

STARTER

CHIPS AND SALSA

Unlimited housemade red salsa, and jalapeño ranch green sauce. 3²⁹

HOUSE QUESO

Queso - Warm tortilla chips 8⁹⁵

DUO DIP

House queso & handmade guacamole 13⁹⁵

SPINACH DIP

Hot spinach, and artichoke dip served with flour and corn chips. 14⁹⁵



CHEESY BREAD

Served with marinara 10⁹⁵

MOZZARELLA CHEESE STICKS

Hand cut mozzarella, panko breaded to order. Served with marinara and ranch. 13⁴⁵

CANDIED BACON DEVILED EGGS

Our twist on the classic. 11⁹⁵

RED SNAPPER CEVICHE

A zesty blend, topped with cilantro and lime—Cactus Jack's in every bite. 17⁴⁵

AHI TUNA TARTARE

Spicy sesame-marinated ahi tuna with mango, avocado, green onions, sesame seeds, and wonton chips. 18⁴⁵

CHICKEN LETTUCE WRAPS

Crisp romaine cups with seasoned chicken, steamed rice, jalapenos, sesame seeds, spicy peanut sauce, and crispy wonton strips. 17⁴⁵

FRIED TRIO

Your choice of Mozzarella bites, Pickles, Mushrooms or Zucchini. 14⁹⁵

COCONUT SHRIMP STARTER

Hand-dipped in batter, rolled in coconut and fried golden. Paired with Creole Marmalade. 15⁹⁵

SHRIMP COCKTAIL

Chilled jumbo shrimp over shredded lettuce with house cocktail sauce, lemon, and horseradish. Sweet, tender, bold flavor. 16⁹⁵

THE OUTLAW SPREAD

Prosciutto, salami, cheddar, and gouda served alongside blue cheese-stuffed olives, baby pickles, dried fruit, and smoked chili-maple pecans. Paired with house-made fruit compote and crisp crostini. 31⁹⁵

SEAFOOD

BLACKENED STUFFED FLOUNDER

Blackened 10oz flounder packed with lump crab and shrimp stuffing, finished with a Cajun white-wine sauce. Served with Mexican rice and mixed veggies. 28⁴⁵

GULF COAST STACK

Seared flounder over Cajun dirty rice topped with crawfish étouffée. Served with mixed veggies. 34⁹⁵
★ add salad Bar + 6⁹⁹

SPICY CRAWFISH ÉTOUFFÉE

Classic Cajun crawfish tails simmered in a rich spicy roux with peppers, onion & celery. 24⁹⁵

TROPICAL HEAT SALMON

Grilled Wild Atlantic Salmon, tropical heat glaze, broccoli, white rice, and a trip to the salad bar. 26⁹⁵

FRIED SHRIMP

French fries, coleslaw, and house-made cocktail and tarter sauces. 23⁹⁵

COCONUT SHRIMP PLATTER

Hand-dipped, coconut-crust and fried golden. Served with fries, coleslaw, Creole marmalade & tartar. 23⁹⁵

FRIED CATFISH

French fries, coleslaw, and house-made cocktail and tarter sauces. 24⁹⁵



SEAFOOD BOIL

TO ENSURE IDEAL TEMPERATURE, SEAFOOD BOIL MAY BE SERVED SEPARATELY FROM OTHER SELECTIONS.

Wild-caught Gulf Shrimp, Crab Cluster, Kielbasa sausage, sweet corn, potato, and mushrooms simmered in our signature boil, then tossed in your choice of Cactus Butter or Cajun Velvet Paste. 39⁹⁵

Soup AND SALAD

SALAD BAR TRIP

with Grilled Chicken 20⁹⁹ ★ Salmon 22⁹⁹

SOUP & SALAD

A trip to the salad bar served with a cup of gumbo or tortilla soup. 19⁴⁵

SHRIMP GUMBO

Our gumbo is a little spicy served with tomatoes and okra. Cup 10⁹⁵ ★ Bowl 15⁴⁵

CHICKEN & SAUSAGE GUMBO

Our gumbo is a little spicy served with tomatoes and okra. Cup 10⁹⁵ ★ Bowl 15⁴⁵

SIS KOONCE HEALING SOUP

CHICKEN NOODLE

Slow-simmered broth with hand-pulled chicken, egg noodles, potatoes, peas, bok choy & carrots. Cup 10⁹⁵ ★ Bowl 15⁴⁵

