

## DINNER

# JACKALOPE

## TEX-MEX & CANTINA

### COCKTAILS

#### The Texas Margarita \$15

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

#### El Jackalope \$15

reposado tequila, fresh lime, light agave, salt rim

#### The El Paso \$16

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

#### Cucumber Cilantro Margarita \$15

blanco tequila infused with cucumber and cilantro,  
fresh lime, agave, tajin

#### La Piña \$15

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

#### Paloma Rustica \$15

blanco tequila, fresh grapefruit, soda, fresh lime, salt rim  
*sub mezcal \$1*

#### Classic Ranch Water \$14

blanco tequila, Jarritos Mineragua, fresh lime, light agave  
*add prickly pear, mango, or strawberry \$1*

#### Rotating Frozen Margarita \$14

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

#### Pedro Infante \$15

mezcal, fresh lime, agave, grapefruit liqueur, grapefruit juice,  
guajillo salt rim

#### Mezcal Me Softly \$16

mezcal, ginger, fresh lemon, Damiana, honey

#### Red Eye to Jalisco \$15

reposado tequila, Amaro Nonino, Aperol, fresh lemon

### APPETIZERS

#### Chips and Warm Salsa \$5.5

adobo seasoned, homemade, bottomless

#### Ceviche Tostada\*\* \$12/ea

local rockfish, wild Texas Shrimp, cucumber, tomato, avocado

#### Chile con Queso \$11

fresh roasted chilies and cheese

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

#### Guacamole \$11

avocado, lime, onion, serrano, tomato, cilantro

#### Herrera's Flat Nachos \$12 | \$18

bacon refried beans, cheddar & Oaxaca cheese, jalapeño,  
cilantro, sour cream, guacamole, pico de gallo  
*add fajita beef or fajita chicken \$3 | \$6*

#### Quesadilla Tres Quesos \$13

parmesan crisp, queso Oaxaca, sharp cheddar,  
pickled red onion, chipotle crema  
*add fajita beef, adobo brussels sprouts,  
fajita chicken, birria, or oyster mushrooms \$5*

#### Stuffed Little Peppers \$13

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 & SALAD

#### Chicken Tortilla Soup \$7 | \$12.5

smoked chicken broth, roasted corn, chilies, avocado  
crispy tortillas, party favors

#### El Caesar \$13

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 \$18

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

### ENCHILADAS

*2 corn tortilla enchiladas served with bacon refried beans\* and roasted salsa rice*

#### Rajas Enchiladas con Mole Borracho\* \$19.5

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 \$21

the original Tex-Mex meal

#### Chicken Verde Enchiladas \$22.5

roasted tomatillo sauce, cheese, chicken tinga, crema

### Especiales

#### Jack's BBQ Brisket Enchiladas \$27

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

#### Seafood Enchiladas Suizas \$31

wild Texas shrimp, fresh Washington Dungeness crab,  
Swiss sauce, salsa verde fresca, avocado

### FAJITAS

*Our fajitas come sizzling with roasted peppers, caramelized onions,  
sour cream, pico de gallo, guacamole, cheese, lettuce, bacon \*charro beans,  
roasted salsa rice, and your choice of fresh flour or corn tortillas  
**add jalapeño cheddar sausage (\$7) or three grilled wild Texas shrimp (\$8)***

#### Pequeno | Grande

Chicken al Carbon \$22.5 | \$35

Oyster Mushroom\* \$23 | \$35

Local Rockfish \$26 | \$38

Beef/Chicken Combo\*\* \$29.5 | \$39.5

Wild Texas Shrimp \$28 | \$42

Royal Ranch Beef Skirt Steak\*\* \$30 | \$44

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



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.*

**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!



**i Vamos a Brunch!**

Join us every Saturday and Sunday for brunch served from 10 am to 4 pm. Choose from Tex Mex classics like Migas, Breakfast Tacos and Huevos Rancheros as well as new takes on old favorites like Mexican Chocolate French Toast. Don't forget the Mezcalitas and Mimosas! See y'all soon!

**MAINS**

**Chile Relleno\*** \$19

cheese stuffed poblano pepper, battered and fried, with salsa ranchera, served with bacon refried beans\* and roasted salsa rice  
*add chicken tinga \$4 or smoked brisket picadillo \$5*

**Jack's BBQ Smoked Carnitas** \$25

Low and slow smoked pork, salsa verde fresca, jalapeño, roasted garlic, avocado, and tortillas, served with black beans and roasted salsa rice

**Jack's BBQ Smoked Brisket Birria** \$28

slow braised with chilies, spices and beef broth, served with creama, jalapeño, roasted garlic, avocado, tortillas, black beans and roasted salsa rice

**Especiales**

**12 oz. Royal Ranch NY Strip Steak Asada\*\*** \$37

Yucatan marinade, grilled spring onion, jalapeño, roasted garlic, avocado, and tortillas, served with black beans and roasted salsa rice

**16 oz. Smoked Birria Marinated Ribeye\*\*** \$49

signature grade, sweet corn esquites, queso blanco, avocado, jalapeño, grilled spring onions, roasted garlic, and tortillas

**TACOS**

*2 tacos served with bacon refried beans\* and roasted salsa rice*

**Tacos de Papa\*** \$17.5

crispy corn tortillas stuffed with mashed potatoes, corn, poblano rajjas, avocado, cotija, salsa ranchera

**Chicken Tinga** \$18.5

fresh corn tortillas, pico de gallo, sweet pepper slaw, chipotle crema, cotija

**Baja Rockfish** \$23

beer battered, corn tortilla, avocado, mango pico de gallo, chipotle crema served with black beans and roasted salsa rice

**Texas Brisket** \$24

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

**BEER**

**Draft** Pacifico, Rotating IPA \$8

**Bottle** \$6 - Victoria, Dos XX Amber, Negra Modelo, Modelo Especial, Corona, NA Corona, Sazon Tepache Guava-Hibiscus \$9; Rotating Cider \$7

**WINE**

**Vino Blanco**

Michel Lynch Bordeaux Blanc - France \$14 | \$48  
Flama d'Or Brut Cava - Spain \$10 | \$36  
Monopole White Rioja - Spain \$11 | \$40  
Pieropan Soave - Italy \$12 | \$42  
Volcanes Sauvignon Blanc - Chile \$11 | \$40

**Vino Rosé**

Language of Yes Rosé (USA) \$10 | \$38

**Vino Tinto**

Alamos Malbec - Argentina \$13 | \$40  
Scielo Tinto - Mexico \$14 | \$46  
Volcanes Carménère - Chile \$13 | \$43  
Milú Ribera del Duero - Spain \$11 | \$40  
HAHN pinot noir - USA \$9 | \$36

**N/A COOLERS \$9**

Prickly Jalapeno  
Strawberry Basil  
Cucumber Mint  
Make it boozy \$6

**NON-ALCOHOLIC**

|                        |                                                   |
|------------------------|---------------------------------------------------|
| Coca-Cola Products \$4 | Coffee, Iced Tea, Ginger Beer \$4.50              |
| Mexican Coke \$5       | Jamaica Agua Fresca \$5                           |
| Mandarin Jarritos \$5  | Fresh Lemonade \$4                                |
| Jarritos Mineragua \$5 | <b>add prickly pear, mango, or strawberry \$1</b> |

**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](mailto: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.  
A 3% surcharge is included on each check to help us maintain competitive wages and high-quality service. The company retains 100% of this surcharge. All tips and gratuities are given entirely to our employees.