

**LUNCH MENU**  
*\*Available until 4pm*



**STARTERS + SHAREABLES**

- ONION RINGS** **KC** **THREE \$9.5 | SIX \$13 | NINE \$15**  
*Hand-breaded, Sweet Colossal Onions*
- SMOKED JALAPEÑO CORNBREAD** **\$11**  
*Honey Butter*
- BURNT ENDS** **KC** **\$17**  
*Choice of Two: Beef, Pork or Sausage*
- FIRE-KISSED WINGS** **\$17.5**  
*Hickory Cooked Wings Rubbed With Cajun Spices*
- BARBECUE SHRIMP** **\$18**  
*Hickory Grilled, Barbecue Butter Sauce*
- JUMBO FRIED MUSHROOMS** **FIVE \$10.25 | TEN \$16**  
*Horseradish Sauce*
- PULLED PORK MAC + CHEESE** **\$13**  
*Honey-Chipotle Barbecue Sauce*
- SMOKED SALMON DIP** **\$16**  
*Remoulade, Fried Capers, Diced Red Onion, Crostini*

**SANDWICHES**

- Served with Fries*
- POOR RUSS** **KC** **\$15.5**  
*1/2# Chopped Beef, Pork & Sausage Burnt Ends*
- JUMBO** **\$15.5**  
*1/3# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage*
- SOUTHERN JACK** **\$15.5**  
*Hickory-Smoked Pulled Pork*
- THE STACK** **\$17**  
*Smoked Sausage, Beef Brisket, Pepper Jack, Onion Ring, Honey-Chipotle Barbecue Sauce*
- HATFIELD** **\$16.5**  
*1/2# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage*
- MARTIN CITY MAYOR** **\$16.25**  
*Chopped Beef, Pork & Sausage Burnt Ends, Creamy Coleslaw*
- SMOKIN' RUSS** **\$16.5**  
*Chopped Beef, Pork & Sausage Burnt Ends, Smoked Jalapeños, Pickled Onions, Hot Barbecue Sauce*
- BIG PIG** **\$17**  
*Pulled Pork, Smoked Ham, Candied Bacon, Smoked Provolone, Onion Ring, Mustard Sauce*
- CHIPOTLE CHICKEN CLUB** **\$17.25**  
*Pepper Jack, Candied Bacon, Chipotle Ranch*
- GRILLED SALMON SANDWICH** **\$18**  
*Arugula, Tomato, Onion, Remoulade*

**'CUE FOR TWO**

- Served with Hickory Pit Beans, Cheesy Corn, & Creamy Coleslaw*
- ROUNDUP** **\$39.5**  
*Pork Spare Ribs, Beef Brisket, Pulled Pork, Turkey*
- BURNT END COMBO** **\$39.5**  
*Beef, Pork and Sausage*
- PORK SPARE RIBS** **\$39.5**  
*Full Slab*
- HONEY-GLAZED BABY BACK RIBS** **\$43**  
*Full Slab*

**FAMILY-STYLE 'CUE FOR FOUR**

- Includes Choice of 4 Classic Sides*
- TASTE OF KANSAS CITY** **\$60**  
*Pork Spare Ribs, Beef Brisket, Pulled Pork, Fire-Kissed Wings*
- THE PITMASTER** **\$64**  
*Pork Spare Ribs, Beef & Pork Burnt Ends, Sausage, Fire-Kissed Wings*
- JACK'S BEST** **\$84**  
*Two Crown Prime Beef Ribs, Pork Spare Ribs, Beef Burnt Ends, Sausage*
- FAMILY-STYLE ADD-ONS**  
*Beef Brisket or Beef Burnt Ends (1/2 Pound) + \$13.5*  
*Honey-Glazed Baby Back Ribs (6 ribs) + \$15*  
*Lamb Ribs (10 ribs) + \$24*  
*Crown Prime Beef Rib + \$24*

**FRESH LEMONADE \$4.5**

*Seasonal Flavors or Plain. Free Refills.*

*\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your health risk of foodborne illness, especially if you have certain medical conditions.*