HANDHELDS

YALL CAN PICK BETWEEN CHIPS OR FRENCH FRIES TO GO WITH THIS

THE MARTIN

Roasted Turkey, Ham, Bacon, Muenster Cheese, Spring Mix, Marinated Roma Tomatoes, Red Onion, Mayo & Sub Oil on crusty Italian roll 16⁴⁵

THE STALLONE

Capicola+Ham+Genoa Salami+Sopresatta on provolone cheese, roma tomatoes, red onion, basil pesto sub oil on crusty Italian roll 16⁴⁵

THE SOPHIA

Roasted Turkey, Swiss cheese, Spring Mix, Marinated Roma Tomatoes, roasted red peppers, basil pesto ayo and sub oil crusty Italian roll 16⁴⁵

ALL AMERICAN BURGER

American cheese, lettuce, tomatoes, onion, pickle and No. 10 Sauce. 17⁹⁵

CACTUS BURGER

No 10 sauce, House made brisket, white cheddar, poblano & grilled onions. 19⁹⁵

SHROOM & SWISS TRUFFLE MELT

An 8 oz beef patty with Swiss, garlic mushrooms, truffle aioli, and arugula on toasted brioche, served with fries. 18⁹⁵

BIG DILL MELT

Fried chicken, dill pickles, mayo, melted American cheese on Texas toast. 17⁹⁵

WINGS

Served 10 wings to an order 15⁹⁵
★ Cactus Jack's Cajun hot Sauce ★ Hot
★ Cherry Jalapeño BBQ ★ Asian Zing
★ Parmesan garlic

JACK'S MIGHTY MEATBALL SUB

House-made meatball sub with marinara, melted mozzarella, and crispy fries. 17⁹⁵

TEXAS CHEESESTEAK

Tender cuts of beef, peppers, onions, and melted cheeses on a toasted baguette. 18⁹⁵



TEX MEX

3 PEPPER CHEESE STEAK

Lime-pepper marinated fajita steak topped with jalapeño, serrano & habanero, plus melted Jack. Served with rice & frijoles. 32⁹⁵

QUESADILLAS

Served with or without pico inside.
★ Lime Marinated Chicken 16⁴⁵
★ Smoked Chicken 16⁴⁵ ★ Steak 20⁴⁵

CHICKEN FRESCA

Lime-marinated chicken topped with salsa fresca & melted Jack. Served with Mexican rice, beans & tortillas. 19⁹⁵

T DAWG

A bowl filled with your choice of fajita meat, rice, refried beans and topped with queso. Served with tortillas. Ck 13⁹⁵ ★ Steak 16⁹⁵ ★ Combo 15⁹⁵



FAJITAS

Your choice of Lime marinated steak fajitas or grilled chicken served with Mexican rice, refried beans, pico, sour cream, quac, and flour tortillas. Steak 29⁹⁵ ★ Chicken 22⁹⁵ ★ Combo 26⁹⁵

CRISPY TACOS

Three crispy or soft tacos with lettuce, tomato & cheese. Served with Mexican rice, refried beans & queso. 16⁴⁵

TRADITIONAL ENCHILADAS

Three enchiladas with cheese or seasoned beef, topped with chili con carne or queso. Served with refried beans & Mexican rice. Cheese 16⁴⁵ ★ Beef 17⁴⁵

SMOKED CHICKEN ENCHILADAS

Three smoked chicken enchiladas topped with Cajun cream sauce. Served with refried beans & Mexican rice. 18⁴⁵

CAJUN COAST ENCHILADAS

Two enchiladas stuffed with crab, shrimp & crawfish, topped with Cajun crème sauce. Served with Mexican rice & refried beans. 23⁹⁵



Sweet DEAL

FOR EVERY \$50 IN GIFT CARDS YOU BUY, WE'LL GIVE YOU A \$10 IN BONUS CASH TO TREAT YOURSELF COME JANUARY!

An automatic 20% gratuity will be included for groups of 8 or more

ITALIAN

EACH OF THE FOLLOWING ITEMS INCLUDES ONE TRIP TO THE SALAD BAR AND A SIDE OF TEXAS TOAST

CHICKEN ALFREDO

Scratch-made Parmesan cream sauce over fettuccine, topped with grilled chicken. 23⁹⁵

CHICKEN PARMESAN

Tender chicken breast topped with marinara sauce and melted cheese, served with pasta 23⁹⁵

COWBOY RIBBON PASTA

Tender ribbon pasta tossed in our hearty meat marinara, then finished with creamy ricotta, shaved parmesan, and a sprinkle of fresh parsley. 23⁹⁵. ★ with 3 meatballs 28⁹⁵

