APPETIZERS

MELTED LEEK & GOAT CHEESE DIP roasted in the wood oven and served with bread and fancy roasted olives — 9.50

NEW ORLEANS STYLE BBQ PRAWNS our signature appetizer. it's all about the sauce. — 10.50

BUTTERMILK-FRIED OYSTERS served with smoked pepper remoulade. — 11.00

JACK FRIES hand-cut fries topped with bbq pulled pork, smoked jack & cheddar cheese, then finished in the wood oven. — 10.50

WOOD OVEN ROASTED QUESADILLA house smoked jack cheese, caramelized onion, spinach, black bean & corn salsa. — 9.50

WOOD OVEN ROASTED MEATBALLS served with a pepperonata tomato sauce. — 10.00

JACK'S NACHOS tortilla chips, bbq pork, cowboy beans, green onion, cheddar and smoked-jack cheese, lettuce, tomato, salsa, sour cream. — 12.50

DEEP FRIED DILL PICKLES dill pickle chips battered and deep fried. served with a dijon dipping sauce. different, but delicious. — 9.50

SALADS

ITALIAN CHOPPED SALAD mixed greens, smoked chicken, salami, tomato, cucumber, olives, sun-dried tomatoes, mozzarella, onion and balsamic vinaigrette — 14.50

CAESAR romaine, parmesan, croutons, housemade caesar dressing
add smoked chicken 2.50 add smoked salmon 4.50 — 10.50

EL PASO TRI TIP SALAD grilled tri tip, corn & black bean salsa, tomato, red onion, tortilla strips and spicy jalapeno dressing — 14.50

GRILLED CHICKEN SPINACH SALAD spinach, gorgonzola, bacon, tomato, avocado, grilled chicken and balsamic vinaigrette — 13.50

CITRUS SALMON SALAD spring greens topped with a grilled, wild salmon filet, honey infused goat cheese, pine nuts and foccacia bread with lemon vinaigrette — 17.99

SOUTHERN FRIED CHICKEN SALAD mixed greens with buttermilk-fried chicken, tomatoes, croutons, olives, cheddar cheese and ranch dressing — 14.59

COWGIRL SALAD mixed greens, avocado, marinated pinto beans, cucumber, red onion, polenta croutons, and a honey chipotle vinaigrette. topped with a spinach potato cake — 14.59

SMOKED CHICKEN SALAD smoked chicken, mixed greens, caramelized walnuts, gorgonzola, topped with raspberry vinaigrette — 13.59

side salad 4. side caesar 4. biggy mix 8.
dressings: ranch, blue cheese, honey mustard, balsamic vinaigrette, 1000 island, raspberry vinaigrette

ENTREES

SIRLOIN STEAK 8 oz angus beef with roasted garlic mashed potatoes and seasonal vegetables
make it a jack steak: wood-oven roasted & topped with roasted garlic and gorgonzola add $3
make it surf and turf (covered with our house-made bbq prawns) add $5 — 19.99

GRILLED BEEF TENDERLOIN fried and smashed potatoes, creamed escarole, house steak sauce. — 21.99

HOUSE-MADE, BACON-WRAPPED PRIME RIB MEAT LOAF served with mashed potatoes, gravy and vegetables — 17.99

JAMBALAYA house-smoked chicken and sausage, prawns, peppers and onions in a spicy creole sauce, over rice — 17.99

BONELESS BUTTERMILK FRIED CHICKEN topped with homemade cream gravy, served with mashed potatoes and vegetables — full 17.69 / half order 15.59

SMOKED AND STUFFED PORTABELLO MUSHROOM smoked portabello mushroom topped with basil pesto, sundried tomatoes, parmesan and goat cheese. served with sauteed vegetables and garlic mashed potatoes — 16.59

WOOD OVEN ROASTED RAVIOLI fresh ravioli filled with butternut squash and ricotta cheese. baked in the wood oven and covered with a gorgonzola walnut cream sauce — 16.59

MACARONI AND CHEESE you loved it as a kid.....need we say more? — 10.59

SHEPARD'S PIE shredded bbq pork topped with cheddar cheese and mashed potatoes. baked in the wood oven. served with sauteed vegetables. — 15.59

BRINED & SMOKED PORK LOIN root vegetable mash, sauteed escarole, craisin mostarda, maple creme fraiche. — 18.99

GRILLED SALMON butternut squash puree, sauteed cauliflower, capers, walnuts & tomato jam. — 20.99

SOUTHERN-STYLE CATFISH fried or blackened. with handcut fries, coleslaw & homemade tartar sauce — 17.99

THE STATE OF WASHINGTON DEPT OF HEALTH WISHES TO CAUTION YOU OF THE HEALTH RISKS TAKEN WHEN CONSUMING UNDER-COOKED MEATS.

