

STARTERS + SHAREABLES

- SMOKED JALAPEÑO CORNBREAD** **\$9**
Served with Honey Butter
- PULLED PORK MAC + CHEESE** **\$11.5**
Creamy and decadent classic topped with Pulled Pork
- ONION RINGS** **3 \$9 | 6 \$12 | 9 \$14**
Hand-breaded, Sweet Colossal Onions
- JUMBO FRIED MUSHROOMS** **5 \$9 | 10 \$13.5**
With Horseradish Sauce
- FIRE-KISSED WINGS** **\$14.5**
10 Wings Rubbed with Cajun spices & Grilled over Hickory
- BURNT ENDS** **\$14.5**
Choose Two. Beef, Pork, or Sausage
- SMOKED SALMON DIP** **\$14.5**
With Remoulade, Capers, & Diced Red Onion
- BARBECUE SHRIMP** **\$16.5**
Hickory Grilled & Topped with Barbecue Butter Sauce

BARBECUE ENTREES

Served with Fries, except the Barbecue Stuffed Potato and Pulled Pork Mac + Cheese

- BURNT ENDS** **\$16**
Choose Two of Beef, Pork or Sausage
- SLICED MEAT** **\$15**
Choose Two. Beef Brisket, Turkey, Pulled Pork or Sausage
- FIRE-KISSED WINGS** **\$16**
10 Wings
- BARBECUE STUFFED POTATO** **\$14.5**
Pulled Pork, Chopped Burnt Ends or Turkey Topped with Cheddar Cheese, Sour Cream, Butter & Green Onions
- PULLED PORK MAC + CHEESE** **\$16**
Creamy and decadent classic topped with Pulled Pork
- PORK SPARE RIBS** **\$16.5**
Four Center-cut Ribs
- HONEY-GLAZED BABY BACK RIBS** **\$18.5**
One-half Slab

KANSAS CITY COMBO **PICK 2 \$16 | PICK 3 \$21**

Choose 2 or 3		Substitute Ribs
<i>Pulled Pork</i>	<i>Beef Burnt Ends</i>	<i>Pork Spare Ribs</i> +\$1.5
<i>Beef Brisket</i>	<i>Pork Burnt Ends</i>	<i>Baby Back Ribs</i> +\$3
<i>Turkey</i>	<i>Smoked Sausage</i>	<i>Beef Ribs</i> +\$3.5
	<i>Chicken</i>	<i>Lamb Ribs</i> +\$4
		<i>Crown Prime Beef Rib</i> +\$18

SANDWICHES

- Served with Fries*
- SOUTHERN JACK** **\$14.5**
Pulled Pork
- POOR RUSS** **\$14.5**
Chopped Burnt Ends
- JUMBO** **\$14.5**
1/3# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage
- SMOKIN' RUSS** **\$15**
Chopped Burnt Ends + Jalapeños, Spicy Sauce, Cheddar & Jack Cheese
- HATFIELD** **\$15**
1/2# Choice of Two: Beef Brisket, Pulled Pork, Turkey, or Sausage
- MAYOR** **\$15**
Chopped Burnt Ends topped with Creamy Coleslaw
- THE WHOLE PIT** **\$15**
Brisket + Turkey topped with Hickory Pit Beans
- BIG PIG** **\$15.5**
Pulled Pork, Smoked Ham, Bacon, Smoked Provolone, Fried Onion Ring + Mustard Barbecue sauce
- CHIPOTLE CHICKEN CLUB** **\$15.5**
Pepper Jack, Bacon + Chipotle Ranch
- GRILLED SALMON SANDWICH** **\$16**
Arugula, Tomato, Onion + Remoulade

*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.

FAMILY-STYLE 'CUE (serves 2-3)

