

STARTERS + SHAREABLES

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

SANDWICHES

<i>Served with Fries</i>	
POOR RUSS KC	\$15.25
1/2# Chopped Beef, Pork & Sausage Burnt Ends	
JUMBO	\$15.25
1/3# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage	
SMOKIN' RUSS	\$16
Chopped Beef & Pork Burnt Ends, Jalapeños, Spicy Sauce, Cheddar & Jack Cheese	
THE STACK	\$16.5
Smoked Sausage, Beef Brisket, Pepper Jack, Onion Ring, Honey-Chipotle Barbecue Sauce	
HATFIELD	\$16
1/2# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage	
MARTIN CITY MAYOR	\$16
Chopped Beef & Pork Burnt Ends, Creamy Coleslaw	
SOUTHERN JACK	\$15.25
Hickory-Smoked Pulled Pork	
BIG PIG	\$16.5
Pulled Pork, Smoked Ham, Bacon, Smoked Provolone, Onion Ring, Mustard Sauce	
CHIPOTLE CHICKEN CLUB	\$16.5
Pepper Jack, Bacon, Chipotle Ranch	
GRILLED SALMON SANDWICH	\$17.5
Arugula, Tomato, Onion, Remoulade	
‘CUE FOR TWO	
<i>Served with Hickory Pit Beans, Cheesy Corn, & Creamy Coleslaw</i>	
ROUNDUP	\$39
Pork Spare Ribs, Beef Brisket, Pulled Pork, Turkey	
BURNT END COMBO	\$39
Beef, Pork and Sausage	
PORK SPARE RIBS	\$39
Full Slab	
HONEY-GLAZED BABY BACK RIBS	\$42
Full Slab	

FAMILY-STYLE ‘CUE FOR FOUR

<i>Includes Choice of 4 Classic Sides</i>	
TASTE OF KANSAS CITY	\$55
Pork Spare Ribs, Beef Brisket, Pulled Pork, Fire-Kissed Wings	
THE PITMASTER	\$58
Pork Spare Ribs, Beef & Pork Burnt Ends, Sausage, Fire-Kissed Wings	
JACK’S BEST	\$80
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)	+ \$12.5
Honey-Glazed Baby Back Ribs (6 ribs)	+ \$15
Lamb Ribs (10 ribs)	+ \$24
Crown Prime Beef Rib	+ \$24

FRESH LEMONADE

Seasonal Flavors or Plain. Free Refills.	\$4.5
<small>*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.</small>	

KC Jack Stack Favorites

WEEKDAY LUNCH SPECIALS

<i>Served with Fries</i>	
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

<i>Served with Fries</i>	
KANSAS CITY COMBO KC	PICK 2: \$17.5 PICK 3: \$22.5
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)	
BURNT ENDS KC	\$17.25
Choice of Two: Beef, Pork or Sausage	
PORK SPARE RIBS	\$17.5
Four Center-cut Ribs	
BARBECUE SMOKED HALF-CHICKEN	\$17
Honey-Chipotle Barbecue Sauce	
BARBECUE STUFFED POTATO	\$16.5
Choice of Pulled Pork, Chopped Burnt Ends or Turkey. Topped with Cheddar Cheese, Sour Cream, Butter, Green Onions	
FIRE-KISSED WINGS	\$18.5
Hickory Cooked Wings Rubbed With Cajun Spices	
PULLED PORK MAC + CHEESE	\$17
Honey-Chipotle Barbecue Sauce, Cornbread Crumble	
HONEY-GLAZED BABY BACK RIBS	\$20
One-half Slab	
FROM THE HICKORY-FIRED GRILL	
<i>Served with Choice of Side</i>	
HONEY-CHIPOTLE CHICKEN	\$18.5
Hickory-Grilled Chicken Breast, Honey-Chipotle Barbecue Sauce	
ARKANSAS TOPPER	\$21
Barbecue Chicken Breast, Choice of Barbecue Meat, Cheddar & Jack Cheese	
BLACKBERRY SALMON* KC	\$22
Blackberry Barbecue Sauce	
BARBECUE SHRIMP	\$22
Hickory Grilled, Barbecue Butter Sauce	

JACK’S BARBECUE TROUT	\$22
Whole Boneless Ruby Red Trout with A Sweet Glaze	
SOUP + SALADS	
BURNT END STEW	\$9.75
Carrots, Potatoes, Beef Burnt Ends	

SMOKED CHICKEN CHOPPED SALAD	\$18
Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons, Ranch Dressing	
GRILLED SALMON SPINACH SALAD* KC	\$18.5
Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta, Red Onion, Sweet Vinaigrette	
CHAMPAGNE SALAD	\$16
Apples, Goat Cheese, Cranberries, Maple Spiced Pecans, Cucumbers, Red Onions, Tomatoes, Champagne Vinaigrette	
GARDEN SALAD / SPINACH SALAD	\$12