VELVET VODOO PASTA

Smoky, spicy, and sinfully smooth. Crawfish tails, shrimp, and andouille sausage tossed in a white wine tomato-Parmesan cream sauce with cremini mushrooms parsley garnish and a Cajun kick. 28⁹⁵



PEPPERONI PIZZA + PINOT NOIR

ARTISAN BRICK Oven Pizzas

PEPPERONI

14⁹⁵

3 CHEESE

14⁹⁵

PEPPERONI & ITALIAN SAUSAGE

15⁹⁵

SUPREME PIZZA

Pepperoni, Sausage, bellpepper, purple onion, mushrooms, and black olives. 16⁹⁵

LONE STAR 5 MEATS

Pepperoni, salami, soppressata, Italian sausage, and coppicola. 16⁹⁵

BUFFALO CHICKEN

15⁹⁵

PIZZA AND SALAD BAR TRIP

Your choice of pizza and Salad bar trip. 21⁹⁵

CHICKEN

GRILLED CHICKEN

Breast served with your choice of side and a trip to the salad bar. 21⁹⁵

CHICKEN FRIED CHICKEN

Served with mash potatoes and a salad bar trip. 21⁹⁵

BAYOU BURNIN' TENDERS

Crispy Cajun-spiced tenders served with seasoned fries and Southern Gold sauce. 19⁹⁵
★ Toss in any signature wing sauce for +1⁹⁹

STEAKS

SIGNATURE SIRLOIN

Topped with Chefs butter, served with your choice of side, and a salad bar trip. 6oz 24⁹⁵ ★ 10oz 31⁹⁵

COWBOY RIBEYE

14oz Hand Cut USDA Choice Angus Ribeye, charbroiled topped with Chef's butter, your choice of side, and a salad bar trip. 47⁹⁵

FILET MIGNON

8oz Hand-cut filet, chefs butter, your choice of side, and a salad bar trip. 45⁹⁵

HOOKS & HORNS

A tender grilled sirloin paired with a pile of Cajun-seasoned shrimp — bold, juicy, and full of Southern flavor. Served with your choice of side and a trip to our fresh salad bar. 6oz 31⁹⁵ ★ 10oz 38⁹⁵

CHICKEN FRIED STEAK

Certified Angus steak, golden brown, whipped potatoes and a salad bar trip. 22⁹⁵

TEXAS PRIME RIB

Slow-roasted prime rib served with horseradish cream, au jus, your choice of side, and a trip to our fresh salad bar. 49⁹⁵

*Available Fridays & Saturdays from 530pm until sold out!

SIDES

Baked potato	Fried Okra	Mexican Rice
Baked Potato Loaded +2 ⁴⁹	Green Beans and Bacon	Mixed Vegetables
Broccoli	Grilled Asparagus +3 ⁴⁹	Refried beans
Coleslaw	Mac and Cheese	Texas Dirty Rice
Cowboy Beans	Mashed Potatoes	
French Fries	Mashed Potatoes Loaded +2 ⁴⁹	

Add On's

SEAFOOD TOPPER	14 ⁹⁹
SHRIMP, CRAWFISH, CRAB STUFFING & CAJUN CREAM SAUCE	
FRIED SHRIMP (4)	10 ⁴⁹
GRILLED SHRIMP (4)	10 ⁴⁹
HORSERADISH CREAM	2 ⁹⁵



SOMMELIER CHOICE WINE PAIRING 22.00

COWBOY RIBEYE

TO ENSURE IDEAL TEMPERATURE, BBQ ITEMS WILL BE SERVED SEPARATELY FROM OTHER SELECTIONS

TEXAS BBQ

Smoked in-house all night long

By the 1/2 Pound

PRIME BRISKET	18.00
BABY BACK RIBS	14.00
JALAPEÑO CHEDDAR PORK SAUSAGE (BY THE LINK)	9.00
JUST CHICKEN (BY THE 1/2 BIRD)	13.95

Sides

★ Single 6 ⁰⁰	★ Pint 10 ⁰⁰	★ Quart 15 ⁰⁰
COWBOY BEANS		
MAC & CHEESE		
POTATO SALAD		
GREEN BEANS & BACON		
COLESLAW		
BACKWOODS BAYOU RICE		
CORN PUDDING		
FRIED OKRA		

