

APPETIZERS

MELTED LEEK & GOAT CHEESE DIP	roasted in the wood oven and served with flat breads and fancy roasted olives	8.50
NEW ORLEANS STYLE BBQ PRAWNS	our signature appetizer. it's all about the sauce.	10.00
BUTTERMILK FRIED OYSTERS	served with smoked pepper remoulade.	11.00
JACK FRIES	hand-cut fries topped with pulled pork, smoked jack and cheddar cheese finished in the wood oven	10.00
WOOD OVEN ROASTED QUESADILLA	house-smoked jack cheese, caramelized onions, spinach and black bean & corn salsa	9.50
WOOD OVEN ROASTED MEATBALLS	served with pepperonata tomato sauce.	10.00
JACK'S NACHOS	tortilla chips, bbq pork, cowboy beans, green onion, cheddar and smoked jack cheese, shredded lettuce, tomatoes, salsa, and sour cream.	11.75
DEEP FRIED DILL PICKLES	dill pickle chips battered and deep fried. served with a mustard dipping sauce. Different, but delicious.	8.50

SALADS

ITALIAN CHOPPED SALAD	smoked chicken, salami, tomato, cucumber, olives, sun-dried tomatoes, mozzarella, onion and balsamic vinaigrette	13.50
CAESAR	romaine, parmesan, garlic croutons, housemade caesar dressing add smoked chicken 2.50 add smoked salmon 4.50	9.50
EL PASO TRI-TIP SALAD	grilled tri-tip, corn & black bean salsa, tomato, red onion, tortilla strips and spicy jalapeno dressing	13.50
GRILLED CHICKEN SPINACH SALAD	fresh spinach, gorgonzola, bacon, avocado, tomato, grilled chicken and balsamic vinaigrette	13.50
CITRUS SALMON SALAD	spring greens topped with a grilled salmon filet, honey infused goat cheese, pine nuts and foccacia bread with lemon vinaigrette	17.55
SOUTHERN FRIED CHICKEN SALAD	mixed greens with buttermilk-fried chicken, tomatoes, croutons, olives, cheddar cheese and ranch dressing	13.50
COWGIRL SALAD	mixed greens, avocado, marinated pinto beans, cucumber, red onion, polenta croutons, and a honey chipotle vinaigrette. topped with a spinach potato cake	12.50
SMOKED CHICKEN SALAD	smoked chicken, mixed greens, caramelized walnuts, gorgonzola, topped with raspberry vinaigrette	12.50
<i>side salad 4.50 side caesar 4.50 biggy mix 7.50</i>		
<i>dressings: ranch, blue cheese, honey mustard, balsamic vinaigrette, 1000 island</i>		

PIZZA *gluten free crust available. add \$1.75*

BBQ CHICKEN PIZZA	bbq sauce, mozzarella, smoked jack cheese, alder-smoked chicken, red onion & cilantro	14.50
CHEESE PIZZA	marinara, mozzarella, parmesan	10.50
PEPPERONI PIZZA	marinara, mozzarella, parmesan and pepperoni	12.75
MAUI WOWIE	marinara, mozzarella, ham and fresh-cut pineapple	13.75
WOOD OVEN ROASTED MEATBALL	pepperonata tomato sauce, caramelized onion, mama lil's peppers, mozzarella and provolone.	13.75
APPLE BLUE CHEESE	topped with herbed olive oil, mozzarella, blue cheese and sliced WA apples add candied walnuts for 1.00	12.75
MARGHERITA	herbed olive oil, mozzarella, parmesan, fresh basil & tomatoes	12.75
SMOKED PORK SHOULDER	smoked jack cheese, pork shoulder, mozzarella and bbq sauce.	13.75
JACK'S COMBO	marinara, mozzarella, pepperoni, salami, sausage, black olive, mushroom & smoked jack	13.75

ENTREES

HOUSE-MADE, BACON-WRAPPED PRIME RIB MEATLOAF	served with mashed potatoes & vegetables.	15.99
BONELESS BUTTERMILK FRIED CHICKEN	served with mashed potatoes & homemade cream gravy and veggies.	full 16.99 half order 14.99
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.	15.99
MACARONI AND CHEESE	you loved it as a kid.....need we say more?	9.50



