

# JACKALOPE

## GRILL & BAR

"Our commitment to quality means we prioritize local sourcing for our meats and produce whenever possible. Enjoy antibiotic-free and sustainably grown options that support both your health and our community!"

### SHAREABLES

- FIRESIDE NACHOS | \$22**  
Crispy tortilla chips generously layered with a house blend of melted cheeses, carne asada, black beans, diced tomatoes, jalapeños, tangy guacamole, cool sour cream, topped with zesty Pico De Gallo and served with a side of our specialty queso cheeses for dipping.
- BRONCO WINGS & DRUMMIES | \$14**  
Beer-braised wings and drumsticks (7) with Bronco BBQ sauce, served with blue cheese dressing.
- LOADED POTATO SKINS | \$11**  
Potato skins generously topped with savory chili, bacon, melted cheddar cheese and scallions.
- ONION RINGS | \$13**  
Golden-fried buttermilk onion rings with a side of Chipotle ranch dipping sauce.
- STREET TACOS | \$19**  
Choice of Al Pastor or Carne Asada with guacamole, onions and cilantro, drizzled with poblano salsa.
- SEAFOOD TACOS | \$24** - Grilled or fried shrimp or fish with coleslaw, Pico de Gallo, Chipotle ranch.
- CRISPY CALAMARI | \$17**  
Lightly buttermilk-battered and fried golden with Chipotle aioli, marinara and charred lemon.
- HUMMUS - CHARRED BEETS & OLIVES | \$16**  
Grilled Pita accompanied by a delectable roasted pepper hummus, olives and charred beets.
- BRATWURST CHARCUTERIE BOARD | \$32**  
A savory selection of bratwurst sausages, with marinated olives, charred cipollini onions, shishito peppers, cornichons, grilled pita, almonds, and a cheese medley with apricot jam and berries.
- SHRIMP SHOOTERS | \$18**  
Large shrimp (4) served individually in shot glasses with Prickly Pear spice BBQ sauce and a slice of applewood smoked bacon.

### SALADS & SOUP

- CESAR SALAD | \$19 | \$14 (Half)**  
Crisp romaine lettuce tossed in a tangy Caesar dressing, topped with shaved Parmesan cheese, garlic croutons, anchovies, and a sprinkle of black pepper.
- BBQ CHICKEN SALAD | \$26**  
Crispy lettuce, roasted corn, shallots, tomatoes, black beans, sliced chicken breast, pulled chicken, topped with BBQ ranch dressing and tortilla strips and two onion rings.
- GREEK BOWL | \$22 (Lg) | \$15 (Half)**  
Crisp lettuce, vine-ripened tomatoes, cucumbers, chickpeas, black-eyed peas, red onions, Kalamata olives, pearly barley, Feta cheese, oregano, peppers, parsley, and Mediterranean vinaigrette.
- RANCH HARVEST BOWL | \$22**  
Medley of baby spinach, romaine, cabbage, kale, pearly barley, quinoa, carrots, broccoli, roasted sweet potatoes, and glazed walnuts, all complemented with a drizzle of vegan citrus date vinaigrette.
- COBB SALAD | \$26**  
Roasted turkey, Applewood smoked bacon, avocado, Cheddar cheese, hard-boiled eggs, tomatoes, green onions, and Point Reyes Blue cheese crumbled dressing.
- ALBACORE STUFFED AVOCADO SALAD | \$26**  
Albacore tuna salad in avocado halves, accompanied by fresh tomatoes, slices of boiled eggs, and cucumbers, served on a bed of mixed greens drizzled with a flavorful balsamic vinaigrette.
- WEDGE SALAD | \$19 | \$14 (Half)**  
Applewood smoked bacon, roasted tomatoes, cilantro, pickled red onions, and crispy tortilla strips, dressed with Point Reyes Blue cheese crumbled dressing.
- Add to any salad above - Chicken \$6 • Shrimp or Salmon \$11 • Tri-tip \$11**
- SOUP OF THE DAY | \$14**

### WAGYU BURGERS

All burgers are served with Jackalope chips, sweet potato fries or Bronco fries.