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

CLASSIC SIDES \$5.5	
FRENCH FRIES	HICKORY PIT BEANS*
CREAMY COLESLAW	CHEESY CORN BAKE*
POTATO SALAD	<small>*Contains Pork</small>
SIGNATURE SIDES	
CHEESY POTATO BAKE	\$7
SEASONAL VEGETABLES	\$7
LOADED BAKED POTATO	\$7
BROCCOLI WITH ROASTED GARLIC BUTTER	\$6
GARDEN OR SPINACH SALAD	\$7.5

HANDCRAFTED COCKTAILS

SMOKIN' JACK'S BLOODY MARY	- House-made Bloody Mary mix, Tom's Town Vodka, Burnt End stuffed olives, All-purpose Rub	\$10
CUCUMBER JALAPEÑO MARGARITA	- Lunazul Tequila, cucumber, jalapeno, lime, agave, salt	\$12
KC LEMONADE	- Fresh Lemonade, Blackberry, J Rieger Vodka	\$12
TROPICAL PARADISE	- RumHaven coconut rum, Malibu Pineapple, Malibu Mango, pineapple, orange juice	\$10
FAMILY FASHIONED	- J. Rieger Private Stock Jack Stack Barbecue, Union Horse Rye, smoke, bitters, charred orange	\$15
RED SANGRIA	- Red wine, triple sec, apricot brandy, orange, lemon	\$10
PURPLE HAZE	- Wheatley Vodka, Sweet and Sour, Smoke, Butterfly Flower, Charred Lemon	\$12

WINE We Proudly Serve a 7 oz Pour

WHITE + ROSÉ + SPARKLING	GLASS	BOTTLE
Pinot Grigio, Scarpetta <i>Italy</i>	\$10	\$36
Rosé, AIX <i>France</i>	\$12	\$44
Sauvignon Blanc, King Estate <i>Oregon</i>	\$11	\$41
Sauvignon Blanc, Kim Crawford <i>New Zealand</i>	\$12	\$44
Chardonnay, William Hill <i>Napa Valley</i>	\$10	\$34
Chardonnay, Sonoma Cutrer <i>Sonoma</i>	\$12	\$46
Chardonnay, Simi <i>Sonoma</i>	\$13	\$48
Riesling, Saint M <i>Washington</i>	\$10	\$36
Moscato, Cupcake <i>Italy</i>	\$10	\$36
Prosecco, Zonin <i>Italy</i>	\$10	
Sparkling, Mumm Napa Brut <i>Napa Valley</i>		\$45
RED	GLASS	BOTTLE
Cabernet, Robert Mondavi 'Private Selection' <i>Central Coast</i>	\$10	\$36
Cabernet, Bonanza <i>California</i>	\$14	\$52
Cabernet, Stag's Leap Wine Cellars "Artemis" <i>Napa Valley</i>		\$110
Cabernet, Caymus <i>Napa Valley</i> 1 Liter	\$25	\$120
Cabernet, Caymus 'Special Selection' <i>Napa Valley</i>		\$200
Pinot Noir, Meiomi <i>California</i>	\$14	\$52
Pinot Noir, Benton-Lane <i>Oregon</i>	\$16	\$60
Zinfandel, Caricature Old Vine <i>Lodi, Central Valley</i>	\$10	\$36
Malbec, Trivento <i>Argentina</i>	\$10	\$36
Merlot, Starry Night <i>France</i>	\$11	\$40
Red Blend, Conundrum <i>California</i>	\$12	\$44
Red Blend, Tre Leoni <i>Napa Valley</i>	\$14	\$52
Red Blend, Orin Swift Abstract <i>California</i>	\$15	\$56
Red Blend, Prisoner <i>California</i>		\$90

BEER + SELTZER

DRAFT	
Bud Light	\$5
▣ Boulevard Unfiltered Wheat	\$6
▣ Boulevard Pale Ale	\$6
▣ Boulevard Tank 7	\$8
▣ KC Bier Co Dunkel	\$6.5
▣ Limitless Brewing JOCO Juice	\$7
BOTTLES + CANS	
▣ Boulevard Space Camper IPA	\$6.5
Bud Light	\$5
Budweiser	\$5
Coors Light	\$5
Miller Lite	\$5
Michelob Ultra	\$5
Modelo Especial	\$6
Shiner Bock	\$6
Stella Artois	\$6.5
Guinness	\$7
▣ MCBC Hardway IPA	\$6.5
Angry Orchard Crisp Apple Cider	\$6.5
Holidaily Favorite Blonde Ale	
*Gluten Free	\$6.5
Buckler, Non-Alcoholic	\$5
SELTZER	
High Noon	\$7
▣ Boulevard Quirk	\$7

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