

**LUNCH MENU**  
*\*Available until 4pm*



**STARTERS + SHAREABLES**

- SMOKED JALAPEÑO CORNBREAD** \$9.5  
*Served with Honey Butter*
- PULLED PORK MAC + CHEESE** \$12  
*Creamy and decadent classic topped with Pulled Pork*
- ONION RINGS** 3 \$9.5 | 6 \$12.5 | 9 \$14  
*Hand-breaded, Sweet Colossal Onions*
- JUMBO FRIED MUSHROOMS** 5 \$9.5 | 10 \$14  
*With Horseradish Sauce*
- FIRE-KISSED WINGS** \$16  
*10 Wings Rubbed with Cajun spices & Grilled over Hickory*
- BURNT ENDS** \$16  
*Choose Two. Beef, Pork or Sausage*
- SMOKED SALMON DIP** \$15  
*With Remoulade, Capers, & Diced Red Onion*
- BARBECUE SHRIMP** \$17  
*Hickory Grilled & Topped with Barbecue Butter Sauce*

**BARBECUE ENTREES**

- Served with Fries, except the Pulled Pork Mac + Cheese*
- BURNT ENDS** \$17  
*Choose Two. Beef, Pork or Sausage*
- SLICED MEAT** \$16  
*Choose Two. Beef Brisket, Turkey, Pulled Pork or Sausage*
- FIRE-KISSED WINGS** \$18  
*10 Wings*
- BARBECUE STUFFED POTATO** \$16  
*Pulled Pork, Chopped Burnt Ends or Turkey Topped with Cheddar Cheese, Sour Cream, Butter & Green Onions*
- PULLED PORK MAC + CHEESE** \$16.5  
*Creamy and decadent classic topped with Pulled Pork*
- PORK SPARE RIBS** \$17  
*Four Center-cut Ribs*
- HONEY-GLAZED BABY BACK RIBS** \$20  
*One-half Slab*

KANSAS CITY COMBO		PICK 2 \$16.5	PICK 3 \$21.5
<b>Choose 2 or 3</b>		<b>Substitute Ribs</b>	
Pulled Pork	Beef Burnt Ends	Pork Spare Ribs	+\$2
Beef Brisket	Pork Burnt Ends	Beef Ribs (L)	+\$4
Turkey	Smoked Sausage	Baby Back Ribs	+\$5
Bone-In Chicken	+\$1	Lamb Ribs (L)	+\$6
		Crown Prime Beef Rib (L)	+\$18

**SANDWICHES**

- Served with Fries*
- SOUTHERN JACK** \$15  
*Pulled Pork*
- POOR RUSS** \$15  
*1/2# Chopped Burnt Ends*
- JUMBO** \$15  
*1/3# Choice of Two. Beef Brisket, Pulled Pork, Turkey, or Sausage*
- SMOKIN' RUSS** \$15.5  
*Chopped Burnt Ends + Jalapeños, Spicy Sauce, Cheddar & Jack Cheese*
- HATFIELD** \$15.5  
*1/2# Choice of Two. Beef Brisket, Pulled Pork, Turkey, or Sausage*
- MAYOR** \$15.5  
*Chopped Burnt Ends topped with Creamy Coleslaw*
- THE WHOLE PIT** \$15.5  
*Brisket + Turkey topped with Hickory Pit Beans*
- BIG PIG** \$16  
*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** \$16.5  
*Arugula, Tomato, Onion + Remoulade*

**FAMILY-STYLE 'CUE (serves 2-3)**

- Served with Hickory Pit Beans, Cheesy Corn, & Creamy Coleslaw*
- ROUNDUP** \$38  
*Pork Spare Ribs, Beef Brisket, Pulled Pork, Turkey*
- BURNT END COMBO** \$38  
*Beef & Pork Burnt Ends*
- PORK SPARE RIB SLAB** \$38  
*Full Slab*
- HONEY-GLAZED BABY BACK RIB SLAB** \$45  
*Full Slab*
- BEEF BACK RIB SLAB (L)** \$40  
*Full Slab*
- TASTE OF KANSAS CITY** \$45  
*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 (L)** \$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)* + \$12.5
- Honey-Glazed Baby Back Ribs (6 ribs)* + \$18
- Beef Ribs (4 ribs) (L)* + \$19
- Lamb Ribs (10 ribs) (L)* + \$25
- Crown Prime Beef Rib (L)* + \$23

**FROM THE HICKORY-FIRED GRILL**

- Served with Choice of Side*
- HONEY-CHIPOTLE CHICKEN** \$18  
*Hickory-Roasted Chicken Breast with Honey-Chipotle Barbecue Sauce*
- ARKANSAS TOPPER** \$20  
*Barbecue Chicken Breast + Choice of Barbecue Meat + Cheddar & Jack Cheese*
- BLACKBERRY SALMON\*** \$21  
*Topped with Blackberry barbecue sauce*
- BARBECUE SHRIMP** \$21  
*Hickory grilled & topped with Barbecue Butter sauce*
- JACK'S BARBECUE TROUT** \$21  
*Whole boneless Ruby Red Trout with a sweet glaze*
- ADD GARDEN OR SPINACH SALAD** \$7
- SOUP + SALADS**
- BURNT END STEW** \$9.5  
*Hearty stew with Carrots, Potatoes, and Beef Burnt Ends*
- SMOKED CHICKEN CHOPPED SALAD** \$17.5  
*Mixed Greens, Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons + Tossed in Ranch Dressing*
- HARVEST SALAD** \$15.5  
*Mixed Greens, English Cucumbers, Tomatoes, Maple Spiced Pecans, Blue Cheese Crumbles, Dried Figs, Red Onion + Tossed in Honey Mustard Vinaigrette*
- GRILLED SALMON SPINACH SALAD\*** \$17.5  
*Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta Cheese, Red Onion + Tossed in Sweet Vinaigrette*
- GARDEN SALAD** SMALL \$7 | LARGE \$11  
*Mixed Greens, Carrots, Cucumber, Tomatoes, Red Onion, Bacon, Croutons + Ranch, Blue Cheese, Honey Mustard or Creamy Italian*
- SPINACH SALAD** SMALL \$7 | LARGE \$11  
*Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta Cheese, Red Onion + Tossed in Sweet Vinaigrette*