- THE JACKALOPE RANCH BURGER | \$19**  
1/2lb. patty together with Smoked Gouda, Cheddar cheese, lettuce, onions, tomato and a savory garlic aioli sauce.
- THE FIRE-BIRD WAGYU BURGER | \$22**  
1/2lb. patty grilled to perfection topped with roasted Ortega chilies, pepper Jack cheese and zesty Chipotle mayo, on a brioche bun.
- RODEO BURGER | \$23**  
1/2lb. patty with Pepper Jack cheese, crispy onion rings, bacon and a grilled Ortega pepper, topped with our Bronco BBQ sauce and served on a brioche bun.
- DESERT PATTY MELT | \$22**  
A premium Wagyu patty, caramelized onions, smoked Gouda, Cheddar cheese and 1000 island dressing, served on grilled marble rye.
- MOTHER EARTH | \$22**  
Black bean corn tempeh patty, avocado, cheese, and tomato slices, on a 7-grain wheat bun.
- BURGER EXTRAS: HOUSE CHILI \$5 | AVOCADO \$4 | BACON \$7 | SUBSTITUTE WITH TURKEY BURGER \$4**

### SANDWICHES

All sandwiches are served with Jackalope chips, sweet potato fries or Bronco fries.

- RANCH GRILLED CHICKEN | \$18**  
Chargrilled chicken breast topped with roasted tomato, caramelized onion, basil pesto, melted Jack cheese and crisp lettuce, all served on a grilled baguette.
- NY STEAK SANDWICH | \$27**  
Chargrilled marinated NY steak, topped with sautéed mushrooms, onions and sharp Cheddar cheese, and complemented by a rich roasted pepper sauce, inside a freshly baked baguette.
- SMOKED BBQ SLIDERS (3)**  
Generous portions of brisket, pulled pork or Wagyu beef, Bronco BBQ sauce, served on a Brioche Bun.  
Pulled pork | \$22 • Beef Brisket | \$24 • Wagyu beef | \$26
- LOBSTER SLIDERS (2) | \$32**  
Delicate lobster meat piled high on Brioche Buns with creamy mayo, a pinch of pepper, and diced celery.
- OCCOTILLO AVOCADO BLT | \$22**  
Avocado, Applewood bacon, oak-smoked turkey, and tangy tomatoes, layered between slices of grilled sourdough bread with a zesty horseradish aioli.
- SAVORY TURKEY CROISSANT | \$22**  
Thinly sliced smoked turkey, piled high with creamy Mozzarella cheese, crisp lettuce, juicy tomato slices, and a flavorful basil pesto, all nestled within a large butter croissant.

### STOCKYARD RESERVE

USDA Prime Steaks hand-cut daily and aged for 28 days.

- NEW YORK STEAK 12 oz | \$48**      **CULOTTE STEAK 8oz | \$39**  
**COWBOY RIBEYE 20oz | \$64**      **RIBEYE STEAK 15oz | \$59**  
**FILET MIGNON | \$59 - 10oz | \$52 - 8oz | \$45 - 6oz**

Each steak entrée includes the daily fresh vegetable and a choice of potato.

SAUCE SELECTION | \$2

Mushroom, Whiskey Peppercorn, Herbed Butter, Bacon & Bleu.

### SURF & TURF

Add: Two (2) Large Shrimp \$10 | One (1) Scallop \$7 | One (1) Lobster Tail \$27

### CHOP PLATTER | \$52

Featuring tender lamb and pork chops, expertly grilled. Accompanied by potatoes, charred onions, peppers, smoked garlic, zucchini, and asparagus.

### WRANGLERS

#### \*SMOKED BABY BACK RIBS

Tender and meaty ribs meticulously dry-rubbed and expertly smoked for 4 hours.

Half Rack 5 Bones | \$31 • Full Rack 10 Bones | \$45

#### \*SMOKEHOUSE CHICKEN | \$27

A half bird brined and basted with our special Mojo Marinara, expertly smoked for 1 full hour.

