

APPETIZERS

NEW ORLEANS STYLE BBQ PRAWNS	our signature appetizer. it's all about the sauce.	8.99
FRIED GREEN TOMATOES & CRAWFISH REMOULADE	fried green tomatoes stacked with layers of crawfish remoulade on a bed of greens.	8.99
ARTICHOKE & SUN-DRIED TOMATO DIP	served with warm foccacia bread	7.99
FRIED CALAMARI	with lemon pepper aioli & roasted red pepper aioli	8.99
JACK FRIES	our own fries topped with smoked jack, cheddar cheese, and house-smoked meat.	8.99
VEGGIE QUESADILLA	house-smoked jack cheese, caramelized onions, roasted corn and spinach	7.99
SMOKED SALMON QUESADILLA	smoked jack, goat cheese, smoked salmon, and black bean & corn salsa.	9.99
CHICKEN QUESADILLA	smoked chicken, cowboy beans, peppers, onions & smoked jack cheese	8.99
JACK'S NACHOS	tortilla chips, bbq pork, cowboy beans, green onion, cheddar and smoked jack cheese, salsa, sour cream and guacamole	9.99
DEEP FRIED DILL PICKLES	dill pickle chips battered and deep fried. served with a mustard dipping sauce. Different, but delicious.	6.99

SALADS

ITALIAN CHOPPED SALAD	smoked chicken, roasted peppers, salami, tomato, cucumber, olives, sun-dried tomatoes, mozzarella, onion and balsamic vinaigrette	11.99
SMOKED SALMON CAESAR	an old favorite! romaine, parmesan, housemade croutons and smoked salmon caesar dressing	11.99
CAESAR	romaine, parmesan, garlic croutons, housemade caesar dressing add smoked chicken 2.00	7.99
EL PASO TRI-TIP SALAD	grilled tri-tip, corn & black bean salsa, tomato, red onion, tortilla strips and spicy jalapeno dressing	10.99
GRILLED CHICKEN SPINACH SALAD	fresh spinach, fresh mozzarella, red pepper, fresh corn, red onion and balsamic vinaigrette	10.99
CITRUS SALMON SALAD	spring greens topped with a grilled salmon filet, honey infused goat cheese, pine nuts and foccacia bread with lemon vinaigrette	14.99
SOUTHERN FRIED CHICKEN SALAD	mixed greens with buttermilk-fried chicken, tomatoes, mushrooms, olives, cheddar cheese and ranch dressing	11.99
COWGIRL SALAD	mixed greens, avocado, marinated pinto beans, cucumber, red onion, polenta croutons, and a honey chipotle vinaigrette. topped with a spinach potato cake	10.99
SMOKED CHICKEN SALAD	smoked chicken, mixed greens, caramelized walnuts, gorgonzola, topped with raspberry vinaigrette	10.99
<i>side salad 3.50 side caesar 3.50 biggy mix 6.99</i>		
<i>dressings: ranch, blue cheese, honey mustard, balsamic vinaigrette, 1000 island</i>		

PIZZA gluten free available. add \$1.00

CHEESE PIZZA	marinara, mozzarella, parmesan	9.99
PEPPERONI PIZZA	marinara, mozzarella, parmesan and pepperoni	11.99
HAWAIIAN	smoked ham, pineapple, mozzarella and parmesan	11.99
PESTO PIE	basil pesto, alder-smoked chicken, bacon, pine nuts, tomatoes, basil & fresh mozzarella	12.99
THAI	mozzarella, peanut sauce, marinated chicken, cilantro, carrots, peanuts, bean sprouts & green onion	10.99
BBQ CHICKEN	smoked chicken in bbq sauce with cilantro, red onion, mozzarella & smoked jack cheese	11.99
APPLE BLUE CHEESE	topped with herbed olive oil, mozzarella, blue cheese and sliced WA apples add candied walnuts for 1.00	10.99
MARGHERITA	herbed olive oil, fresh mozzarella, parmesan, fresh basil & roasted cherry tomatoes	10.99
SMOKED PORK SHOULDER	smoked jack cheese, pork shoulder, mozzarella and bbq sauce.	12.99
SANTA FE	lime-marinated chicken, cilantro pesto, onion, mixed sweet peppers with salsa, sour cream and guacamole	11.99
JACK'S COMBO	marinara, mozzarella, pepperoni, salami, sausage, black olive, mushroom & smoked jack	12.99
VEGGIE SUPREME	marinara, fresh mozzarella, onion, green & red pepper, tomato, mushroom, spinach, olives & parmesan	12.99

SIDES

add an extra side for \$3.50

mashed potatoes	bbq beans	soup	garlic mashed potatoes	mac-n-cheese
salad	french fries	homestyle yams	sweet potato fries	caesar salad
coleslaw	potato salad	fresh vegetables	cowboy beans	