- SMOKED CHICKEN CHOPPED SALAD** \$17.5  
*Mixed Greens, Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons + Tossed in Ranch Dressing*
- HARVEST SALAD** \$15.5  
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*Mixed Greens, Carrots, Cucumber, Tomatoes, Red Onion, Bacon, Croutons + Ranch, Blue Cheese, Honey Mustard or Creamy Italian*
- SPINACH SALAD** SMALL \$7 | LARGE \$11  
*Spinach Mix, Strawberries, Maple Spiced Pecans, Bacon, Feta Cheese, Red Onion + Tossed in 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** \$6
- BROCCOLI WITH ROASTED GARLIC BUTTER** \$6
- LOADED BAKED POTATO** \$6

- 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.*



(L) Limited Availability

## 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, Tom's Town 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>

## WINE We Proudly Serve a 7 oz Pour

### WHITE + ROSÉ + SPARKLING

	GLASS	BOTTLE
Pinot Grigio, Scarpetta <i>Italy</i>	<b>\$10</b>	<b>\$40</b>
Rosé, The Pale <i>France</i>	<b>\$9</b>	<b>\$30</b>
Sauvignon Blanc, King Estate <i>Oregon</i>	<b>\$9</b>	<b>\$30</b>
Sauvignon Blanc, Kim Crawford <i>New Zealand</i>	<b>\$12</b>	<b>\$42</b>
Chardonnay, William Hill <i>Napa Valley</i>	<b>\$9</b>	<b>\$30</b>
Chardonnay, Sonoma Cutrer <i>Sonoma</i>	<b>\$11</b>	<b>\$40</b>
Riesling, Relax <i>Germany</i>	<b>\$9</b>	<b>\$38</b>
Moscato, Cupcake <i>Italy</i>	<b>\$9</b>	<b>\$32</b>
Prosecco, Zonin <i>Italy</i>	<b>\$9</b>	
Sparkling, Mumm Napa Brut <i>Napa Valley</i>		<b>\$40</b>

### RED

	GLASS	BOTTLE
Cabernet, Robert Mondavi 'Private Selection' <i>Central Coast</i>	<b>\$9</b>	<b>\$30</b>
Cabernet, Louis Martini <i>Sonoma</i>	<b>\$12</b>	<b>\$44</b>
Cabernet, Bonanza <i>California</i>	<b>\$14</b>	<b>\$50</b>
Cabernet, Spitfire <i>Napa Valley</i>	<b>\$18</b>	<b>\$70</b>
Cabernet, Stag's Leap Wine Cellars "Artemis" <i>Napa Valley</i>		<b>\$90</b>
Cabernet, Caymus <i>Napa Valley</i>	<b>\$25</b>	<b>\$110</b>
Cabernet, Caymus 'Special Selection' <i>Napa Valley</i>		<b>\$200</b>
Pinot Noir, Meiomi <i>California</i>	<b>\$13</b>	<b>\$46</b>
Pinot Noir, Benton-Lane <i>Oregon</i>	<b>\$14</b>	<b>\$54</b>
Zinfandel, Caricature Old Vine <i>Lodi, Central Valley</i>	<b>\$10</b>	<b>\$34</b>
Malbec, Trivento <i>Argentina</i>	<b>\$9</b>	<b>\$30</b>
Merlot, Starry Night <i>France</i>	<b>\$11</b>	<b>\$40</b>
Red Blend, Conundrum <i>California</i>	<b>\$10</b>	<b>\$38</b>
Red Blend, Tre Leoni <i>Napa Valley</i>	<b>\$12</b>	<b>\$44</b>
Red Blend, Prisoner <i>California</i>		<b>\$90</b>

## BEER + SELTZER

### DRAFT

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>

### BOTTLES + CANS

▣ Boulevard Space Camper IPA	<b>\$6</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>
▣ 4 Hands Incarnation IPA	<b>\$7</b>
Angry Orchard Crisp Apple Cider	<b>\$6.5</b>
Buckler, Non-Alcoholic	<b>\$5</b>

### SELTZER

▣ Boulevard Quirk	<b>\$7</b>
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## WHISKEYS

Jim Beam
Jack Daniel's
Buffalo Trace
Crown Royal
Jameson
Bulleit Rye
Maker's Mark
Angel's Envy
1792
Woodford Reserve
High West American Prairie Bourbon
Blanton's

- ▣ 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
Grey Goose
▣ 360 Lemon
▣ 360 Vanilla
▣ Tom's Town Vodka

## GINS

Beefeater
Bombay Sapphire
Tanqueray
Hendrick's

## RUMS

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

## TEQUILAS

Lunazul Blanco
Patron Silver
Don Julio 1942