**KC** Jack Stack Favorites

**WEEKDAY LUNCH SPECIALS**

- Served with Fries*
- MONDAY - POOR RUSS SANDWICH** **KC** **\$13**  
*1/2# Chopped Beef, Pork & Sausage Burnt Ends*
- TUESDAY - BURNT ENDS** **KC** **\$15**  
*Choice of Two: Beef, Pork, or Sausage*
- WEDNESDAY - SOUTHERN JACK SANDWICH** **\$13**  
*Hickory-Smoked Pulled Pork on a Hoagie Bun*
- THURSDAY - JUMBO SANDWICH** **\$13**  
*1/3# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage*
- FRIDAY - PORK RIB LUNCH** **\$15**  
*Four Pork Spare Ribs*

**BARBECUE ENTREES**

- Served with Fries*
- KANSAS CITY COMBO** **KC** **PICK 2: \$18 | PICK 3: \$23.5**  
*Beef Brisket, Beef Burnt Ends, Pulled Pork, Turkey, Pork Burnt Ends, Sausage, Bone-In Chicken, Pork Spare Ribs, Baby Back Ribs (+\$3), Beef Ribs (+\$4), Lamb Ribs (+\$5), or Crown Prime Beef Rib (+\$16)*
- BURNT ENDS** **KC** **\$17.5**  
*Choice of Two: Beef, Pork or Sausage*
- PORK SPARE RIBS** **\$17.75**  
*Four Center-cut Ribs*
- BARBECUE SMOKED HALF-CHICKEN** **\$17.75**  
*Honey-Chipotle Barbecue Sauce*
- BARBECUE STUFFED POTATO** **\$17**  
*Choice of Pulled Pork, Chopped Burnt Ends or Turkey. Topped with Cheddar Cheese, Sour Cream, Butter, Green Onions*
- PULLED PORK MAC + CHEESE** **\$17.5**  
*Honey-Chipotle Barbecue Sauce*
- HONEY-GLAZED BABY BACK RIBS** **\$21**  
*One-half Slab*

**FROM THE HICKORY-FIRED GRILL**

- Served with Choice of Side*
- HONEY-CHIPOTLE CHICKEN** **\$19**  
*Hickory-Grilled Chicken Breast, Honey-Chipotle Barbecue Sauce*
- ARKANSAS TOPPER** **\$21.5**  
*Hickory Grilled Chicken Breast, Topped with Smoked Ham, Cheddar & Jack Cheese, Original Barbecue Sauce*
- BLACKBERRY SALMON\*** **KC** **\$22.5**  
*Blackberry Barbecue Sauce*
- BARBECUE SHRIMP** **\$22.5**  
*Hickory Grilled, Barbecue Butter Sauce*
- JACK'S BARBECUE TROUT** **\$22.5**  
*Whole Boneless Ruby Red Trout with A Sweet Glaze*

**SOUP + SALADS**

- BEEF BURNT END STEW** *(Monday - Thursday)* **\$9.75**  
*Potatoes, Carrots, Smoked Tomatoes, topped with Green Onion*
- HICKORY SMOKED CHICKEN CHILI** *(Friday - Sunday)* **\$9.75**  
*White Bean, Corn, Smoked Tomato and Jalapeno, topped with Cornbread Croutons, Goat Cheese, Cilantro*
- SMOKED CHICKEN CHOPPED SALAD** **\$18.5**  
*Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons, Ranch Dressing*
- GRILLED SALMON SPINACH SALAD\*** **KC** **\$19.25**  
*Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta, Red Onion, Sweet Vinaigrette*
- CHAMPAGNE SALAD** **\$16.5**  
*Apples, Goat Cheese, Cranberries, Maple Spiced Pecans, Cucumbers, Red Onions, Tomatoes, Champagne Vinaigrette*
- GARDEN SALAD** **SMALL \$7.5 | LARGE \$12.5**  
*Carrots, Cucumber, Tomatoes, Red Onion, Bacon, Croutons Choice of Ranch, Blue Cheese, Honey Mustard or Creamy Italian*
- SPINACH SALAD** **SMALL \$7.5 | LARGE \$12.5**  
*Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta, Red Onion, Sweet Vinaigrette*
- ADD PROTEIN:** Grilled Chicken \$6 | Salmon \$7.5 | Barbecue Meat \$6