THE FOLLOWING SERVED WITH TWO SIDES, A SLICE OF WHITE BREAD & BBQ SAUCE

BBQ PLATES	LOADED SPUDS	SANDWICHES
1 MEAT	26.00	SLICED BRISKET 16.95 24.95
2 MEATS	28.00	CHOPPED BRISKET 16.95 24.95
3 MEATS	32.00	CHICKEN 14.95 20.95
4 MEATS	38.00	JALAPEÑO CHEDDAR PORK SAUSAGE 14.95 22.95
		PIT BOSS STACK 18.95 25.95
		BRISKET MAC ATTACK 18.95 25.95



ADD A BOTTLE OF THE DUCHMAN FAMILY BBQ RED WINE TO ANY BBQ ORDER FOR 35.00

CASH CHANGE POLICY For cash transactions, change is provided in quarters only. Totals are rounded to the nearest \$0.25 to simplify transactions and speed up service. We appreciate your understanding.

THE SALAD BAR CAN BE FOUND ON THE RIGHT SIDE OF THE MAIN BAR, WHERE PLATES AND SILVERWARE ARE READILY AVAILABLE.

LUNCH MENU

ONLY AVAILABLE MONDAY - FRIDAY 10:45 AM TILL 3 PM

PIZZA & SALAD BAR TRIP

Your choice of pizza and Salad bar. 15⁹⁵

HALF SANDWICH & SALAD BAR

Your choice of any sandwich and Salad bar 15⁹⁵

LUNCH CHICKEN PARMESAN

15⁹⁵

★ with salad bar 18⁹⁵

LUNCH CHICKEN FRIED STEAK

Served with your choice of side. 16⁹⁵

★ with salad bar 18⁹⁵

LUNCH FRIED SHRIMP

6 Fried shrimp served with French fries. 16⁹⁵

LUNCH FAJITAS

4oz fajita, rice and beans, Pico, Grated Cheese. Ck 16⁹⁵ ★ Steak 20⁹⁵ ★ Combo 18⁹⁵

DESSERT

ALL DESSERTS BAKED IN HOUSE BY A CULINARY TRAINED PASTRY CHEF

SIGNATURE CHEESECAKE

Graham cracker crust with a rich cream cheese filling. 12⁹⁵

BOURBON PECAN CHEESECAKE

Our signature cheesecake topped with a bourbon pecan topping. 12⁹⁵

KEY LIME PIE CHEESECAKE

Our signature cheesecake topped with Jose Cuervo tequila lime curd 12⁹⁵

BROWNIE BOTTOM CHEESECAKE

Brownie topped with creamy cheesecake, served with blackberry or strawberry sauce. 12⁹⁵

SALTED CARAMEL PECAN PIE

Crowned with a silky drizzle of salted caramel and a scoop of Bluebell ice cream on top. 12⁹⁵

CHOCOLATE CHIP COOKIE SKILLET

Topped with Bluebell Vanilla Scoop. 12⁹⁵

FUNNEL CAKE FRIES

7⁹⁵

KIDS MENU

KIDS SLIDERS

7⁹⁵

Cheddar cheese, and ketchup.

CHICKEN NUGGETS

6⁹⁵

I'M NOT HUNGRY

3⁹⁵

2 Nuggets 10 Fries.

KIDS PIZZA

5⁹⁵

Cheese or pepperoni.

KIDS HOTDOG

6⁹⁵

★ Make it a Chili Cheese Hot Dog for 1⁹⁹

RANCH HAND HAPPY HOUR

Draft BEER

Wine

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

ZIEGENBOCK



3.50

5.75

RICKSHAW PINOT NOIR

BREAD & BUTTER PINOT GRIGIO

5

5

FROZEN COCKTAILS

JACKARITA

CADILLAC JACK

WILDFLOWER

SIGNATURE COCKTAILS

SLOW BURNS

MUST BE THE WHISKEY

* Complimentary Chips & Salsa

* Only Available in the Lounge (Top Level Bar Area)

