

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 tequila, fresh lime, agave, salt

The El Paso \$15

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

La Piña \$14

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

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

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

Rotating N/A IPA \$6

NON-ALCOHOLIC

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

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 \$10

avocado, lime, onion, serrano, tomato, cilantro

Quesadilla Tres Qesos \$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.*

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!

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

Jack's BBQ Brisket Enchiladas \$17 | \$23

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 code or send us an email to catering@jacksbbq.com to start your order today!

JACKALOPE



CATERING!