RAMBLIN' JACKS
520 EAST 4TH AVE. OLYMPIA WA 98501
360.754.8909 ♦ WWW.RAMBLINJACKS.COM

SOUTHERN STYLE SMOKED MEATS

		1/4	1/2	FULL
JACK'S CHICKEN	house-smoked, local Draper Farms chicken	12.50	16.50	20.50
BABY BACK RIBS	everybody's favorite! dry-rubbed and sauced		18.50	23.50
BEEF TRI-TIP	Texas-style seasoned, long-smoked and finished on the grill		16.50	18.50
NORTH CAROLINA PORK SHOULDER	for folks who love ribs, but hate the mess		16.99	18.50
JACK'S SAUSAGE	crafted and smoked in our own kitchen			17.50
JACK'S WAY SAMPLER	shoulder, tri-tip and chicken with choice of two sides			23.50
YOUR WAY SAMPLER	any three smoked meats with choice of two sides			23.50

all smoked meats served with your choice of two sides. (listed below)
100% preservative and nitrate-free.

WOOD-FIRED PIZZA

gluten-free crust available add $1.75

BBQ CHICKEN PIZZA	bbq sauce, mozzarella, smoked jack cheese, alder-smoked chicken, red onion and cilantro	14.50
CHEESE PIZZA	marinara, mozzarella and parmesan	11.50
PEPPERONI PIZZA	marinara, mozzarella, parmesan and pepperoni	13.50
MAUI WOWIE	marinara, mozzarella, ham and fresh-cut pineapple	14.50
WOOD OVEN-ROASTED MEATBALL	pepperonata tomato sauce, caramelized onion, mama lil's peppers, mozzarella and provolone.	14.50
APPLE BLUE CHEESE	topped with herbed olive oil, mozzarella, blue cheese and sliced WA apples. add candied walnuts for 1.00	13.50
MARGHERITA	herbed olive oil, mozzarella, parmesan, fresh basil & tomatoes	13.50
SMOKED PORK SHOULDER	smoked jack cheese, pork shoulder, mozzarella and bbq sauce	14.50
JACK'S COMBO	marinara, mozzarella, pepperoni, salami, sausage, black olive, mushroom & smoked jack cheese	15.25

SANDWICHES

gluten-free buns available. add .75

THE JACK	bbq pulled pork smothered in bbq sauce & cheddar cheese on a fresh roll	11.50
CAROLINA PORK SHOULDER	pulled pork with slaw on a fresh roll	12.50
THE FRENCH DIP	alder smoked beef and jack cheese served on a french roll with au jus	12.50
THE JACK BURGER	fresh ground chuck. served with lettuce and tomato and pickles. add tillamook cheddar or blue cheese 1. add apple wood-smoked bacon 1.25	11.59

all sandwiches served with your choice of one side. substitute a marinated portobello mushroom for any sandwich. onion on request.
all sandwiches served on organic Essential Bakery breads.

SIDES

add an extra side for $4.50

yukon gold mashed potatoes
soup
potato salad
salad

bbq beans
hand-cut french fries
whipped sweet potatoes
cole slaw
fresh vegetables

garlic mashed potatoes
mac-n-cheese
sweet potato fries
caesar salad
cowboy beans

BEVERAGES

ROOT BEER FLOAT thomas kemper root beer over olympic mountain vanilla ice cream. 5.
HOUSEMADE LEMONADE 3.75
ITALIAN SODA strawberry, cherry, raspberry, blackberry, peach, orange, lime, kiwi, vanilla 3.25
make it a creamosa 3.25
FOUNTAIN SODA pepsi, diet pepsi, sierra mist, root beer, dr. pepper, iced tea 2.99
THOMAS KEMPER root beer, ginger ale 3.99 HENRY WEINHARDS orange cream soda 3.99
PELLEGRINO plain sparkling water, orange, lemon 3.50
MARTINELLI APPLE JUICE 2.75
MILK 2.5
HOT CHOCOLATE 2.5 COFFEE/DECAF 2.79 HOT TEA assorted tazo 2.79

TAKE IT WITH YOU

HOUSEMADE
BARBEQUE SAUCE
hot, mild or sweet
6.

♦

BBQ PRAWN SAUCE
6.

♦

HOUSEMADE
SALAD DRESSINGS
6.

♦

PRAISE THE LARD T-SHIRT
18.

520 East 4th Ave. Olympia WA 98501
Ramblin' Jacks
360.754.8909 ♦ www.ramblinjacks.com