

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 \$14.5
Hand-breaded, Sweet Colossal Onions
- JUMBO FRIED MUSHROOMS** 5 \$9.5 | 10 \$14
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** \$15
With Remoulade, Capers, & Diced Red Onion
- BARBECUE SHRIMP** \$17
Hickory Grilled & Topped with Barbecue Butter Sauce

BARBECUE ENTREES

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

- BURNT ENDS** \$16.5
Choose Two of Beef, Pork or Sausage
- SLICED MEAT** \$15.5
Choose Two. Beef Brisket, Turkey, Pulled Pork or Sausage
- FIRE-KISSED WINGS** \$16.5
10 Wings
- BARBECUE STUFFED POTATO** \$15
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** \$19
One-half Slab

KANSAS CITY COMBO PICK 2 \$16.5 | PICK 3 \$21.5

Choose 2 or 3		Substitute Ribs	
Pulled Pork	Beef Burnt Ends	Pork Spare Ribs	+\$1.5
Beef Brisket	Pork Burnt Ends	Baby Back Ribs	+\$3
Turkey	Smoked Sausage	Beef Ribs (L)	+\$3.5
	Chicken	Lamb Ribs (L)	+\$4
		Crown Prime Beef Rib (L)	+\$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 (L)** \$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 (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) + \$11.5
- Honey-Glazed Baby Back Ribs (6 ribs) + \$17
- Beef Ribs (4 ribs) (L) + \$19
- Lamb Ribs (10 ribs) (L) + \$24
- 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** \$6

SOUP + SALADS

- BURNT END STEW** \$10
Hearty stew with Carrots, Potatoes, and Beef Burnt Ends
- SMOKED CHICKEN CHOPPED SALAD** \$17
Mixed Greens, Smoked Chicken, Bacon, Eggs, Tomatoes, Cornbread Croutons + Tossed in Ranch Dressing
- HARVEST SALAD** \$15
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
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

KC SMASH - J. Rieger's Kansas City whiskey, lemon, orange, mint	\$10
SMOKIN' JACK'S BLOODY MARY - House-made Bloody Mary mix, UV Sriracha Vodka, Burnt End stuffed olives.	\$10
WHEN DOVES CRY - Paloma made with Mean Mule Agave Spirit, Grapefruit Liqueur, soda water, and lime. Chili Salt Rim.	\$10
CUCUMBER JALAPEÑO MARGARITA - Cucumber infused Lunazul Blanco Tequila, fresh lime, agave nectar, jalapeño.	\$10
STRAWBERRY SHANDY COCKTAIL - Lifted Spirits Vodka, strawberry puree, lemonade, Boulevard Tank 7.	\$10
BLACKBERRY BASIL LEMONADE - Lifted Spirits Vodka, blackberry, basil, lemon.	\$10
SOMEWHAT OLD FASHIONED - Union Horse Reserve Bourbon infused with sage, rosemary & cloves.	\$10
TROPICAL PARADISE - RumHaven Coconut Rum, Pineapple & Mango Rum, orange & pineapple juice.	\$10
RUBY SIPPER - Ketel One Grapefruit-Rose, Cappelletti, pineapple, lime, orgeat.	\$10
RED SANGRIA - Red wine, triple sec, apricot brandy, orange, lemon.	\$10

