

**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> <b>+\$1.5</b>
<i>Beef Brisket</i>	<i>Pork Burnt Ends</i>	<i>Baby Back Ribs</i> <b>+\$3</b>
<i>Turkey</i>	<i>Smoked Sausage</i>	<i>Beef Ribs</i> <b>+\$3.5</b>
	<i>Chicken</i>	<i>Lamb Ribs</i> <b>+\$4</b>
		<i>Crown Prime Beef Rib</i> <b>+\$18</b>

**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

<b>SMOKIN' JACK'S BLOODY MARY</b> - House-made Bloody Mary mix, UV Sriracha Vodka, Burnt End stuffed olives.	<b>\$10</b>
<b>STIR IT UP</b> - Rieger KC Vodka, Lemonade, Blue Peaflower tea, soda water, and Lavender bitters.	<b>\$10</b>
<b>WHISKEY, WATERMELON, &amp; BBQ</b> - Union Horse Rye Whiskey, Watermelon juice, and our signature Honey Chipotle BBQ Sauce.	<b>\$10</b>
<b>WHEN DOVES CRY</b> - Paloma made with Mean Mule Agave Spirit, Grapefruit Liqueur, soda water, and lime. Chili Salt Rim.	<b>\$10</b>
<b>CUCUMBER JALAPEÑO MARGARITA</b> - Reposado tequila house infused with cucumber, agave nectar, fresh lime and fresh muddled jalapeño. Sweet heat served on the rocks.	<b>\$10</b>
<b>KANSAS CITY LEMONADE</b> - Fresh lemonade, blackberry syrup, and your choice of local Rieger KC Whiskey or Rieger Vodka. Sweet but not too sweet.	<b>\$10</b>
<b>TROPICAL PARADISE</b> - Rumhaven Coconut, Malibu Mango, Malibu Pineapple, OJ, and Pineapple Juice. On the sweeter side, served Up.	<b>\$10</b>
<b>STRAWBERRY FIELDS FOREVER</b> - Local KC Rieger Vodka, Strawberry Lemonade, and a splash of local Boulevard Tank 7.	<b>\$10</b>
<b>ROSÉ SANGRIA</b> - Rosé wine, strawberry, blackberry, orange, lemon, lime, and soda water. Light and refreshing.	<b>\$10</b>
<b>FAMILY FASHIONED</b> - A perfect blend of Rieger KC whiskey and Union Horse Rye. A little bitters and a little orange. Our house old fashioned.	<b>\$10</b>

## WINE We Proudly Serve a 7 oz Pour

	GLASS	BOTTLE
<b>WHITE + ROSE + SPARKLING</b>		
Prosecco, Zonin <i>Italy (187ml)</i>	<b>\$9</b>	
Moscato, Cupcake <i>Italy</i>	<b>\$9</b>	<b>\$32</b>
Riesling, Chateau Ste Michelle <i>Washington</i>	<b>\$8</b>	<b>\$28</b>
Rosé, Chateau St. Jean <i>California</i>	<b>\$8</b>	<b>\$28</b>
Pinot Grigio, Vendrame <i>Italy</i>	<b>\$9</b>	<b>\$32</b>
Sauvignon Blanc, Nobilo <i>New Zealand</i>	<b>\$9</b>	<b>\$32</b>
Chardonnay, William Hill <i>California</i>	<b>\$8.5</b>	<b>\$30</b>
Chardonnay, Cakebread Cellars <i>Napa</i>	<b>\$14</b>	<b>\$56</b>
<b>RED</b>	GLASS	BOTTLE
Pinot Noir, Meiomi <i>California</i>	<b>\$12</b>	<b>\$46</b>
Chianti Classico Riserva, Castello Di Monsanto <i>Italy</i>	<b>\$12</b>	<b>\$44</b>
Red Blend, Conundrum <i>California</i>	<b>\$11</b>	<b>\$40</b>
Red Blend, Leviathan <i>California</i>	<b>\$15</b>	<b>\$56</b>
Cabernet, Robert Mondavi 'Private Selection' <i>California</i>	<b>\$8.5</b>	<b>\$30</b>
Cabernet, Faust <i>Napa</i>	<b>\$20</b>	<b>\$76</b>
Cabernet Franc, Vendrame <i>Italy</i>	<b>\$9</b>	<b>\$32</b>
Cabernet, Caymus <i>Napa</i>		<b>\$110</b>
Merlot, Pride <i>Napa</i>		<b>\$90</b>
Merlot, Decoy <i>Sonoma</i>	<b>\$11</b>	<b>\$40</b>
Barolo, Casetta <i>Italy</i>	<b>\$17</b>	<b>\$60</b>

## BEER + SELTZER

### DRAFT

☐ Martin City Hardway IPA	<b>\$6.5</b>
☐ Martin City Survival Blonde	<b>\$6</b>
☐ Martin City Seasonal	<b>price varies</b>
☐ Boulevard Space Camper IPA	<b>\$6.5</b>
☐ Boulevard Tank 7	<b>\$7.5</b>
☐ Boulevard Wheat	<b>\$6</b>
☐ Boulevard Seasonal	<b>price varies</b>
☐ KC Bier Co Dunkel	<b>\$6.5</b>
Jack's Featured Draft	<b>price varies</b>
Bud Light	<b>\$5</b>

### BOTTLES + CANS

Budweiser	<b>\$5</b>
Coors Light	<b>\$5</b>
Miller Lite	<b>\$5</b>
Michelob Ultra	<b>\$5</b>
Busch Light	<b>\$5</b>
Modelo Especial	<b>\$5</b>
Corona Light	<b>\$5</b>
Stella Artois	<b>\$7</b>
☐ KC Bier Co Mandarin IPL	<b>\$6</b>
White Claw Hard Seltzer	<b>\$5</b>
Buckler, Non-Alcoholic	<b>\$5</b>

## LOCAL FLIGHTS

☐ KC Whiskey Flight	<b>\$12</b>
<i>Rieger Tom's Town Double Oak Union Horse Bourbon Union Horse Rye</i>	
☐ KC Beer Flight	<b>\$10</b>
<i>Boulevard Wheat KC Bier Dunkel MCBC Hardway MCBC Survival Blonde</i>	

## BOURBONS/WHISKEYS

☐ Tom's Town Double Oaked	<b>\$9.5</b>
☐ Union Horse Bourbon	<b>\$9.5</b>
☐ Union Horse Reunion Rye	<b>\$9.5</b>
☐ KC Rieger Whiskey	<b>\$9.5</b>
Jim Beam	<b>\$6.5</b>
Jack Daniels	<b>\$8.5</b>
Crown Royal	<b>\$10</b>
Jameson	<b>\$8.5</b>
Maker's Mark	<b>\$10</b>
Woodford Reserve	<b>\$11.5</b>

## SCOTCHES

Dewar's White Label	<b>\$7</b>
Johnnie Walker Black	<b>\$12</b>
Glenlivet 12 year	<b>\$12</b>
Balvenie 14 Year Caribbean Cask	<b>\$15</b>

## VODKAS

Amsterdam
☐ KC Rieger Vodka
Tito's (Gluten Free)
Grey Goose

## GINS

☐ KC Rieger Gin
Beefeater
Hendrick's
Tanqueray

## RUMS

Bacardi Silver
Captain Morgan Spiced
Rumhaven Coconut
Malibu Mango
Malibu Pineapple

## TEQUILAS

☐ Mean Mule Silver Agave Spirit
Lunazul Reposado
Don Julio Silver