

## LUNCH MENU

\*Available until 4pm



### STARTERS + SHAREABLES

<b>ONION RINGS</b> <b>KC</b>	<b>THREE \$9.5   SIX \$12.75   NINE \$14.5</b>
<i>Hand-breaded, Sweet Colossal Onions</i>	
<b>SMOKED JALAPEÑO CORNBREAD</b>	<b>\$10</b>
<i>Honey Butter</i>	
<b>BURNT ENDS</b> <b>KC</b>	<b>\$16.5</b>
<i>Choice of Two: Beef, Pork or Sausage</i>	
<b>FIRE-KISSED WINGS</b>	<b>\$16</b>
<i>Hickory Cooked Wings Rubbed With Cajun Spices</i>	
<b>BARBECUE SHRIMP</b>	<b>\$17.5</b>
<i>Hickory Grilled, Barbecue Butter Sauce</i>	
<b>JUMBO FRIED MUSHROOMS</b>	<b>FIVE \$9.75   TEN \$15</b>
<i>Horseradish Sauce</i>	
<b>PULLED PORK MAC + CHEESE</b>	<b>\$12.5</b>
<i>Honey-Chipotle Barbecue Sauce, Cornbread Crumble</i>	
<b>SMOKED SALMON DIP</b>	<b>\$15.5</b>
<i>Remoulade, Capers, Diced Red Onion, Crostini</i>	

### SANDWICHES

*Served with Fries*

<b>POOR RUSS</b> <b>KC</b>	<b>\$15.25</b>
<i>1/2# Chopped Beef, Pork &amp; Sausage Burnt Ends</i>	
<b>JUMBO</b>	<b>\$15.25</b>
<i>1/3# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage</i>	
<b>SMOKIN' RUSS</b>	<b>\$16</b>
<i>Chopped Beef &amp; Pork Burnt Ends, Jalapeños, Spicy Sauce, Cheddar &amp; Jack Cheese</i>	
<b>THE STACK</b>	<b>\$16.5</b>
<i>Smoked Sausage, Beef Brisket, Pepper Jack, Onion Ring, Honey-Chipotle Barbecue Sauce</i>	
<b>HATFIELD</b>	<b>\$16</b>
<i>1/2# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage</i>	
<b>MARTIN CITY MAYOR</b>	<b>\$16</b>
<i>Chopped Beef &amp; Pork Burnt Ends, Creamy Coleslaw</i>	
<b>SOUTHERN JACK</b>	<b>\$15.25</b>
<i>Hickory-Smoked Pulled Pork</i>	
<b>BIG PIG</b>	<b>\$16.5</b>
<i>Pulled Pork, Smoked Ham, Bacon, Smoked Provolone, Onion Ring, Mustard Sauce</i>	
<b>CHIPOTLE CHICKEN CLUB</b>	<b>\$16.5</b>
<i>Pepper Jack, Bacon, Chipotle Ranch</i>	
<b>GRILLED SALMON SANDWICH</b>	<b>\$17.5</b>
<i>Arugula, Tomato, Onion, Remoulade</i>	

### 'CUE FOR TWO

*Served with Hickory Pit Beans, Cheesy Corn, & Creamy Coleslaw*

<b>ROUNDUP</b>	<b>\$39</b>
<i>Pork Spare Ribs, Beef Brisket, Pulled Pork, Turkey</i>	
<b>BURNT END COMBO</b>	<b>\$39</b>
<i>Beef, Pork and Sausage</i>	
<b>PORK SPARE RIBS</b>	<b>\$39</b>
<i>Full Slab</i>	
<b>HONEY-GLAZED BABY BACK RIBS</b>	<b>\$42</b>
<i>Full Slab</i>	

### FAMILY-STYLE 'CUE FOR FOUR

*Includes Choice of 4 Classic Sides*

<b>TASTE OF KANSAS CITY</b>	<b>\$55</b>
<i>Pork Spare Ribs, Beef Brisket, Pulled Pork, Fire-Kissed Wings</i>	
<b>THE PITMASTER</b>	<b>\$58</b>
<i>Pork Spare Ribs, Beef &amp; Pork Burnt Ends, Sausage, Fire-Kissed Wings</i>	
<b>JACK'S BEST</b>	<b>\$80</b>
<i>Two Crown Prime Beef Ribs, Pork Spare Ribs, Beef Burnt Ends, Sausage</i>	
<b>FAMILY-STYLE ADD-ONS</b>	
<i>Beef Brisket or Beef Burnt Ends (1/2 Pound)</i>	<b>+ \$12.5</b>
<i>Honey-Glazed Baby Back Ribs (6 ribs)</i>	<b>+ \$15</b>
<i>Lamb Ribs (10 ribs)</i>	<b>+ \$24</b>
<i>Crown Prime Beef Rib</i>	<b>+ \$24</b>