WINE We Proudly Serve a 7 oz Pour

	GLASS	BOTTLE
CHARDONNAY		
William Hill <i>California</i>	\$9	\$30
Cakebread Cellars <i>Napa</i>	\$15	\$56
RIESLING, MOSCATO & ROSÉ		
Chateau Ste Michelle, Riesling <i>Washington</i>	\$8.5	\$28
Cupcake, Moscato <i>Italy</i>	\$9	\$32
Copain 'Tous Ensemble', Rosé <i>Sonoma Coast</i>	\$11	\$38
MORE REFRESHING WHITES		
Woodbridge, White Zinfandel <i>California</i>	\$7.5	\$26
Ecco Domani, Pinot Grigio <i>Italy</i>	\$9	\$30
Nobilo, Sauvignon Blanc <i>New Zealand</i>	\$9	\$32
Kim Crawford, Sauvignon Blanc <i>New Zealand</i>	\$12	\$42
SPARKLING		
Zonin, Prosecco <i>Italy (187ml)</i>	\$9	
Kenwood 'Yulupa', Cuvee Brut <i>Sonoma (187ml)</i>	\$9	
Mumm Napa, Brut Prestige <i>Napa</i>		\$40
CABERNET SAUVIGNON		
Robert Mondavi 'Private Selection' <i>California</i>	\$9	\$30
Simi <i>Alexander Valley</i>	\$13	\$46
Stag's Leap Wine Cellars 'Artemis' <i>Napa</i>		\$88
Caymus <i>Napa</i>	\$25	\$110
Caymus 'Special Selection' <i>Napa</i>		\$200
PINOT NOIR		
Estancia <i>Monterey</i>	\$10	\$34
Elouan <i>Oregon</i>	\$11	\$40
OTHER INTRIGUING REDS		
Beringer 'Founder's Estate', Merlot <i>California</i>	\$9	\$30
Elsa Bianchi, Malbec <i>Argentina</i>	\$9	\$30
Ravenswood 'Zen of Zin', Zinfandel <i>California</i>	\$9	\$30
Saldo by Prisoner, Zinfandel <i>California</i>	\$15	\$56
Orin Swift 'Abstract', Red Blend <i>California</i>	\$17	\$62
Chianti Classico Riserva, Castello Di Monsanto <i>Italy</i>	\$12	\$46
Locations CA, Red Blend, <i>California</i>	\$13	\$46

BEERS

BOULEVARD ON TAP	
☐ Unfiltered Wheat	\$6
☐ Pale Ale	\$6
☐ Tank 7	\$7.5
☐ Space Camper Cosmic IPA	\$6
☐ Berry Noir	\$6.5
BOULEVARD BOTTLES	
☐ KC Pils	\$6
☐ Boulevard Feature	price varies
☐ Boulevard Quirk Flavored Seltzer <i>Gluten-Free</i>	\$6
MORE BEERS ON TAP	
Bud Light	\$5
Stella Artois	\$6.5
☐ KC Bier Dunkel	\$6.5
☐ Cinder Block English Cherry Cider	\$7
Goose Island IPA	\$7
Jack's Featured Draft	price varies
☐ KC Bier Featured Draft	price varies
CRAFTS & IMPORTS	
Corona	\$6
Modelo Especial	\$6
Guinness <i>14.9 oz Can</i>	\$7
AMERICAN BOTTLES	
Bud Light	\$5
Budweiser	\$5
Coors Light	\$5
Miller Lite	\$5
NON-ALCOHOLIC BEER	
Buckler	\$5

BOURBONS/WHISKEYS

- Jim Beam
- Seagram's 7
- Crown Royal
- Jack Daniel's
- Jameson Irish Whiskey
- ☐ Union Horse Reserve
- ☐ Union Horse Reunion Rye
- ☐ J. Rieger Kansas City Whiskey
- ☐ Tom's Town Double Oaked
- Bulleit Straight Rye
- Maker's Mark
- Knob Creek
- Basil Hayden
- Jefferson's Ocean - Aged at Sea

VODKAS

- New Amsterdam
- ☐ Lifted Spirits
- Tito's Handmade
- Absolut
- Ketel One
- Ketel One Peach & Orange Blossom
- Ketel One Grapefruit & Rose
- Grey Goose
- GINS**
- Beefeater
- Bombay Sapphire
- Tanqueray
- Hendrick's
- ☐ Tom's Town Gin

SCOTCHES

- Dewar's
- Johnnie Walker Black
- Glenlivet 12 year
- Macallan Sherry Oak 12 year
- RUMS**
- Bacardi Silver
- RumHaven Coconut
- Captain Morgan Spiced
- Myers's
- Hampden Estate

TEQUILAS

- Jose Cuervo Gold
- ☐ Mean Mule Silver Agave Spirit
- Lunazul Blanco
- Patron Silver
- Don Julio Silver
- Milagro Reposado