

APPETIZERS

NORTHWEST PLATE house-smoked & preserved salmon, pickled local asparagus, grilled house breads, olives and goat cheese	12.99
NEW ORLEANS STYLE BBQ PRAWNS our signature appetizer. it's all about the sauce.	8.99
FRIED GREEN TOMATOES & CRAWFISH REMOULADE fried green tomatoes stacked with layers of crawfish remoulade on a bed of greens.	8.99
JACK FRIES hand-cut fries topped with pulled pork, smoked jack and cheddar cheese finished in the wood oven	8.99
WOOD OVEN ROASTED QUESADILLA house-smoked jack cheese, caramelized onions, spinach and black bean & corn salsa	8.99
WOOD OVEN ROASTED POBLANO PEPPERS stuffed with house-smoked jack, goat cheese and house-cured ancho chili rubbed bacon. served with fresh pineapple and green tomato salsa.	8.99
JACK'S NACHOS tortilla chips, bbq pork, cowboy beans, green onion, cheddar and smoked jack cheese, shredded lettuce, tomatoes, salsa, and sour cream.	9.99
DEEP FRIED DILL PICKLES dill pickle chips battered and deep fried. served with a mustard dipping sauce. Different, but delicious.	6.99

SALADS

ITALIAN CHOPPED SALAD smoked chicken, salami, tomato, cucumber, olives, sun-dried tomatoes, mozzarella, onion and balsamic vinaigrette	12.99
CAESAR romaine, parmesan, garlic croutons, housemade caesar dressing add smoked chicken 2.00 add smoked salmon 3.50	8.99
EL PASO TRI-TIP SALAD grilled tri-tip, corn & black bean salsa, tomato, red onion, tortilla strips and spicy jalapeno dressing	12.99
GRILLED CHICKEN SPINACH SALAD fresh spinach, gorgonzola, bacon, avocado, tomato, grilled chicken and balsamic vinaigrette	12.99
CITRUS SALMON SALAD spring greens topped with a grilled salmon filet, honey infused goat cheese, pine nuts and foccacia bread with lemon vinaigrette	15.99
SOUTHERN FRIED CHICKEN SALAD mixed greens with buttermilk-fried chicken, tomatoes, croutons, olives, cheddar cheese and ranch dressing	12.99
COWGIRL SALAD mixed greens, avocado, marinated pinto beans, cucumber, red onion, polenta croutons, and a honey chipotle vinaigrette. topped with a spinach potato cake	11.99
SMOKED CHICKEN SALAD smoked chicken, mixed greens, caramelized walnuts, gorgonzola, topped with raspberry vinaigrette	11.99
<i>side salad 3.50 side caesar 3.50 biggy mix 6.99</i> <i>dressings: ranch, blue cheese, honey mustard, balsamic vinaigrette, 1000 island</i>	

PIZZA gluten free crust available. add \$1.75

THE VERN apple, pancetta, caramelized onion, extra virgin olive oil and mozzarella	12.99
CHEESE PIZZA marinara, mozzarella, parmesan	9.99
PEPPERONI PIZZA marinara, mozzarella, parmesan and pepperoni	11.99
MAUI WOWIE marinara, mozzarella, ham and fresh-cut pineapple	12.99
THAI mozzarella, peanut sauce, marinated chicken, cilantro, carrots, peanuts, bean sprouts & green onion	12.99
APPLE BLUE CHEESE topped with herbed olive oil, mozzarella, blue cheese and sliced WA apples add candied walnuts for 1.00	11.99
MARGHERITA herbed olive oil, mozzarella, parmesan, fresh basil & tomatoes	11.99
SMOKED PORK SHOULDER smoked jack cheese, pork shoulder, mozzarella and bbq sauce.	12.99
JACK'S COMBO marinara, mozzarella, pepperoni, salami, sausage, black olive, mushroom & smoked jack	12.99

ENTREES

HOUSE-MADE, BACON-WRAPPED PRIME RIB MEATLOAF served with mashed potatoes & vegetables.	14.99
BONELESS BUTTERMILK FRIED CHICKEN served with mashed potatoes & homemade cream gravy and veggies.	full 15.99 half order 13.99
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.	14.99
MACARONI AND CHEESE you loved it as a kid.....need we say more?	8.99



SANDWICHES

our sandwiches are served on Essential Bakery organic breads.

