>Strawberry, mango, pomegranate sangria, black cherry</i>	
Ruta Rita	9.5
<i>House Frozen, floater of Ruta 22 Malbec</i>	
Jack's Signature House Rocks	8
<i>Lunazul 100% Agave Silver, Leroux Triple Sec, lime</i>	

Tom's Favorite	9.5
<i>Herradura Silver, Cointreau, lime</i>	
Agave "Skinny" Cocktail	9.5
<i>Espolon Reposado, lime, organic agave nectar</i>	
Cucumber Jalapeño Rita	10
<i>Tequila 512 Reposado, elderflower liqueur, cucumber, jalapeño, lime</i>	
Mango Habanero Rita	10
<i>Dulce Vida Reposado, Paula's Texas Orange, habanero, mango, lime</i>	
Jack's Mexican Martini	12
<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>	
Farmer's Market Mule	8.5
<i>Dripping Springs Vodka, seasonal fruit, lime, Maine Root Ginger Brew</i>	
Tito's Sage & Grapefruit Splash	8.5
<i>Tito's Handmade Vodka, elderflower liqueur, sage, grapefruit</i>	
Mañana Daiquiri	9
<i>Cruzan Aged Light Rum, Apricot liqueur, pomegranate, lime</i>	
LaloPaloma	9
<i>Lalo Blanco, grapefruit, lime, Jarritos grapefruit soda</i>	
Texas Peach	10
<i>Still Austin Bourbon, peach puree, Paula's Grapefruit, lemon, honey, peach bitters</i>	

HAND SELECTED SINGLE BARRELS

WhistlePig Rye, VT	18	George Dickel, TN	12
113.7 PROOF 56.9% ABV		103 PROOF 51.5% ABV	
Barrel No. 119674 • 13.5YR		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	
Russell's Reserve, KY	14	Elijah Craig Bourbon, KY	12
110 PROOF 55% ABV		94 PROOF 47% ABV	
Barrel No. 20-0466 • 9.5YR		Barrel No. 6088349 • 10YR	
Nose: skor bar honeycomb		Nose: brown butter almond raisin bran	
Taste: vanilla sweet tobacco		Taste: toasty oak nutmeg	
Maker's Mark Private Select, KY	15	Treaty Oak Ghost Hill, TX	13
108.4 PROOF 54.2% ABV		116 PROOF 58% ABV	
Nose: molasses caramel		Barrel No. 770 • 4YR 3MO	
Taste: tobacco earth nutmeg		Nose: cinnamon roasted almond	
Garrison Brothers, TX	20	Taste: maple syrup earth pecan shell	
94 PROOF 47% ABV		High West Double Rye, UT	13
Barrel No. 10131 • 4YR No. 9873 • 5YR		Finish Barrel Aquavit • 9MO	
Nose: sweet corn toasted marshmallow		101.2 PROOF 50.6% ABV	
Taste: toffee graham cracker s'mores		Barrel No. 19516 • 2-8YR	
Balcones "1" Single Malt, TX	14	Nose: citrus fennel juniper	
124.4 PROOF 62.2% ABV		Taste: clove anise rye	
Barrel No. 21900 • 3YR 4MO			
Nose: buttered fruit honey			
Taste: peanut toasted bread rich malt			

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

Fresh Squeezed Lemonade	4
<i>Hand squeezed daily</i>	
Jarritos Grapefruit Soda Topo Chico	4
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 'Collection' Champagne</i>	<i>France</i>	75

WHITES / ROSÉ

Côte Mas <i>Rosé</i>	<i>France</i>	8 / 32
McPherson <i>Rosé</i>	<i>Texas</i>	36
Barone Fini <i>Pinot Grigio</i>	<i>Italy</i>	8 / 32
Wine By Joe <i>Pinot Gris</i>	<i>Willamette Valley</i>	36
Whitehaven <i>Sauvignon Blanc</i>	<i>New Zealand</i>	11 / 44
Pascal Jolivet <i>Sancerre</i>	<i>France</i>	65
Chateau St. Michelle <i>Riesling</i>	<i>Columbia Valley</i>	8 / 32
Rodney Strong <i>Chardonnay</i>	<i>Sonoma</i>	10 / 40
Goldschmidt 'Singing Tree' <i>Chardonnay</i>	<i>Russian River Valley</i>	12 / 48
Jordan <i>Chardonnay</i>	<i>Russian River Valley</i>	70
Rombauer <i>Chardonnay</i>	<i>Carneros</i>	75