SANDWICHES

gluten-free buns available. add .75

THE JACK	mixed smoked meats smothered in bbq sauce & cheddar cheese on a fresh roll.	10.59
CAROLINA PORK SHOULDER	pulled pork with slaw on a fresh roll.	11.50
SOUTHWESTERN CHICKEN	southwest marinated, grilled chicken breast, house-smoked jack cheese, avocado mayo, lettuce, tomato & onion.	10.59
THE JACK BURGER	local Painted Hills organic, fresh ground chuck. served with lettuce, tomato & pickle. add tillamook cheddar or blue cheese 1.00 add apple-smoked bacon 1.25	10.59
TRADITIONAL REUBEN	corned beef, sauerkraut, swiss cheese, special sauce on grilled sourdough rye.	11.50
SMOKED TURKEY & AVOCADO	served with bacon, lettuce tomato and provolone on a fresh roll.	10.59
THE FRENCH DIP	alder smoked beef and jack cheese served on a french roll with nitro stout au jus.	11.50
BRISKET SANDWICH	12-hour smoked brisket tossed in housemade bbq sauce, topped with smoked jack cheese.	11.50
GRILLED CHEESE	tillamook sharp cheddar and great bread.....for kids and grown-ups, too!	7.50
THE PLTA	jack's version of the blt: house-cured Carlton Farms pancetta, lettuce, tomato and avocado served on toasted Essential Columbia bread.	10.59
DOWNTOWN JASON BROWN	smoked brisket & corned beef slow-cooked in au jus and topped with caramelized onions and provolone on a fresh roll.	11.50

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

SOUTHERN STYLE SMOKED MEATS

	1/4	1/2	FULL	
JACK'S CHICKEN	tender house-smoked, local draper farms chicken	11.50	16.50	19.99
BABY BACK RIBS	everybody's favorite! dry-rubbed, slow-smoked, and finished on the grill.		18.99	22.99
BEEF TRI-TIP	texas-seasoned, long-smoked and finished on the grill		15.99	18.25
NORTH CAROLINA PORK SHOULDER	for folks who love ribs, but hate the mess.		16.99	17.99
JACK'S SAUSAGE	crafted and smoked in our own kitchen.			16.99
JACK'S WAY SAMPLER	shoulder, tri-tip and chicken with choice of two sides.			22.99
YOUR WAY SAMPLER	any three smoked meats with choice of two sides.			22.99

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

SIDES

add an extra side for \$4.50

yukon gold mashed potatoes	soup	garlic mashed potatoes	mac-n-cheese
salad	whipped sweet potatoes	sweet potato fries	caesar salad
coleslaw	hand cut french fries	cowboy beans	bbq beans
	potato salad		
	fresh vegetables		

BEVERAGES

ROOT BEER FLOAT	thomas kemper root beer over olympic mountain vanilla ice cream.	5.00
HOUSEMADE LEMONADE	3.75 PELLEGRINO plain sparkling water, orange, lemon	3.50
ITALIAN SODA	strawberry, cherry, raspberry, blackberry, peach, orange, lime, kiwi, vanilla	3.25
	make it a creamosa	3.25
FOUNTAIN SODA	pepsi, diet pepsi, sierra mist, root beer, dr. pepper, iced tea	2.99
THOMAS KEMPER	root beer, ginger ale	3.99
HENRY WEINHARDS	orange cream soda	3.99
MARTINELLI APPLE JUICE	2.50	
MILK	2.50	
HOT CHOCOLATE	2.50	
COFFEE/DECAF	2.79	
HOT TEA	assorted tazo	2.79

TAKE IT WITH YOU

HOUSEMADE BARBEQUE SAUCE	hot, mild or sweet	6.00
BBQ PRAWN SAUCE		6.00
OUR HOUSE-MADE SALAD DRESSINGS		6.00
PRAISE THE LARD T-SHIRT		18.00

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