### 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*

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

### BARBECUE ENTREES

*Served with Fries*

<b>KANSAS CITY COMBO</b> <b>KC</b>	<b>PICK 2: \$17.5   PICK 3: \$22.5</b>
<i>Beef Brisket, Beef Burnt Ends, Pulled Pork, Pork Burnt Ends, Turkey, Sausage, Bone-In Chicken, Pork Spare Ribs, Baby Back Ribs (+\$3), Beef Ribs (+\$4), Lamb Ribs (+\$5), or Crown Prime Beef Rib (+\$16)</i>	
<b>BURNT ENDS</b> <b>KC</b>	<b>\$17.25</b>
<i>Choice of Two: Beef, Pork or Sausage</i>	
<b>PORK SPARE RIBS</b>	<b>\$17.5</b>
<i>Four Center-cut Ribs</i>	
<b>BARBECUE SMOKED HALF-CHICKEN</b>	<b>\$17</b>
<i>Honey-Chipotle Barbecue Sauce</i>	
<b>BARBECUE STUFFED POTATO</b>	<b>\$16.5</b>
<i>Choice of Pulled Pork, Chopped Burnt Ends or Turkey. Topped with Cheddar Cheese, Sour Cream, Butter, Green Onions</i>	
<b>FIRE-KISSED WINGS</b>	<b>\$18.5</b>
<i>Hickory Cooked Wings Rubbed With Cajun Spices</i>	
<b>PULLED PORK MAC + CHEESE</b>	<b>\$17</b>
<i>Honey-Chipotle Barbecue Sauce, Cornbread Crumble</i>	
<b>HONEY-GLAZED BABY BACK RIBS</b>	<b>\$20</b>
<i>One-half Slab</i>	

### FROM THE HICKORY-FIRED GRILL

*Served with Choice of Side*

<b>HONEY-CHIPOTLE CHICKEN</b>	<b>\$18.5</b>
<i>Hickory-Grilled Chicken Breast, Honey-Chipotle Barbecue Sauce</i>	
<b>ARKANSAS TOPPER</b>	<b>\$21</b>
<i>Barbecue Chicken Breast, Choice of Barbecue Meat, Cheddar &amp; Jack Cheese</i>	
<b>BLACKBERRY SALMON*</b> <b>KC</b>	<b>\$22</b>
<i>Blackberry Barbecue Sauce</i>	
<b>BARBECUE SHRIMP</b>	<b>\$22</b>
<i>Hickory Grilled, Barbecue Butter Sauce</i>	
<b>JACK'S BARBECUE TROUT</b>	<b>\$22</b>
<i>Whole Boneless Ruby Red Trout with A Sweet Glaze</i>	

### SOUP + SALADS

<b>BURNT END STEW</b>	<b>\$9.75</b>
<i>Carrots, Potatoes, Beef Burnt Ends</i>	
<b>SMOKED CHICKEN CHOPPED SALAD</b>	<b>\$18</b>
<i>Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons, Ranch Dressing</i>	
<b>GRILLED SALMON SPINACH SALAD*</b> <b>KC</b>	<b>\$18.5</b>
<i>Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta, Red Onion, Sweet Vinaigrette</i>	
<b>CHAMPAGNE SALAD</b>	<b>\$16</b>
<i>Apples, Goat Cheese, Cranberries, Maple Spiced Pecans, Cucumbers, Red Onions, Tomatoes, Champagne Vinaigrette</i>	
<b>GARDEN SALAD / SPINACH SALAD</b>	<b>\$12</b>

**ADD PROTEIN:** Grilled Chicken \$6 | Salmon \$7.5 | Barbecue Meat \$6

### CLASSIC SIDES \$5.5

<b>FRENCH FRIES</b>	<b>HICKORY PIT BEANS*</b>
<b>CREAMY COLESLAW</b>	<b>CHEESY CORN BAKE*</b>
<b>POTATO SALAD</b>	<i>*Contains Pork</i>
<b>SIGNATURE SIDES</b>	
<b>CHEESY POTATO BAKE</b> <b>\$7</b>	<b>BROCCOLI WITH ROASTED GARLIC BUTTER</b> <b>\$6</b>
<b>SEASONAL VEGETABLES</b> <b>\$7</b>	<b>GARDEN OR SPINACH SALAD</b> <b>\$7.5</b>
<b>LOADED BAKED POTATO</b> <b>\$7</b>	

