

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

						\$4.5
<i>Seasonal Flavors or Plain. Free Refills.</i>						
<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	BROCCOLI WITH ROASTED GARLIC BUTTER				\$6
SEASONAL VEGETABLES	\$7	GARDEN OR SPINACH SALAD				\$7.5
LOADED BAKED POTATO	\$7					

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> <i>1 Liter</i>	\$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
Blue Moon	\$6.5
▣ Boulevard Unfiltered Wheat	\$6
▣ Boulevard Tank 7	\$8
▣ Boulevard Space Camper IPA	\$6.5
▣ Boulevard Seasonal	price varies
▣ KC Bier Co Dunkel	\$6.5
▣ Martin City Seasonal	price varies
Yuengling	\$5
▣ Stockyards Brewing Company	price varies
BOTTLES + CANS	
▣ Boulevard Pale Ale	\$6
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