

# 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 tequila, fresh lime, agave, salt

#### The El Paso \$15

Espolon reposado tequila, Cointreau, Grand Marnier,  
fresh lime, agave, salt

#### La Piña \$14

reposado infused with fresh grilled pineapple and serrano chiles,  
Grand Marnier, fresh lime, agave, and guajillo salt

#### Jackalope Bloody Mary \$14

Jackalope bloody mix and vodka

#### Bloody Maria \$13

Jackalope bloody mix and tequila

#### Mimosa \$10

cava with fresh squeezed orange or grapefruit juice,  
prickly pear or mango

#### Michelada \$9

Mexican lager, Jackalope bloody mix, chili lime salt rim

### MOCKTAILS

#### Spiced Pepino Smash \$8

cucumber, fresh lemon juice, spiced simple syrup, ginger beer

#### Prickly Jalapeño Cooler \$8

lime, prickly pear, jalapeño, fresh mint, simple syrup, soda water

#### Rotating N/A IPA \$6

### APPETIZERS

#### Chips and Warm Salsa \$3

adobo seasoned, homemade, bottomless

#### 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

#### 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

### 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*



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.*

### 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  
*add chicken tinga \$3.5*

#### 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

#### Jack's BBQ Brisket Enchiladas \$24

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

#### Royal Ranch NY Strip Steak \$31 | \$45

### ! Un Poco Mas i

*Add any of these South Texas classics to your fajita grill*

#### Jalapeño Cheddar Sausage \$7

#### Grilled Wild Texas Shrimp (3) \$8

#### Maine Lobster Tail \$26

**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, Herrera's Café, Chuy's, Valentina's Tex-Mex and many more. Jackalope



**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](http://royalranch.com)



**EGGS**

**Hill Country Breakfast Tacos** \$5 ea  
fresh flour tortillas, fried egg, cheddar cheese, and pepper potatoes  
*add jalapeno cheddar sausage, brisket picadillo, or chicken tinga - \$1*

**South Texas Migas** \$14  
butter toasted tortilla chips, scrambled eggs, cheese  
salsa verde, crema, green chili, serrano, and avocado  
*add jalapeno cheddar sausage, brisket picadillo, or chicken tinga - \$4*

**Huevos Rancheros** \$13  
two eggs over easy, fresh corn tortillas  
black beans, salsa ranchera, avocado and cotija  
*add jalapeno cheddar sausage, brisket picadillo, or chicken tinga - \$4*

**Huevos Divorciados** \$13  
two eggs over easy, split with salsa verde and salsa ranchera  
bacon refried beans, avocado, cotija, served with a side of fresh flour tortillas  
*add jalapeno cheddar sausage, brisket picadillo, or chicken tinga - \$4*

**TACOS**

*2 tacos served with bacon refried beans and Spanish rice*

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

**Baja Rockfish** \$19.5  
grilled fish, fresh 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

**BEER**

**Draft** Pacifico \$7 Rotating IPA \$8  
**Bottle** \$6 - Victoria, Dos XX Amber, Corona, Bohemia, Negra Modelo,  
Modelo Especial

**WINE**

**Vino Blanco**  
Cune Cava; Spain \$11 | \$36 Neboa Albarino; Spain \$11 | \$40  
Cune (CVNE) Verdejo; Spain \$12 | \$44  
**Vino Rosé**  
Girasole Rosé, Mendocino County, 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**

Coca-Cola Products \$3.5, Mexican Coke \$6, Mandarin Jarritos \$6,  
Topo Chico \$5, Coffee, Iced Tea, Jamaica Agua Fresca \$5, Ginger Beer \$4.50,  
Fresh Lemonade \$4 *add prickly pear or mango \$1*

**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 - 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**