REDS

Benton-Lane <i>Pinot Noir</i>	<i>Willamette Valley</i>	12 / 48
North Valley <i>Pinot Noir</i>	<i>Willamette Valley</i>	58
Etude Estate <i>Pinot Noir</i>	<i>Carneros</i>	70
William Chris <i>Mourvèdre</i>	<i>Texas</i>	45
Becker <i>Tempranillo</i>	<i>Texas</i>	10 / 40
Ramón Bilbao <i>Tempranillo</i>	<i>Spain</i>	40
Liberty School <i>Cabernet Sauvignon</i>	<i>Paso Robles</i>	11 / 44
Goldschmidt <i>Cabernet Sauvignon</i>	<i>Alexander Valley</i>	13 / 52
Austin Hope <i>Cabernet Sauvignon</i>	<i>Paso Robles</i>	65
Ruta 22 <i>Malbec</i>	<i>Argentina</i>	9 / 36
Don David Reserve <i>Malbec</i>	<i>Argentina</i>	40
Michael David 'Earthquake' <i>Zinfandel</i>	<i>Lodi</i>	42
Stags' Leap Winery <i>Petite Sirah</i>	<i>Napa Valley</i>	70
Warre's Otima <i>10 Year Tawny Port</i>	<i>Portugal</i>	8 / NA

BOTTLES, CANS & TAP

TEXAS ON TAP

Altstadt Lager
(Altstadt 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
Yuengling

IMPORT

Dos Equis Lager
Pacifico
Stella Artois
Heineken 0.0 N/A
Modelo Especial

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>	10.99
Crunchy Catfish and Slaw <i>farm-raised, flash fried, chipotle-spiked tartar sauce</i>	14.99
Spinach Gorgonzola Ravioli <i>sun-dried tomato walnut pesto cream sauce, grated Parmesan, chipotle puree, grilled ciabatta bread</i>	12.99
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>	9.99
Smashed Guacamole <i>pumpkin seeds, Cotija cheese, tortilla chips</i> <i>(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>	16.99
Buttermilk Fried Chicken Salad <i>mixed greens, spicy walnuts, Granny Smith apples bleu cheese crumbles, green goddess dressing</i>	16.99
Twisted Cobb Salad <i>grilled achiote chicken, roasted corn, grape tomatoes, Cotija cheese, pumpkin seeds, ranch vinaigrette, homemade corn nuts</i>	16.99
Steak Salad* <i>char-grilled carne asado, arugula, roasted corn, radish, bleu cheese, caper mustard dressing, fried onion rings</i>	21.99
"Wedgies" Salad <i>bleu cheese crumbles, grape tomatoes, slivered red onion, house smoked bacon, green goddess dressing</i>	9.99
Ruby Red Trout Salad <i>sun-dried tomato walnut pesto, veggie studded rice, goat cheese cream, sun-dried tomato vinaigrette</i>	17.99
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	6.00
Add Grilled Ruby Trout	10.00

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>	21.99
Grilled Ruby Trout <i>sundried tomato walnut pesto, apple-pecan relish, veggie-studded rice, wilted spinach</i>	17.99
Baja-Style Fish Tacos <i>grilled fish, avocado, pico de gallo, JAK slaw, veggie-studded rice, black beans</i>	16.99
Slow-Braised Beef Barbacoa Enchiladas <i>onions, peppers, roasted poblano cream sauce, veggie-studded rice, black beans, escabeche</i>	15.99
5 Cheese Macaroni and Chicken <i>twisted elbow macaroni, achiote chicken</i>	17.99
13 Spiced Chicken Pasta <i>red pepper linguine, spinach linguine, fresh jalapeño, chipotle cream sauce, Cotija cheese</i>	17.99
Tejana Enchilada <i>slow roasted chicken Tinga, ranchero cream sauce, jack cheese, fried egg, veggie-studded rice, black beans</i>	15.99
Crispy Salmon* <i>roasted tomatillo sauce, crab, hothouse tomato wedges</i>	23.99
Chorizo-Stuffed Pork Tenderloin Medallions <i>roasted garlic cream sauce, chunky smashers, Chef's veggies</i>	19.99

CHICKEN FRIED ANYTHING

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

New York Strip* JAK steak battered up right	18.99
Chicken Breast an even better twist on the classic	14.99
Pork Chop meaty, moist, and crispy	17.99

SOUTH TEXAS TACOS

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

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

IN THE BUN

with your choice of russet fries or sweet potato fries

Killer Cheeseburger* <i>Swiss cheese, 1000 Island dressing, iceberg lettuce, tomatoes</i>	14.99
Fat Jack Burger* <i>hickory sauce, cheddar cheese, bacon onion, dill pickles, jalapeño mayonnaise</i>	14.99
Green Chile Cheeseburger* <i>green chiles, Jack cheese, dill pickles, jalapeño mayonnaise</i>	14.99
Southern Crispy Chicken Sandwich <i>pimento cheese, pickled green tomato jalapeño mayo, spicy slaw</i>	14.99
Cheat'n on Beef Grilled Veggie Burger <i>grilled veggie patty, red onion, tomatoes, Swiss cheese, 1000 Island dressing</i>	14.99

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