THE JACK	mixed smoked meats smothered in bbq sauce & cheddar cheese on a fresh roll.	9.99
CAROLINA PORK SHOULDER	pulled pork with slaw on a fresh roll.	10.99
GRILLED CHICKEN COBB	grilled, marinated chicken breast with lettuce, tomato, bacon, avocado & blue cheese mayo on a fresh roll.	9.99
THE JACK BURGER	local Painted Hills organic, fresh ground chuck. served with lettuce, tomato & pickle. add tillamook cheddar or blue cheese .75 add apple-smoked bacon .75	9.99
TRADITIONAL REUBEN	corned beef, sauerkraut, swiss cheese, special sauce on grilled sourdough rye.	10.99
SMOKED TURKEY & AVOCADO	served with bacon, lettuce tomato and provolone on a fresh roll.	9.99
THE FRENCH DIP	alder smoked beef and jack cheese served on a french roll with nitro stout au jus.	10.99
BRISKET SANDWICH	12-hour smoked brisket tossed in housemade bbq sauce, topped with smoked jack cheese.	10.99
GRILLED CHEESE	tillamook sharp cheddar and great bread.....for kids and grown-ups, too!	6.99
THE PLTA	jack's version of the blt: house-cured Carlton Farms pancetta, lettuce, tomato and avocado served on toasted Essential Columbia bread.	9.99
DOWNTOWN JASON BROWN	smoked brisket & corned beef slow-cooked in au jus and topped with caramelized onions and provolone on a fresh roll.	10.99

all sandwiches served with your choice of one side. substitute a marinated portobello mushroom for any sandwich. onions on request

SOUTHERN STYLE SMOKED MEATS

	1/4	1/2	FULL	
JACK'S CHICKEN	tender house-smoked, local draper farms chicken	10.99	15.99	18.99
BABY BACK RIBS	everybody's favorite! dry-rubbed, slow-smoked, and finished on the grill.		16.99	21.99
BEEF TRI-TIP	texas-seasoned, long-smoked and finished on the grill		14.99	16.99
NORTH CAROLINA PORK SHOULDER	for folks who love ribs, but hate the mess.		15.99	16.99
JACK'S SAUSAGE	crafted and smoked in our own kitchen.			15.99
JACK'S WAY SAMPLER	shoulder, tri-tip and chicken with choice of two sides.			20.99
YOUR WAY SAMPLER	any three smoked meats with choice of two sides.			20.99

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

SIDES

add an extra side for \$3.99

yukon gold mashed potatoes	soup	garlic mashed potatoes	mac-n-cheese
salad	whipped sweet potatoes	sweet potato fries	caesar salad
coleslaw	hand cut french fries	cowboy beans	bbq beans
	potato salad		
	fresh vegetables		

BEVERAGES

ROOT BEER FLOAT	thomas kemper root beer over olympic mountain vanilla ice cream.	4.50
HOUSEMADE LEMONADE	2.75 PELLEGRINO plain sparkling water, orange, lemon	3.00
ITALIAN SODA	strawberry, cherry, raspberry, blackberry, peach, orange, lime, kiwi, vanilla	2.75
	make it a creamosa	2.75
FOUNTAIN SODA	pepsi, diet pepsi, sierra mist, root beer, dr. pepper, iced tea	2.59
THOMAS KEMPER	root beer, ginger ale	3.50
HENRY WEINHARDS	orange cream soda	3.50
MARTINELLI APPLE JUICE	2.25	
MILK	2.00	
HOT CHOCOLATE	1.99	
COFFEE/DECAF	2.49	
HOT TEA	assorted tazo	2.49

TAKE IT WITH YOU

HOUSEMADE BARBEQUE SAUCE	hot, mild or sweet	5.00
BBQ PRAWN SAUCE		5.00
OUR HOUSE-MADE SALAD DRESSINGS		5.00
PRAISE THE LARD T-SHIRT		15.00

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