BEVERAGES

SOFT DRINKS

FRESH BREWED LEMONADE

TEA

COFFEE

MILK

3.89

3.89

3.89

3.89

3.29



BEERS

BLUE MOON

COORS LIGHT

CORONA EXTRA

CORONA PREMIER

DOS XX

GUINNESS CAN

HEINEKEN 0.0

LONE STAR

MICHELOB CACTUS LIME

MILLER LITE

PACIFICO

SHINER BOCK

STELLA ARTOIS

TWISTED TEA

YUENGLING FLIGHT

ZIEGENBOCK

16 oz 7⁵⁰ 25 oz 11⁰⁰

7 10 6 30

7 10 7 35

7 10

7 10 7 28

8 40

5 25

4 6 6 30

6 30

7 10 6 30

7 35

7 11 7 35

7 35

8 12 7 35

7 10

5 10

7⁵⁰ 11⁰⁰

SERVED IN A BOOT MUG (34 OZ) 15⁰⁰

ABITA PURPLE HAZE

ANGRY ORCHARD

AUSTIN EASTSIDERS BLOOD ORANGE

GALVESTON DRAFT TIKI WHEAT

GOLDEN MANGO CART

JUICY HAZE VOOODOO

KARBACH DRAFT LOVE STREET

SAINT ARNOLD ART CAR

YELLOW ROSE IPA

AUSTIN EASTSIDERS PINEAPPLE

9 13

9 13

9 13

9 13

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8⁵⁰

7⁵⁰ 10

8 11

8⁵⁰ 13

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Good, Fast, Great, Friendly, Good, Clean

DRINKS



JACK'S MICHELADA

Pick your choice of beer served with a shot of our secret spice sauce and fresh lime juice. 10⁰⁰



SEASONAL COCKTAILS

COUSIN EDDY'S EGGNOG

A Griswolds family Christmas classic in a festive Moose Mug. Shaken up fresh with Tin Cup Whiskey, cream, vanilla, cinnamon, nutmeg, and eggs. 14⁰⁰

DON'T GET YOUR TINSEL IN A TANGLE

A Texas twist on a Cosmo served ready to hang on the tree with 1800 Tequila. 16⁰⁰

CHRISTMAS LIGHT LIT

A fun seasonal Fruit Cake Long Island in a vintage Christmas Light Glass. Made with SweetBeat Vodka, Fords Gin, 1800 Tequila, and Rum. 16⁰⁰

GRINCH MIMOSA 6⁰⁰

GINGERBREAD MAN MARTINI

Vanilla vodka, Irish cream, and gingerbread spice shaken cold with a cinnamon-sugar rim and a mini cookie topper. 13⁰⁰

FROZEN HOT COCOA

Everyone's favorite treat takes a frosty spin in a mug with Santa's likeness. Spun with Frio Vodka, Ghiradelli Chocolate, and Vanilla served with a toasted marshmallow. 13⁰⁰

GRINCH MARGARITA

Cactus Jacks House Frozen Margarita served with a "heart two sizes too small 12⁰⁰



WILD FLOWER

FROZEN COCKTAILS

WILDFLOWER

Prickly Pear Dragon fruit Margarita with Cuervo Traditional Plata Tequila and Cointreau 12⁰⁰

SHIP FACED

Refreshing Patio Pounder made with juicy peach tea, lemonade, and Tin Cup Whiskey 12⁰⁰

CADILLAC JACK

Our signature, the 'caddy', exotico reposado tequila & premium cointreau. 13⁰⁰

WEEKEND COCKTAILS

MIMOSA FLIGHT

Champagne on ice, served with strawberry pineapple, pineapple, pomegranate, and orange juice. 26⁰⁰

THE TEXAS SMOKEHOUSE BLOODY MARY

A larger-than-life Texas pour — Tito's Handmade Vodka shaken with Zing Zang and crowned with a thick slice of prime brisket, cheddar-jalapeno sausage, and all the classic fixings. A meal in a glass for 24⁹⁵

SHOTS

CACTUS SHOT

Part jello shot, part liquid shot—this vodka-based Mexican candy mix packs a sweet 'n spicy punch in a cactus-shaped form. 12⁰⁰

LET 'EM EAT CAKE

Sweet, smooth, and ready to celebrate— this vodka-based birthday cake shot is rimmed with frosting and dipped in sprinkles for that perfect party vibe. 12⁰⁰

MINI BEER SHOT

Don't let the name fool ya - this little shot looks like a tiny pint of beer but taste like sweet vanilla cream. 12⁰⁰



WINE

By the Glass

CUVÉE DE FRANCOIS SPARKLING ROSÉ

LIMOUX, FRANCE

MIHA SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

OLEMA RESERVE CHARDONNAY

SONOMA COUNTY, CALIFORNIA

BLOODROOT PINOT NOIR

NORTH COAST, CALIFORNIA

ASTER RESERVA TEMPRANILLO

RIBERA DEL DUERO, SPAIN

TURNING POINT CABERNET

ALEXANDER VALLEY, CALIFORNIA

15 52

12 40

14 49

14 49

16 56

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By the Bottle

CUVÉE DE FRANCOIS SPARKLING ROSÉ

LIMOUX, FRANCE

MIHA SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

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