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

Clos Du Bois Rosé; Russian River Valley, 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

Rotating 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

We Cater!

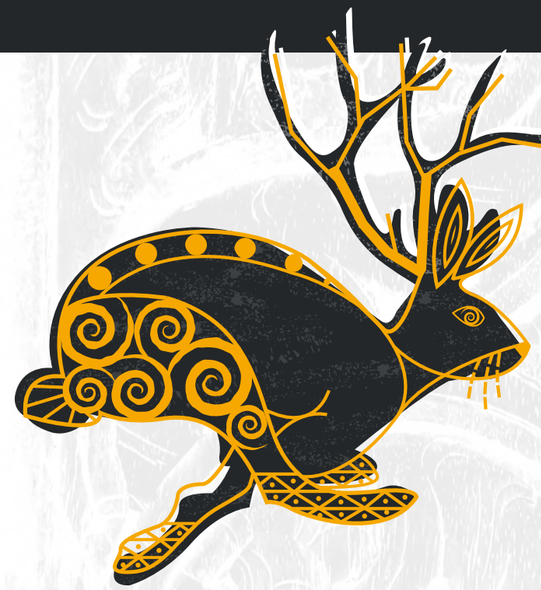
Jumpstart your event with authentic Tex-Mex from Jackalope!

Let Jackalope Tex-Mex & Cantina rescue you from the office party doldrums. Whether it be for your work colleagues or at a private party - there will be no more flavorless pasta salads or bags of potato chips. Gone are the days of cellophane wrapped cookies. It's Tex-Mex time and we do it right! Scan the code below or send us an email to **catering@jacksbbq.com** to start your order today!

JACKALOPE CATERING

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!



Sustainable

Jackalope is proud to use beef from the Royal Ranch in Eastern Washington. Jack and team visited them in 2021 and were amazed to see how their process to grow crops, produce dairy, and raise beef results in a negative carbon footprint. They even sell carbon offsets to other companies. We feel that this smart and hardworking team is creating the future for sustainable eating! **Learn more about them at** royalranch.com

Scan to Learn More!

JACKALOPE
TEX-MEX & CANTINA

COCKTAILS

The Texas Margarita $13
blanco tequila, triple sec, fresh lime, light agave, salt
add prickly pear or mango $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
anejo tequila, agave, mole bitters, orange peel

Paloma Rustica $13
blanco tequila, fresh grapefruit, soda, lime, salt

Happy Hour Margarita $8
available 2-5pm; Tuesday through Friday
tequila, fresh lime, agave, triple sec

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

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

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

Classic Ranch water $13
blanco tequila, Topo Chico, lime, light agave; ***add prickly pear or mango $1***

APPETIZERS

Chips and Warm Salsa $3
adobo seasoned, homemade, bottomless

Ceviche Tostada** $9/ea
fresh local rockfish, pineapple, citrus, serrano chiles, avocado

Chile con Queso $9.5
fresh roasted chilies and cheese
add avocado $4, smoked brisket picadillo $5, peppers and onions $3

Guacamole $10
avocado, lime, onion, serrano, tomato, cilantro

Herrera's Flat Nachos $11 | $17
bacon refried beans, cheddar & Oaxaca cheese, jalapeno,
sour cream, guacamole, pico de gallo
add fajita beef $3

Quesadilla Tres Quesos $13
parmesan crisp, queso Oaxaca, sharp cheddar, pickled red onion, chipotle crema
add fajita beef $6, fajita chicken $5, or adobo Brussels sprouts $4

Stuffed Little Peppers $12
Jack's famous low and slow brisket, roasted jalapeño cream cheese

SOUP

Chicken Tortilla Soup $7 | $12.5
smoked chicken broth, roasted corn, chilies, avocado,
crispy tortillas, party favors

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.*

SALADS

El Caesar $12
baby kale and romaine tossed with roasted poblanos, sweet corn,
green chili Caesar dressing, tortilla strips and cotija cheese
add fajita chicken $4.5, fajita beef $9, or wild Texas shrimp $9

Mango Chicken Salad $16.5
mango pico de gallo, black beans, fajita chicken, cotija, pickled red onion,
pepitas, avocado green goddess *meatless $12*

MAINS

Chile Relleno* $17.5
cheese stuffed poblano pepper, battered and fried, with salsa ranchera,
served with bacon refried beans and Spanish rice
add chicken tinga $3.5 or smoked brisket picadillo $4.5

12 oz Royal Ranch NY Strip Steak Asada $35
Yucatan marinade, grilled spring onion, jalapeno, roasted garlic, avocado, and tortillas,
served with black beans and Spanish rice

TACOS

2 tacos served with bacon refried beans and Spanish rice

Tacos de Papa* $17
crispy corn tortillas stuffed with mashed potatoes, corn and
poblano rajas, avocado, cotija, salsa ranchera

Chicken Tinga $17.5
fresh corn tortillas, pico de gallo,
sweet pepper slaw, chipotle crema, cotija

Baja Rockfish $19.5
beer battered, corn tortilla, avocado, mango pico de gallo,
chipotle crema served with black beans and Spanish rice

Texas Brisket $21.5
Dallas style: fresh flour tortillas, queso Oaxaca, poblano peppers,
caramelized onions, salsa ranchera, verde fresca

ENCHILADAS

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

Rajas Enchiladas con Mole Borracho* $18
roasted poblano peppers with sweet corn, cheese and cerveza spiked mole

Cheese Enchiladas with Brisket Chili Gravy $19.5
the original Tex-Mex meal

Chicken Verde Enchiladas $21
roasted tomatillo sauce, cheese, shredded chicken thighs, crema

Especiales

Brisket Enchiladas $24
Jack's famous low and slow brisket, peppers and onions, cheese, guajillo sauce

Seafood Enchiladas Suizas $28.5
wild Texas shrimp, fresh Washington Dungeness crab, Swiss sauce and avocado

FAJITAS

Our fajitas come sizzling with roasted peppers, caramelized onions, sour cream, pico de gallo, guacamole, cheese, lettuce, bacon charro beans, Spanish rice, and your choice of fresh flour or corn tortillas

Pequeno | Grande

Chicken al Carbon $21 | $34
Oyster Mushroom* $23 | $35
Local Rockfish $26 | $38
Beef/Chicken Combo $26.5 | $39.5
Wild Texas Shrimp $28 | $42
Royal Ranch Beef Skirt Steak $29 | $43
Double R Ranch Smoked Beef Rib $38 | $59

¡ Un Poco Mas

Add any of these South Texas classics to your fajita grill

Jalapeño Cheddar Sausage $7
Grilled Wild Texas Shrimp (3) $8