#### \*CHIMICHURRI TRI-TIP | \$32

A half-pound of tri-tip steak marinated for 24 hours and smoked for a full hour. The steak is served medium-rare for a juicy and tender texture.

#### \*BEER BRAISED PULLED PORK | \$24

Flavorful pulled pork, braised for 4 hours in Mexican Lager and our Bronco BBQ sauce, and smoked for a full 4 hours, resulting in a melt-in-your-mouth texture.

#### \*BBQ SMOKED BEEF RIB | \$48

A big, succulent, meaty rib smoked for 5 hours and topped with our signature Bronco BBQ sauce.

#### \*TEXAS PRIME BEEF BRISKET | \$35

Melt-in-your-mouth prime beef brisket, with our signature dry rub and 12-hour smoking process, results in a remarkable flavor.

#### HOUSE SMOKED TURKEY | \$29

House smoked turkey breast, fresh sage stuffing, turkey gravy, cranberry sauce, garlic mashed potatoes and vegetable of the day.

All (\*) Wranglers come with ranch beans, coleslaw, corn on the cob & corn bread.

### PIT MASTER SMOKED BBQ PLATTER | \$64

Assortment of smoked meats with infused flavors of our signature style rub 1/4 baby back ribs and 1/4 chicken, pulled pork, brisket, and hot link. Served with ranch beans, coleslaw, corn on the cob, cornbread, shishito peppers, and house pickles as sides.

### JACKALOPE FAVORITES

#### ULTIMATE MAC AND CHEESE | \$22

A hearty serving of creamy, decadent macaroni and cheese topped with garlic breadcrumbs.

Add Pulled Pork \$7 • Beef Brisket \$9 • Lobster \$18

#### VEAL OSSO BUCCO | (Market Price)

Veal shanks slow-roasted in red wine demi sauce on polenta, accompanied by aromatic herbs, and vegetable ragou.

#### FISH & CHIPS | \$31

Three generous portions of Alaskan cod in a fluffy and crispy panko batter. Served with Bronco fries, coleslaw, tartar sauce, and malt vinegar.

#### GRILLED COASTAL CATCH

Wild-caught salmon or Gulf shrimp. Served with zesty asparagus spears and aromatic lemon risotto.  
Gulf Shrimp \$36 • Salmon \$39 • Scallops \$52

#### WAGYU BEEF MEATLOAF | \$31

Delectable meatloaf that highlights the rich complexity of flavors and is served with Ranch mushroom gravy and garlic mashed potatoes.

#### CHILEAN SEA BASS | \$48

Seared and topped with a Mango Salsa, served with sautéed spinach and garlic mashed potatoes.

#### CHICKEN POT PIE | \$28

Tender chunks of chicken, carrots, and celery in a creamy, hearty Blue Moon ale sauce, topped with a golden, flaky pie crust.

All Jackalope favorites served with a crispy house salad.

### SIDE SADDLES

- Loaded or Veggie Potato .....\$12  
House Chili .....\$12  
Garlic Mashed Potatoes.....\$8  
Bronco Fries.....\$8  
Baked Potato.....\$7  
Ranch Beans .....\$7

- Mac and Cheese .....\$12  
Grilled Asparagus.....\$12  
Grilled Cauliflower.....\$10  
Crispy House Salad .....\$7  
Jackalope Chips .....\$7  
Coleslaw.....\$6

### DESSERTS

- Chocolate, Cheese or Carrot Cake .....\$14  
Signature Sundaes .....\$14  
Pecan Pie.....\$9

- Old Fashion Shakes & Malts.....\$9  
ChocoChip Cookie \$4 | Lemon Bars (2).....\$8  
Chocolate Chip Gelato Sandwich .....\$10

WATER WILL BE SERVED AT YOUR TABLE UPON REQUEST.

AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED FOR GROUPS WITH 8 TO 14 GUESTS, WHILE GROUPS OF 15 OR MORE GUESTS WILL HAVE A 22% GRATUITY APPLIED.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, AS ALLERGEN CONTAMINATION MAY HAPPEN IN OUR KITCHENS OR MARKET.

Please note a \$5 split charge is applied per shared entrée.