- Served with Hickory Pit Beans, Cheesy Corn, & Creamy Coleslaw*
- ROUNDUP** **\$36**
Pork Spare Ribs, Beef Brisket, Pulled Pork, Turkey
- BURNT END COMBO** **\$36**
Beef & Pork Burnt Ends
- PORK SPARE RIB SLAB** **\$36**
Full Slab
- HONEY-GLAZED BABY BACK RIB SLAB** **\$37**
Full Slab
- BEEF BACK RIB SLAB** **\$40** Ⓛ
Full Slab
- TASTE OF KANSAS CITY** **\$42**
Pork Spare Ribs, Beef Brisket, Pulled Pork, Fire-Kissed Wings
- THE PITMASTER** **\$46**
Pork Spare Ribs, Beef & Pork Burnt Ends + Sausage, Fire-Kissed Wings
- JACK'S BEST** **\$50** Ⓛ
One Crown Prime Beef Rib, Baby Back Ribs, Beef Burnt Ends
- FAMILY-STYLE ADD-ONS**
- Beef Brisket or Beef Burnt Ends (1/2 Pound)* **+ \$11.5**
- Honey-Glazed Baby Back Ribs (6 ribs)* **+ \$17**
- Beef Ribs (4 ribs)* **+ \$19** Ⓛ
- Lamb Ribs (10 ribs)* **+ \$24** Ⓛ
- Crown Prime Beef Rib* **+ \$23** Ⓛ

FROM THE HICKORY-FIRED GRILL

- Served with Choice of Side*
- HONEY-CHIPOTLE CHICKEN** **\$17.5**
Hickory-Roasted Chicken Breast with Honey-Chipotle Barbecue Sauce
- ARKANSAS TOPPER** **\$19.5**
Barbecue Chicken Breast + Choice of Barbecue Meat + Cheddar & Jack Cheese
- BLACKBERRY SALMON*** **\$20**
Topped with Blackberry barbecue sauce
- BARBECUE SHRIMP** **\$20**
Hickory grilled & topped with Barbecue Butter sauce
- JACK'S BARBECUE TROUT** **\$20**
Whole boneless Ruby Red Trout with a sweet glaze
- ADD GARDEN OR SPINACH SALAD** **\$6**

SOUP + SALADS

- BURNT END STEW** **\$9.5**
Hearty stew with Carrots, Potatoes, and Beef Burnt Ends
- SMOKED CHICKEN CHOPPED SALAD** **\$16.5**
Mixed Greens, Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons + Tossed in Ranch Dressing
- HARVEST SALAD** **\$14.5**
Mixed Greens, English Cucumbers, Tomatoes, Maple Spiced Pecans, Blue Cheese Crumbles, Dried Figs, Red Onion + Tossed in Honey Mustard Vinaigrette
- GRILLED SALMON SPINACH SALAD*** **\$16.5**
Strawberries, Maple Spiced Pecans, Bacon, Feta Cheese, Red Onion + Sweet Vinaigrette
- GARDEN SALAD** **SMALL \$6 | LARGE \$10**
Mixed Greens, Carrots, Cucumber, Tomatoes, Red Onion, Bacon, Croutons + Ranch, Blue Cheese, Honey Mustard or Creamy Italian
- SPINACH SALAD** **SMALL \$6 | LARGE \$10**
Strawberries, Maple Spiced Pecans, Bacon, Feta Cheese, Red Onion + Sweet Vinaigrette

SIDES + VEGETABLES

- FRENCH FRIES** **\$5**
- CREAMY COLESLAW** **\$5**
- POTATO SALAD** **\$5.5**
- HICKORY PIT BEANS** **\$5.5**
- CHEESY CORN BAKE** **\$5.5**
- CHEESY POTATO BAKE** **\$5.5**
- BROCCOLI WITH ROASTED GARLIC BUTTER** **\$5.5**
- LOADED BAKED POTATO** **\$5.5**

- FRESH LEMONADE** **\$4.5**
Seasonal Flavors or Plain. Free Refills.

HANDCRAFTED COCKTAILS

	GLASS	CARAFE
BLACKBERRY BASIL LEMONADE - Duffy's Run vodka, blackberry, basil, lemon	\$10	\$28
KC SMASH - J. Rieger's Kansas City whiskey, lemon, orange, mint	\$10	\$30
RED SANGRIA - Red wine, triple sec, apricot brandy, orange, lemon	\$9	\$25
RUBY SIPPER - Ketel One Grapefruit Rose, Italian liqueur, lime, pineapple, orgeat	\$12	\$32
SMOKIN' JACK'S BLOODY MARY - House-made Bloody Mary, UV Siracha, Fire Kissed Wing, Burnt End stuffed olives	\$13	
TIKI JACK - Captain Morgan, Plantation Original Dark, triple sec, lime, orgeat	\$12	
FAMILY FASHION - J. Rieger Kansas City Whiskey, Union Horse Reunion Rye, bitters, orange	\$12	
CUCUMBER JALAPEÑO MARGARITA - Cucumber infused Lunazul reposado, jalapeno, lime, agave, salt	\$10	
CHARRED ORANGE SPRITZ - Tom's Town botanical gin, Italian liqueur, Prosecco, smoked chili, charred orange	\$10	
TROPICAL PARADISE - RumHaven coconut rum, Malibu Pineapple, Malibu Mango, pineapple, orange juice	\$10	