**CLASSIC SIDES \$5.5**

- FRENCH FRIES**
- CREAMY COLESLAW**
- POTATO SALAD**
- SIGNATURE SIDES \$7**
- CHEESY POTATO BAKE**
- SEASONAL SIDE**
- HICKORY PIT BEANS\***
- CHEESY CORN BAKE\***
- \*Contains Pork**
- LOADED BAKED POTATO**
- BROCCOLI WITH ROASTED GARLIC BUTTER**

REMARKABLE MEATS • HICKORY SMOKED

## HANDCRAFTED COCKTAILS

<b>SMOKIN' JACK'S BLOODY MARY</b> - House-made Bloody Mary mix, Tom's Town Vodka, Burnt End stuffed olives, All-purpose Rub	<b>\$12</b>
<b>CUCUMBER JALAPEÑO MARGARITA</b> - Lunazul Tequila, cucumber, jalapeno, lime, agave, salt	<b>\$12</b>
<b>KC LEMONADE</b> - Fresh Lemonade, Blackberry, J Rieger Vodka	<b>\$12</b>
<b>TROPICAL PARADISE</b> - RumHaven coconut rum, Malibu Pineapple, Malibu Mango, pineapple, orange juice	<b>\$10</b>
<b>FAMILY FASHIONED</b> - J. Rieger Private Stock Jack Stack Barbecue, Union Horse Rye, smoke, bitters, charred orange	<b>\$15</b>
<b>RED SANGRIA</b> - Red wine, triple sec, apricot brandy, orange, lemon	<b>\$10</b>
<b>AGAVE BLOOM</b> - Una Familia Reposado Tequila, peach, agave, strawberry, lime	<b>\$12</b>
<b>STRAWBERRY SHANDY</b> - Wheatley Vodka, strawberry, lemonade, BLVD Tank 7	<b>\$12</b>

## WINE We Proudly Serve a 7 oz Pour

WHITE + ROSÉ + SPARKLING	GLASS	BOTTLE
Pinot Grigio, Scarpetta <i>Italy</i>	<b>\$10.5</b>	<b>\$36</b>
Rosé, AIX <i>France</i>	<b>\$12.5</b>	<b>\$44</b>
Sauvignon Blanc, King Estate <i>Oregon</i>	<b>\$11.5</b>	<b>\$41</b>
Sauvignon Blanc, Kim Crawford <i>New Zealand</i>	<b>\$12.5</b>	<b>\$44</b>
Chardonnay, William Hill <i>Napa Valley</i>	<b>\$10.5</b>	<b>\$34</b>
Chardonnay, Sonoma Cutrer <i>Sonoma</i>	<b>\$12.5</b>	<b>\$46</b>
Reisling, Houge <i>Columbia Valley</i>	<b>\$10.5</b>	<b>\$36</b>
Moscato, Cupcake <i>Italy</i>	<b>\$10.5</b>	<b>\$36</b>
Prosecco, Zonin <i>Italy</i>	<b>\$10.5</b>	
Sparkling, Mumm Napa Brut <i>Napa Valley</i>		<b>\$45</b>
RED	GLASS	BOTTLE
Cabernet, Robert Mondavi 'Private Selection' <i>Central Coast</i>	<b>\$10.5</b>	<b>\$36</b>
Cabernet, Bonanza <i>California</i>	<b>\$14.5</b>	<b>\$52</b>
Cabernet, Stag's Leap Wine Cellars "Artemis" <i>Napa Valley</i>		<b>\$110</b>
Cabernet, Caymus <i>Napa Valley</i> <i>1 Liter</i>	<b>\$25.5</b>	<b>\$120</b>
Cabernet, Caymus 'Special Selection' <i>Napa Valley</i>		<b>\$215</b>
Pinot Noir, Meiomi <i>California</i>	<b>\$14.5</b>	<b>\$52</b>
Pinot Noir, Benton-Lane <i>Oregon</i>	<b>\$16.5</b>	<b>\$60</b>
Zinfandel, Caricature Old Vine <i>Lodi, Central Valley</i>	<b>\$10.5</b>	<b>\$36</b>
Malbec, Trivento <i>Argentina</i>	<b>\$10.5</b>	<b>\$36</b>
Merlot, Starry Night <i>France</i>	<b>\$11.5</b>	<b>\$40</b>
Red Blend, Conundrum <i>California</i>	<b>\$12.5</b>	<b>\$44</b>
Red Blend, Tre Leoni <i>Napa Valley</i>	<b>\$14.5</b>	<b>\$52</b>
Red Blend, Orin Swift Abstract <i>California</i>	<b>\$15.5</b>	<b>\$56</b>
Red Blend, Prisoner <i>California</i>		<b>\$90</b>