ENTREES

SIRLOIN STEAK	8 oz angus beef with roasted garlic mashed potatoes and seasonal vegetables	16.99
	make it a jack steak: wood-oven roasted & topped with roasted garlic and gorgonzola	add \$3
BONELESS BUTTERMILK FRIED CHICKEN	served with mashed potatoes & homemade cream gravy and veggies.	full 15.99 half order 13.99
WOOD OVEN ROASTED RAVIOLI	fresh ravioli filled with butternut squash and ricotta cheese. baked in the wood oven and covered with a gorgonzola walnut cream sauce.	14.99
MACARONI AND CHEESE	you loved it as a kid.....need we say more?	8.99

SOUTHERN STYLE SMOKED MEATS

	1/4	1/2	FULL	
JACK'S CHICKEN	tender house-smoked and juicy for a full flavor	8.99	13.99	15.99
BABY BACK RIBS	everybody's favorite! dry-rubbed, slow-smoked, and finished on the grill.		16.99	19.99
BEEF TRI-TIP	texas-seasoned, long-smoked and finished on the grill		14.99	16.99
NORTH CAROLINA PORK SHOULDER	for folks who love ribs, but hate the mess.		14.99	16.99
JACK'S TURKEY BREAST	sliced and cured smoked turkey breast with country gravy.		12.99	14.99
JACK'S SAUSAGE	crafted and smoked in our own kitchen.			14.99
JACK'S WAY SAMPLER	shoulder, tri-tip and chicken with choice of two sides.			18.99
YOUR WAY SAMPLER	any three smoked meats with choice of two sides.			18.99

*all smoked meats served with your choice of two sides. (listed below)
100% preservative and nitrate-free.*

SANDWICHES

our sandwiches are served on Essential Bakery organic breads.

THE JACK	mixed smoked meats smothered in bbq sauce & cheddar cheese on a fresh roll.	7.99
CAROLINA PORK SHOULDER	pulled pork with lettuce and tomato on a fresh roll.	8.99
SANTA FE CHICKEN	chipotle-lime marinated chicken breast topped with pepperjack & guacamole on a fresh roll.	8.99
THE JACK BURGER	local Painted Hills organic, fresh ground chuck. served with lettuce, tomato & pickle.	8.99
	add tillamook cheddar or blue cheese .75 add apple-smoked bacon .75	
TRADITIONAL REUBEN	corned beef, sauerkraut, swiss cheese, special sauce on grilled sourdough rye.	9.99
SMOKED TURKEY & AVOCADO	served with bacon, lettuce tomato and provolone on a fresh roll.	8.99
THE FRENCH DIP	alder smoked beef and jack cheese served on a french roll with haies cream stout au jus.	9.99
BRISKET SANDWICH	12-hour smoked brisket tossed in housemade bbq sauce, topped with smoked jack cheese.	9.99
GRILLED CHEESE	tillamook sharp cheddar and great bread.....for kids and grown-ups, too!	6.99
THE PLTA	jack's version of the blt: house-cured Carlton Farms pancetta, lettuce, tomato and avocado served on toasted Essential Columbia bread.	9.99
POT ROAST SANDWICH	slow-braised pot roast served in a rich gravy with sauteed mushrooms and onions with tillamook cheddar.	9.99

all sandwiches served with your choice of one side. substitute a gardenburger for any sandwich. onions on request

BEVERAGES

ROOT BEER FLOAT	thomas kemper root beer over olympic mountain vanilla ice cream.	4.50
HOUSEMADE LEMONADE		2.75
ITALIAN SODA	strawberry, cherry, raspberry, blackberry, peach, orange, lime, kiwi, vanilla	2.75
	make it a creamosa	2.75
FOUNTAIN SODA	pepsi, diet pepsi, sierra mist, root beer, dr. pepper, iced tea	2.59
THOMAS KEMPER	root beer, orange cream soda, ginger ale	3.25
PELLEGRINO	plain sparkling water, orange, lemon	2.50
MARTINELLI APPLE JUICE		2.25
	MILK	2.00
HOT CHOCOLATE		1.99
	COFFEE/DECAF	2.49
	HOT TEA	assorted tazo 2.49

TAKE IT WITH YOU

◆
HOUSEMADE
BARBEQUE SAUCE
hot, mild or sweet
5.00

◆
BBQ PRAWN SAUCE
5.00

◆
PRAISE THE LARD T-SHIRT
15.00

THE STATE OF WASHINGTON DEPT OF HEALTH WISHES TO CAUTION YOU OF THE HEALTH RISKS TAKEN WHEN CONSUMING UNDER-COOKED MEATS.

