

BRUNCH

JACKALOPE

TEX-MEX & CANTINA

COCKTAILS

The Texas Margarita \$13

blanco tequila, triple sec, fresh lime, light agave, salt rim
add prickly pear, mango, or strawberry \$1

El Jackalope \$13

reposado tequila, fresh lime, agave, salt rim

The El Paso \$15

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

La Piña \$15

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

Jackalope Bloody Mary \$14

Jackalope bloody mix and vodka

Bloody Maria \$13

Jackalope bloody mix and tequila

Mexican Coffee \$14

reposado tequila, Kahlua, coffee, whipped cream

Michelada \$9

Mexican lager, Jackalope bloody mix, chili lime salt rim rim

Rotating Frozen Margarita \$13

blanco tequila, fresh lime, agave, rotating fresh fruit purée

Mezcalita \$14

La Luna Mezcal, triple sec, OJ, lime, agave, tajin rim

Mimosa \$10

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

Mimosa Carafe \$35

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

APPETIZERS

Chips and Warm Salsa \$3.5

adobo seasoned, homemade, bottomless

Chile con Queso \$10

fresh roasted chilies and cheese

add avocado \$4, smoked brisket picadillo \$5, peppers and onions \$3

Guacamole \$10

avocado, lime, onion, jalapeño, 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

Chicken Poblano Flautas \$13

chicken tinga, salsa verde fresca, crema, cotija, pico de gallo

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 \$17

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..*

ENCHILADAS

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

Rajas Enchiladas con Mole Borracho* \$18.5

roasted poblano peppers and caramelized onion with sweet corn, cheese
and cerveza spiked mole negro
add chicken tinga \$4

Cheese Enchiladas with Brisket Chili Gravy \$20

the original Tex-Mex meal

Chicken Verde Enchiladas \$21.5

roasted tomatillo sauce, cheese, shredded chicken thighs, crema

Especiales

Jack's BBQ Brisket Enchiladas \$25

low and slow brisket, peppers and onions,
cheese, guajillo sauce

Seafood Enchiladas Suizas \$29

wild Texas shrimp, fresh Washington Dungeness crab, Swiss
sauce, salsa verde fresca, 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 \$21.5 | \$34.5

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 \$4

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, Papisito'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 that 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 royalfamilyfarming.com

Scan to
Learn More!



EGGS y MAS

Add jalapeño cheddar sausage, brisket picadillo, or chicken tinga - \$4

South Texas Migas** \$15

butter toasted tortilla chips, scrambled eggs, cheese, caramelized onion, salsa verde, crema, green chili, serrano, and avocado

Huevos Rancheros** \$14

2 eggs over easy, fresh corn tortillas, black beans, salsa ranchera, avocado and cotija

Huevos Divorciados** \$14

2 eggs over easy, split with salsa verde and salsa ranchera, bacon refried beans*, avocado, cotija, served with a side of fresh flour tortillas

Breakfast Burrito** \$13

eggs, pepper potatoes, bacon refried beans*, cheddar and Oaxaca cheese, guacamole, crema, warm salsa ranchera

Hill Country Breakfast Taco** \$5.5 ea

fresh flour tortilla, fried egg, cheddar cheese, and pepper potatoes
add jalapeño cheddar sausage, brisket picadillo, or chicken tinga - \$1

Cowboy Breakfast** \$18

2 eggs over easy, jalapeño cheddar sausage, pepper potatoes, Texas toast
sub Jack's BBQ homemade beef bacon +\$4, or Royal Ranch skirt steak +\$8

Mexican Chocolate French Toast \$14

dulce de leche, orange cream cheese crema, vanilla

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 \$20

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

Texas Brisket \$22.5

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, Negra Modelo, Modelo Especial, Corona, NA Corona; Rotating Cider \$7

WINE

Vino Blanco

Bodegas Eidosela Albarino - Rias Baixas, Spain \$11 | \$40
Flams d'Or Cava Brut - Cava, Spain \$10 | \$36

Vino Rosé

Rezabal Txakoli - Basque, France \$11 | \$40

Vino Tinto

La Bicicleta Voladora - Rioja, Spain \$12 | \$44
Limited Edition Rouge Crush - Willamette Valley, Oregon \$14 | \$47

MOCKTAILS

Spiced Pepino Smash \$9

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

Prickly Jalapeño Cooler \$9

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

NON-ALCOHOLIC

Coca-Cola Products \$4, Mexican Coke \$5, Mandarin Jarritos \$5, Jarritos Mineragua \$5, Coffee, Iced Tea, or Ginger Beer \$4.5, Jamaica Agua Fresca \$5, Fresh Lemonade \$4 add prickly pear, mango, or strawberry \$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 to start your order today!

JACKALOPE



CATERING

A 20% gratuity may be added to all checks for parties of 6 and over. 100% of this gratuity is paid to the employees who served you today.