

COCKTAILS

Roasted Mango Mojito \$14
Oven roasted mango infused rum, mint, lime, soda water, simple syrup

Bruised Cherry Manhattan \$15
Elijah Craig Small Batch Bourbon, Luxardo Maraschino Liqueur,
Sweet Vermouth, Angostura & Peychaud's bitters

Leave My Girl Alone \$14
Painted Lady Gin, cucumber, lime, mint, agave, soda

Oaxacan Daiquiri \$14
Camazotz Oaxacan Rum, Giffard Fruit de la Passion, fresh lime juice, simple syrup

RANCH WATERS

Classic Ranch water \$13
Arette Blanco, Topo Chico, lime, light agave

Thorny Ranch water \$13
Arette Blanco, Topo Chico, prickly pear, lime, light agave

BEER

Draft Pacifico \$7 Rotating IPA \$8
Bottle \$6 - Victoria, Dos XX Amber, Corona, Rainier Can

WINE

Vino Blanco
Cune Cava; Spain \$11 | \$36 Neboa Albarino; Spain \$11 | \$40
Cune (CVNE) Verdejo; Spain \$12 | \$44

Vino Rosé
Girasole Rosé; California \$13 | \$44

Vino Tinto
Lechuza Garnacha; Spain \$11 | \$40 Siglo Crianza Selección; Rioja, Spain \$14 | \$48
Calcu Cabernet Sauvignon; Chile \$14 | \$48 Malbec, Argentina \$13 | \$44

NON-ALCOHOLIC COCKTAILS

Pathfinder Sour \$10
Pathfinder non-alcoholic spirit, fresh lime juice, agave, and aqua faba

Pathfinder Spritz \$9
Pathfinder non-alcoholic spirit, Topo Chico, orange peel
Athletic Brewing Co. N/A IPA \$6

NON-ALCOHOLIC

Coca-Cola Products \$3.5, Mexican Coke \$6, Mandarin Jarritos \$6,
Topo Chico \$5, Coffee, Iced Tea, Lemonade \$4

DESSERT COCKTAILS

La Flor del Postre \$14
Tres Generaciones Anejo Tequila, Lechuza Garnacha, fresh lime juice, agave and aqua faba

El Compadres Cafe Espres \$14
El Compadre Mezcal, Rock Town coffee liquor, Xocolati mole bitters, agave,
aqua faba and a salted chocolate orange wheel

Lunch Menu

JACKALOPE
TEX-MEX & CANTINA

TEQUILA

The Texas Margarita \$13
Arette Blanco, triple sec, fresh lime, light agave, salt
add prickly pear or mango puree \$1

El Jackalope \$12
Reposado, fresh lime, agave, salt

The El Paso \$15
Espolon Reposado, Cointreau, Grand Marnier, fresh lime, light agave

La Piña \$14
Reposado infused with fresh grilled pineapple and serrano chiles,
Grand Marnier, fresh lime, agave, guajillo salt

Anejo Old Fashioned \$16
Tres Generaciones tequila, agave, mole bitters, orange peel

Tequila Martini \$16
Premium Blanco tequila, Cocchi Americano vermouth, house-made pickle juice

Paloma Rustica \$13
Arette Blanco, fresh grapefruit, soda, lime, salt

Happy Hour Margarita \$6
Available 4-6pm; Tuesday through Friday
Tequila, fresh lime, agave, triple sec

MEZCAL

Senorita \$13
Maguey Espadín, orange liqueur, lime, saline salt

Illegal Farm \$14
Rajas infused Illegal Mezcal, Ancho Reyes Liqueur, fresh beet & lime, agave

Mezcal Negroni Sour \$14
El Silencio Mezcal, Campari, Antica Sweet Vermouth, lemon juice and aqua faba

Pedro Infante \$13
Maguey Espadín, lime, agave, grapefruit liqueur, guajillo salt

