

JACKALOPE

TEX-MEX & CANTINA

Lunch Menu

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

The El Paso \$16
reposado tequila, Grand Marnier, fresh lime, agave, salt

La Piña \$15
reposado tequila infused with fresh grilled pineapple and serrano chiles,
Grand Marnier, fresh lime, agave, guajillo salt

Rotating Frozen Margarita \$14
blanco tequila, fresh lime, agave, rotating fresh fruit purée

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

Mexican Coke \$5

Mandarin Jarritos \$5

Jarritos Mineragua \$5

Coffee, Iced Tea, Ginger Beer \$5

Jamaica Agua Fresca \$6

Fresh Lemonade \$6

add prickly pear, mango, or strawberry \$1

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!



¡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!

WE CATER!

Jumpstart your event with authentic Tex-Mex from Jackalope!

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.

TACOS

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

Jackalope Tacos

fresh corn tortillas, pico de gallo, sweet pepper slaw, chipotle crema, cotija
chicken tinga, vegan oyster mushroom, or adobo Brussels sprouts \$17 / \$20
smoked brisket picadillo \$19 / \$22

Grilled Rockfish \$18 | \$23

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

Texas Brisket \$18.5 | \$24

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

Rio Grande Valley Carnitas \$16 | \$21.5

Smoked pulled pork, Dr. Pepper, orange, salsa verde and cotija

ENCHILADAS

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

Rajas Enchiladas con Mole Borracho* \$15.5 | \$19

roasted poblano peppers, caramelized onion, sweet corn, cheese
and cerveza spiked mole add chicken tinga \$1.5 / \$3

Cheese Enchiladas with Brisket Chili Gravy \$16.5 | \$20

the original Tex-Mex meal

Chicken Verde Enchiladas \$16 | \$21.5

roasted tomatillo sauce, cheese, shredded chicken thighs, crema

Especiales

Jack's BBQ Brisket Enchiladas \$20 | \$27

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

Seafood Enchiladas Suizas \$22 | \$29

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

EGGS

South Texas Migas** \$16

butter toasted tortilla chips, scrambled eggs, cheese,
caramelized onion, salsa verde, crema, green chili, serrano, and avocado
add jalapeno cheddar sausage, brisket picadillo, or chicken tinga \$4

Hill Country Breakfast Taco Plate (2) \$13

fresh flour tortilla, fried egg, cheddar cheese, and pepper potatoes.
Side of Fruit.

add jalapeno cheddar sausage, brisket picadillo, or chicken tinga \$4

APPETIZERS

Chips and Warm Salsa \$5.5

adobo seasoned, homemade, bottomless

Chile con Queso \$11

fresh roasted chilies and cheese
add avocado \$3, smoked brisket picadillo \$4, peppers and onions \$2

Guacamole \$11

avocado, lime, onion, jalapeño, tomato, cilantro

Quesadilla Tres Quesos \$12

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

SOUP

Chicken Tortilla Soup \$7 | \$11

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

SALADS

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, fajita beef \$8, or wild Texas shrimp \$7

Mango Chicken Salad \$17

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

MAINS

Burrito Divorciado \$14

roasted salsa 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.