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>\$10</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>PURPLE HAZE</b> - Wheatley Vodka, Sweet and Sour, Smoke, Butterfly Flower, Charred Lemon	<b>\$12</b>

## WINE We Proudly Serve a 7 oz Pour

### WHITE + ROSÉ + SPARKLING

	GLASS	BOTTLE
Pinot Grigio, Scarpetta <i>Italy</i>	<b>\$10</b>	<b>\$36</b>
Rosé, AIX <i>France</i>	<b>\$12</b>	<b>\$44</b>
Sauvignon Blanc, King Estate <i>Oregon</i>	<b>\$11</b>	<b>\$41</b>
Sauvignon Blanc, Kim Crawford <i>New Zealand</i>	<b>\$12</b>	<b>\$44</b>
Chardonnay, William Hill <i>Napa Valley</i>	<b>\$10</b>	<b>\$34</b>
Chardonnay, Sonoma Cutrer <i>Sonoma</i>	<b>\$12</b>	<b>\$46</b>
Chardonnay, Simi <i>Sonoma</i>	<b>\$13</b>	<b>\$48</b>
Riesling, Saint M <i>Washington</i>	<b>\$10</b>	<b>\$36</b>
Moscato, Cupcake <i>Italy</i>	<b>\$10</b>	<b>\$36</b>
Prosecco, Zonin <i>Italy</i>	<b>\$10</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</b>	<b>\$36</b>
Cabernet, Bonanza <i>California</i>	<b>\$14</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</b>	<b>\$120</b>
Cabernet, Caymus 'Special Selection' <i>Napa Valley</i>		<b>\$200</b>
Pinot Noir, Meiomi <i>California</i>	<b>\$14</b>	<b>\$52</b>
Pinot Noir, Benton-Lane <i>Oregon</i>	<b>\$16</b>	<b>\$60</b>
Zinfandel, Caricature Old Vine <i>Lodi, Central Valley</i>	<b>\$10</b>	<b>\$36</b>
Malbec, Trivento <i>Argentina</i>	<b>\$10</b>	<b>\$36</b>
Merlot, Starry Night <i>France</i>	<b>\$11</b>	<b>\$40</b>
Red Blend, Conundrum <i>California</i>	<b>\$12</b>	<b>\$44</b>
Red Blend, Tre Leoni <i>Napa Valley</i>	<b>\$14</b>	<b>\$52</b>
Red Blend, Orin Swift Abstract <i>California</i>	<b>\$15</b>	<b>\$56</b>
Red Blend, Prisoner <i>California</i>		<b>\$90</b>

## BEER + SELTZER

### DRAFT

Bud Light	<b>\$5</b>
Michelob Ultra	<b>\$5</b>
▣ Boulevard Unfiltered Wheat	<b>\$6</b>
▣ Boulevard Pale Ale	<b>\$6</b>
▣ Boulevard Tank 7	<b>\$8</b>
▣ Boulevard Space Camper IPA	<b>\$6.5</b>
▣ Boulevard Southwest BLVD Lager	<b>\$6</b>
▣ Boulevard Seasonal	<b>price varies</b>
▣ KC Bier Co Dunkel	<b>\$6.5</b>
▣ Log Boat Brewing Seasonal	<b>price varies</b>

### BOTTLES + CANS

▣ Boulevard '89 Lager	<b>\$6</b>
▣ Boulevard The Calling IPA	<b>\$8</b>
▣ Boulevard Pale Ale	<b>\$6</b>
▣ Boulevard Unfiltered Wheat	<b>\$6</b>
▣ Boulevard Tank 7	<b>\$8</b>
Bud Light	<b>\$5</b>
Budweiser	<b>\$5</b>
Coors Light	<b>\$5</b>
Miller Lite	<b>\$5</b>
Modelo Especial	<b>\$6</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>
Holiday Favorite Blonde Ale *Gluten Free	<b>\$6.5</b>
Buckler, Non-Alcoholic	<b>\$5</b>
<b>SELTZER</b>	
High Noon	<b>\$7</b>
▣ Boulevard Quirk	<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
EH Taylor
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 18 year

## VODKAS

New Amsterdam
Tito's
Wheatley Vodka
Grey Goose
Ketel One
▣ 360 Lemon
▣ 360 Vanilla
▣ 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