The Naked and Famous \$13
La Luna Mezcal, Green Chartreuse, Aperol, fresh lime

APPETIZERS

Chips and Warm Salsa \$2
adobo seasoned, homemade

Chile con Queso \$8.5
fresh roasted chilies and cheese
add avocado \$3, smoked brisket picadillo \$4, peppers and onions \$2

Guacamole \$9
avocado, lime, onion, serrano, tomato, cilantro

Quesadilla Tres Quesos \$12
parmesan crisp, queso Oaxaca, sharp cheddar, pickled red onion, chipotle crema
add fajita beef \$5, fajita chicken \$4, or adobo Brussels sprouts \$3

SOUP

Chicken Tortilla Soup \$6 | \$11
smoked chicken broth, roasted corn, chilies, avocado,
crispy tortillas, party favors

SALADS

El Caesar \$9 | \$14
baby kale and romaine tossed with roasted poblanos, sweet corn,
green chili Caesar dressing, tortilla strips and cotija cheese
add fajita chicken \$4, fajita beef \$8, or wild Texas shrimp \$7

Mango Chicken Salad \$14 | \$18.5
mango pico de gallo, black beans, fajita chicken, cotija, pickled red onion,
pepitas, avocado green goddess *meatless \$10 | \$15*

MAINS

Burrito Divorciado \$13
Spanish rice, black beans, lettuce, pico de gallo, guacamole, cheese, crema
add chicken tinga \$3, smoked brisket picadillo \$4, or adobo Brussels sprouts \$3

Food Allergy



Sensitivity Guide

**Our charro and refried beans are cooked with bacon. Please request our vegetarian black beans if you would like.*

***King County would like us to tell you that consuming raw or undercooked meats and seafood may increase your risk of foodborne illness, but will make you very happy.*

TACOS

1 or 2 tacos served with bacon refried beans and Spanish rice

San Antonio Puffy Tacos
pico de gallo, sweet pepper slaw, chipotle crema, cotija
*choose chicken tinga \$13.5 | \$17, smoked brisket picadillo \$15 | \$19,
or adobo Brussels sprouts \$13.5 | \$17*

Grilled Rockfish \$14 | \$18
corn tortilla, avocado, mango pico de gallo, chipotle crema
served with black beans and Spanish rice

Texas Brisket \$15 | \$19.5
Dallas style: mixto tortillas, queso Oaxaca, poblano peppers,
caramelized onions, salsa ranchera, verde fresca

ENCHILADAS

1 or 2 corn tortilla enchiladas served with bacon refried beans and Spanish rice

Rajas Enchiladas con Mole Borracho* \$13 | \$16.5
roasted poblano peppers with sweet corn, cheese and cerveza spiked mole

Cheese Enchiladas with Brisket Chili Gravy \$14 | \$17.5
the original Tex-Mex meal

Chicken Verde Enchiladas \$14.5 | \$19
roasted tomatillo sauce, cheese, shredded chicken thighs, crema

Especiales

Brisket Enchiladas \$16.5 | \$22
Jack's famous low and slow brisket, peppers and onions, cheese, guajillo sauce

Seafood Enchiladas Suizas \$19 | \$26
wild Texas shrimp, fresh Washington Dungeness crab, Swiss sauce and avocado

Tex-Mex cuisine began in the Rio Grande Valley before migrating up to San Antonio during the 1860's where a group of women known as 'The Chili Queens' began to pop up in the city's plazas selling chili con carne with tamales, enchiladas, and chili verde. They incorporated cumin into their dishes favored by settlers from the Canary Islands, which still has a strong influence on Mexican food in Texas. Tex-Mex also loves beef, flour tortillas, yellow cheese, fajitas and more.

Our inspiration comes from the many classic Tex-Mex restaurants including Sylvia's Enchilada Kitchen, Papasito's, Ninfa's, Blue Goose, Hugo's, Herrerra's Café, Chuy's, Valentina's Tex-Mex and many more. Jackalope combines Jack's excellent Central Texas-style smoked meats with delicious Tex-Mex dishes. It's truly the best of both worlds!