WINE We Proudly Serve a 7 oz Pour

WHITE + ROSE + SPARKLING WINES

	GLASS	BOTTLE
Rose, Radio Boka <i>Spain</i>	\$8	\$30
Sparkling Rose, JP Chenet Original <i>Italy (187ml)</i>	\$12	
Brut Prestige, Mumm Napa <i>Napa</i>		\$40
Prosecco, Zonin <i>Italy (187ml)</i>	\$9	
Moscato, Castello Del Poggio <i>Italy</i>	\$8	\$30
Riesling, Wente Riverbank <i>Monterey</i>	\$9.5	\$38
Pinot Grigio, Scarpetta <i>Italy</i>	\$10	\$40
Albariño, Envidia Cochina <i>Spain</i>		\$42
Viognier, Yalumba, The Y Series <i>Australia</i>		\$38
Sauvignon Blanc, Angeline <i>California</i>	\$8	\$30
Sauvignon Blanc, Kim Crawford <i>New Zealand</i>	\$11.5	\$42
Chardonnay, William Hill <i>California</i>	\$8.5	\$30
Chardonnay, Mer Soleil 'Silver' Unoaked <i>Monterey</i>	\$11.5	\$42

RED

	GLASS	BOTTLE
Pinot Noir, Meiomi <i>California</i>	\$12	\$44
Pinot Noir, Benton-Lane <i>Willamette Valley</i>		\$52
Merlot, Beringer 'Founder's Estate' <i>California</i>	\$8.5	\$30
Red Blend, Conundrum <i>California</i>	\$9.5	\$38
Red Blend, The Pessimist <i>Paso Robles</i>	\$13	\$48
Malbec, Llama Old Vine <i>Spain</i>	\$11	\$42
Cabernet, Chop Shop <i>California</i>	\$9	\$34
Cabernet, Simi <i>Alexander Valley</i>	\$12.5	\$46
Cabernet, Caymus <i>Napa</i>	\$25	\$110
Cabernet, Stag's Leap Wine Cellars 'Artemis' <i>Napa</i>		\$88
Cabernet, Caymus 'Special Selection' <i>Napa</i>		\$200

BEER + SELTZER

DRAFT

▣ Boulevard Tank 7	\$7.5
▣ Boulevard Unfiltered Wheat	\$6
▣ Limitless Brewing JOCO Juice	\$7
▣ Kansas City Bier Co. Dunkel	\$6.5
▣ Free State Ad Astra	\$6
Modelo Especial	\$5.5

BOTTLES + CANS

▣ Boulevard Berry Noir	\$6
▣ Boulevard Pale Ale	\$6
▣ Boulevard KC Pils	\$6
▣ Boulevard Space Camper Cosmic IPA	\$6
▣ 4 Hands Incarnation IPA	\$7
Dogfish Head Seaquench	\$6
Holidaily Favorite Blonde (<i>Gluten Free</i>)	\$6
Coors Banquet	\$5
Bud Light	\$5
Miller Lite	\$5
Michelob Ultra	\$5

SELTZER

Truly Black Cherry	\$7
Boulevard Quirk Pear Yuzu	\$7

BOURBONS/WHISKEYS

Jim Beam
Jack Daniel's
Maker's Mark
Crown Royal
Whistle Pig
Angel's Envy
▣ Union Horse Reunion Rye
Four Roses Single Barrel
▣ J. Rieger Kansas City Whiskey
Blanton's
Willett Family Estate
Buffalo Trace
Eagle Rare

VODKAS

New Amsterdam
Grey Goose
Tito's Handmade
▣ 360 Lemon
▣ 360 Vanilla
▣ Restless Spirits
Duffy's Run
Ketel One
Grapefruit & Rose
UV Siracha

GINs

Beefeater
Bombay Sapphire
Tanqueray
▣ Tom's Town Gin

SCOTCHES

Johnny Walker Black
Macallan 12

RUMS

Bacardi Silver
Captain Morgan Spiced
Plantation Original Dark
RumHaven Coconut
Malibu Pineapple
Malibu Mango

TEQUILAS

Lunazul Reposado
Don Julio Blanco
Don Julio 1942