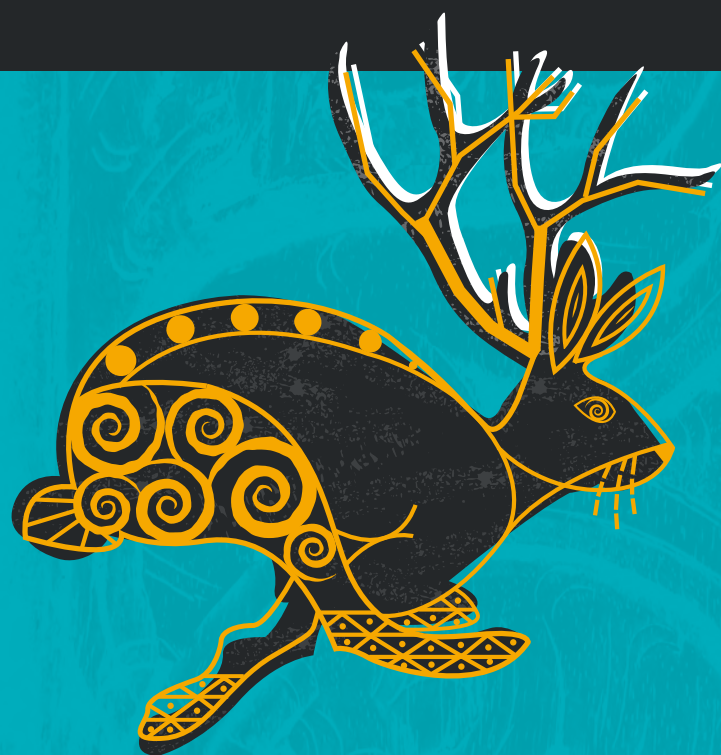


**Tex-Mex** cuisine began in the Rio Grande Valley before migrating up to San Antonio during the 1860's where a group of women known as 'The Chili Queens' began to pop up in the city's plazas selling chili con carne with tamales, enchiladas, and chili verde. They incorporated cumin into their dishes 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](https://royalranch.com)

Scan to  
Learn More!



## Lunch Menu

# JACKALOPE

## TEX-MEX & CANTINA

### COCKTAILS

#### The Texas Margarita \$13

Blanco tequila, 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

#### Happy Hour Margarita \$8

Available from 2-5pm; Tuesday through Friday  
tequila, fresh lime, agave, triple sec

### 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

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

## APPETIZERS

### Chips and Warm Salsa \$3

adobo seasoned, homemade, bottomless

### 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 \$12

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 \$15

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

## MAINS

### Burrito Divorciado \$14

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*

### Jackalope Tacos

fresh corn tortillas, pico de gallo, sweet pepper slaw, chipotle crema, cotija  
*choose chicken tinga \$14 | \$18, smoked brisket picadillo \$15 | \$19,  
or adobo Brussels sprouts \$14 | \$18*

### Grilled Rockfish \$15 | \$19

fresh corn tortillas, avocado, mango pico de gallo, and chipotle crema,  
served with black beans and Spanish rice

### Texas Brisket \$15 | \$19.5

Dallas style: fresh flour tortillas, queso Oaxaca, poblano peppers,  
caramelized onions, salsa ranchera, and verde fresca

## ENCHILADAS

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

### Rajas Enchiladas con Mole Borracho\* \$14 | \$17

roasted poblano peppers with sweet corn, cheese and cerveza spiked mole

### Cheese Enchiladas with Brisket Chili Gravy \$15 | \$18

the original Tex-Mex meal

### Chicken Verde Enchiladas \$14.5 | \$19

roasted tomatillo sauce, cheese, shredded, chicken thighs, crema

### Especiales

### Brisket Enchiladas \$17 | \$23

Jack's famous low and slow brisket, peppers and onions, cheese, guajillo sauce

### Seafood Enchiladas Suizas \$20 | \$27

wild Texas shrimp, fresh Washington Dungeness crab, Swiss sauce and avocado

### 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 an elegant wedding - there will be no more flavorless pasta salads  
or bags of potato chips. It's Tex-Mex time and we do it right!  
Scan the link or send us an email to [catering@jacksbbq.com](mailto:catering@jacksbbq.com)  
to start your order today!

JACKALOPE



CATERING!