## BEER + SELTZER

DRAFT	PRICE
Bud Light	<b>\$5.25</b>
Blue Moon	<b>\$6.75</b>
▣ Boulevard Unfiltered Wheat	<b>\$6.25</b>
▣ Boulevard Tank 7	<b>\$8.25</b>
▣ Boulevard Space Camper IPA	<b>\$6.75</b>
▣ Boulevard Seasonal	<b>price varies</b>
▣ Boulevard Quirk	<b>\$7.25</b>
▣ KC Bier Co Dunkel	<b>\$6.75</b>
Modelo Especial	<b>\$5.25</b>
Yuengling	<b>\$5.25</b>
BOTTLES + CANS	PRICE
▣ Boulevard Pale Ale	<b>\$6</b>
Bud Light	<b>\$5</b>
Budweiser	<b>\$5</b>
Coors Light	<b>\$5</b>
Miller Lite	<b>\$5</b>
Michelob Ultra	<b>\$5</b>
Shiner Bock	<b>\$6</b>
Stella Artois	<b>\$6.5</b>
Guinness	<b>\$7</b>
▣ MCBC Hardway IPA	<b>\$6.5</b>
Angry Orchard Crisp Apple Cider	<b>\$6.5</b>
Holidaily Favorite Blonde Ale *Gluten Free	<b>\$6.5</b>
▣ Boulevard Lemon Wheat, NA	<b>\$5.5</b>
SELTZER	PRICE
High Noon	<b>\$7</b>

## WHISKEYS

- Jim Beam
- Jack Daniel's
- Buffalo Trace
- Crown Royal
- Jameson
- Old Forester
- Bulleit Rye
- Sazerac Rye
- Maker's Mark
- Angel's Envy
- 1792
- Woodford Reserve
- Weller Special Reserve
- Eagle Rare
- High West American Prairie Bourbon
- Blanton's
- ▣ Union Horse Rivalist American Single Malt Whiskey
- ▣ Union Horse Reunion Rye
- ▣ J. Rieger Kansas City Whiskey
- ▣ J. Rieger Private Stock Jack Stack BBQ
- ▣ Tom's Town Double Oaked
- Johnnie Walker Black
- Macallan Sherry Oak 12 year
- The Glenlivet 14 year

## VODKAS

- New Amsterdam
- Tito's
- Wheatley Vodka
- Grey Goose
- Ketel One
- ▣ 360 Lemon
- ▣ 360 Vanilla
- ▣ Rieger's Premium Wheat Vodka
- ▣ Tom's Town Vodka

## GINS

- Beefeater
- Bombay Sapphire
- Tanqueray
- Hendrick's

## RUMS

- Bacardi Silver
- RumHaven Coconut
- Captain Morgan Spiced
- Myer's Dark Rum
- Malibu Mango
- Malibu Pineapple

## TEQUILAS

- Lunazul Blanco
- Una Familia Reposado
- Patron Silver
- Don Julio 1942