

STARTERS + SHAREABLES

ONION RINGS 	THREE \$9.5   SIX \$12.75   NINE \$14.5
Hand-breaded, Sweet Colossal Onions	
SMOKED JALAPEÑO CORNBREAD	\$10
Honey Butter	
BURNT ENDS 	\$16.5
Choice of Two: Beef, Pork or Sausage	
FIRE-KISSED WINGS	\$17
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	
SMOKED SALMON DIP	\$15.5
Remoulade, Capers, Diced Red Onion, Crostini	

SANDWICHES

<i>Served with Fries</i>	
POOR RUSS 	\$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	
SOUTHERN JACK	\$15.25
Hickory-Smoked Pulled Pork	
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	
SMOKIN' RUSS	\$16
Chopped Beef & Pork Burnt Ends, Jalapeños, Spicy Sauce, Cheddar & Jack Cheese	
BIG PIG	\$16.5
Pulled Pork, Smoked Ham, Candied Bacon, Smoked Provolone, Onion Ring, Mustard Sauce	
CHIPOTLE CHICKEN CLUB	\$16.5
Pepper Jack, Candied Bacon, Chipotle Ranch	
GRILLED SALMON SANDWICH	\$17.5
Arugula, Tomato, Onion, Remoulade	

‘CUE FOR TWO

<i>Served with Hickory Pit Beans, Cheesy Corn, &amp; 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	\$58
Pork Spare Ribs, Beef Brisket, Pulled Pork, Fire-Kissed Wings	
THE PITMASTER	\$60
Pork Spare Ribs, Beef & Pork Burnt Ends, Sausage, Fire-Kissed Wings	
JACK’S BEST	\$82
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

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.*

 Jack Stack Favorites

WEEKDAY LUNCH SPECIALS

<i>Served with Fries</i>	
MONDAY – POOR RUSS SANDWICH 	\$13
1/2# Chopped Beef, Pork & Sausage Burnt Ends	
TUESDAY – BURNT ENDS 	\$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 	PICK 2: \$18   PICK 3: \$23
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 	\$17.5
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	\$19
Hickory Cooked Wings Rubbed With Cajun Spices	
PULLED PORK MAC + CHEESE	\$17
Honey-Chipotle Barbecue Sauce	
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* 	\$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

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
Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons, Ranch Dressing	
GRILLED SALMON SPINACH SALAD* 	\$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	SMALL \$7.5   LARGE \$12
Carrots, Cucumber, Tomatoes, Red Onion, Bacon, Croutons	
Choice of Ranch, Blue Cheese, Honey Mustard or Creamy Italian	
SPINACH SALAD	SMALL \$7.5   LARGE \$12
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	HICKORY PIT BEANS*
CREAMY COLESLAW	CHEESY CORN BAKE*
POTATO SALAD	*Contains Pork
SIGNATURE SIDES \$7	
CHEESY POTATO BAKE	LOADED BAKED POTATO
SEASONAL VEGETABLE	BROCCOLI WITH ROASTED GARLIC BUTTER

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>UNRIVALED</b> - Union Horse Rivalist Single Malt Whiskey, smoke, Aperol, 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>
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>
<b>RED</b>	<b>GLASS</b>	<b>BOTTLE</b>
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

<b>DRAFT</b>	
Bud Light	<b>\$5</b>
▣ Boulevard Unfiltered Wheat	<b>\$6</b>
▣ Boulevard Pale Ale	<b>\$6</b>
▣ Boulevard Tank 7	<b>\$8</b>
▣ KC Bier Co Dunkel	<b>\$6.5</b>
▣ Limitless Brewing JOCO Juice	<b>\$7</b>
<b>BOTTLES + CANS</b>	
▣ Boulevard Space Camper IPA	<b>\$6.5</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>
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>
Holidaily 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 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