STARTER

CHIPS AND SALSA

Unlimited housemade red salsa, and jalapeño ranch green sauce. 2⁵⁹

House queso & handmade guacamole 1395

HOUSE QUESO

Queso - Warm tortilla chips 8.95

CHEESY BREAD

Served with marinara 10.95



SPINACH DIP

THE MARTIN

THE STALLONE

THE SOPHIA

CACTUS BURGER

BIG DILL MELT

WINGS

★ Hot

★ Asian Zing

Roasted Turkey, Swiss cheese, Spring Mix, Marinated Roma To-matoes, roasted red peppers, basil pesto ayo and sub oil crusty italian roll 15.95

No 10 sauce, House made brisket, white cheddar, poblano & grilled onions. 18.95 $\,$

Served 10 wings to an order 15.95

★ Cactus Jacks Caiun hot Sauce

★ Cherry Jalapeño BBQ ★ Parmesan garlic

Fried chicken, dill pickles, mayo, melted American cheese on Texas toast. 17.95

Hot spinach, and artichoke dip served with flour and corn chips. 13.95

MOZZARELLA CHEESE BITES

Hand cut mozzarella, panko breaded to order. Served with marinara and ranch. 1295

RED SNAPPER CEVICHE

A zesty blend, topped with cilantro and lime—Cactus Jack's in every bite. 16.95

CRACKLING DEVILED EGGS

Our twist on the classic. 11.49

MANGO-AVOCADO AHI TUNA

Spicy sesame-marinated ahi tuna with mango, avocado, green onions, sesame seeds, and wonton chips. 17.99

CHICKEN LETTUCE WRAPS

Crisp romaine cups with seasoned chicken, steamed rice, jalapenos, sesame seeds, spicy peanut sauce, and crispy wonton strips. 16³⁹

Your choice of Mozzarella bites, Pickles, Mushrooms or Zucchini. 14^{.99}

COCONUT SHRIMP STARTER

Hand-dipped in batter, rolled in coconut and fried golden. Paired with Creole Marmalade. 15⁹⁹

SHRIMP COCKTAIL

Chilled, wild-caught Argentinian red shrimp served over crisp shredded lettuce with our house-made cocktail sauce, fresh lemon, and a dash of horseradish. Sweet, tender, and packed with flavor — this isn't your average shrimp cocktail. 16⁹⁹

Soup - SALAD

SALAD BAR TRIP 14.95

with Grilled Chicken 18⁹⁹ ★ Salmon 21⁹⁹

SOUP & SALAD

A trip to the salad bar served with a cup of gumbo or tortilla soup. 18.95

SHRIMP GUMBO

Our gumbo is a little spicy served with tomatoes and okra. Cup $10^{95} \pm Bowl 14^{99}$

CHICKEN & SAUSAGE GUMBO

Our gumbo is a little spicy served with tomatoes and okra. Cup $10^{95} \pm Bowl 14^{9}$

SIS KOONCE HEALING SOUP

We simmer whole chickens low and slow with fresh garlic, onion, and celery to create a rich, golden broth. After carefully hand-deboning the chicken, we stir it back in with tender egg noodles, red potatoes, sweet peas, bok choy, and carrots. It's a hearty taste of Southern comfort in every bowl.

SEAFOOD

BLACKENED STUFFED FLOUNDER

A bold 10oz flounder filet, blackened to perfection and overflowing with our house-made lump crab and shrimp stuffing. Finished with a rich Cajun white wine sauce and served with seasoned Mexican rice and fresh mixed veggies. 27.99

SPICY CRAWFISH ÉTOUFFÉE

Classic crawfish étouffée with a kick featuring tender crawfish tails simmered in a rich, flavor-ful roux with Cajun spices, bell peppers, onions, and celery. 23.95



ALL AMERICAN BURGER Roasted Turkey, Ham, Bacon, Muen-ster Cheese, Spring Mix, Marinated Roma Tomatoes, Red Onion, Mayo & Sub Oil on crusty Italian roll 15.95

HANDHEL

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

American cheese, lettuce, tomatoes onion, pickle and No. 10 Sauce. 16.95

SHROOM & SWISS TRUFFLE MELT

An 8 oz beef patty with Swiss, garlic mushrooms, truffle aioli, and arugula on toasted brioche, served with fries. 18.95

Capicola+Ham+Genoa Salami+So-presatta on provolone cheese, roma tomatoes, red onion, basil pesto sub oil on crusty italian roll 15.95 JACK'S MIGHTY MEATBALL SUB

House-made meatball sub with marinara, melted mozzarella, and crispy fries. 17.99

TEXAS CHEESESTEAK

Tender cuts of beef, peppers, onions, and melted cheeses on a toasted baguette. 17.9



SEAFOOD BOIL

Wild Caught Gulf Shrimp, Crab Cluster, Sweet Corn, Potato, Andouille Sausage, and Mush-rooms in our House Boil Mix, tossed in our Cactus Butter Sauce. 39.95

SHRIMP ALFREDO

Served with a salad bar trip. 23.95

FRIED SEAFOOD PLATTER

2 Catfish filets, 6 shrimp, 4 hush puppies, cole slaw, and French fries. 30.95

FRIED SHRIMP

French fries, coleslaw, and house-made cocktail and tarter sauces. 23.95

TROPICAL HEAT SALMON

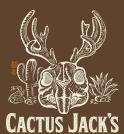
Grilled Wild Atlantic Salmon, tropical heat glaze, broccoli, white rice, and a trip to the salad bar. 24.95

FRIED CATFISH

French fries, coleslaw, and house-made cocktail and tarter sauces. 23.95

COCONUT SHRIMP PLATTER

Hand-Dipped in batter, rolled in coconut and fried golden. Served with French fries, coleslaw, and house-made Creole Marmalade and tarter sauce. 22°5



FILET MIGNON

8oz Hand-cut filet, chefs butter, your choice of side, and a salad bar trip. 43.95

COWBOY RIBEYE

14oz Hand Cut USDA Choice Angus Ribeye, charbroiled topped with Chef's butter, your choice of side, and a salad bar trip. 44.95

SIGNATURE SIRLOIN

Topped with Chefs butter, served with your choice of side, and a salad bar trip.
6oz 22°5 ★ 10oz 29°5

HOOKS & HORNS

A tender grilled sirloin paired with a pile of Ca-jun-seasoned shrimp — bold, juicy, and full of Southern flavor. Served with your choice of side and a trip to our fresh salad bar. 6oz 29⁹⁵ ★ 10oz 36⁹⁵

CHICKEN FRIED STEAK

Certified Angus steak, golden brown, whipped potatoes and a salad bar trip. 21.95

Add. On's

SEAFOOD TOPPER SHRIMP, CRAWFISH, CRAB STUFFING & CAJUN CREAM SAUCE	<i>14^{.99}</i>
FRIED SHRIMP (4)	g .95
GRILLED SHRIMP (4)	9 .95



Baked potato Baked Potato Loaded ____+2⁴⁹ Broccoli Coleslaw Cowboy Beans French Fries Fried Okra Green Beans and Bacon

Grilled Asparagus.... Mac and Cheese Mashed Potatoes Loaded...+249 Mexican Rice Mixed Vegetables Refried beans Texas Dirty Rice





ITALIAN

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

CHICKEN ALFREDO

Creamy alfredo sauce made from scratch with ingredients like parmesan, cream, garlic and butter, served with fettuccine pasta and topped with sliced grilled chicken. 22,95

CHICKEN PARMESAN

Tender chicken breast topped with marinara sauce and melted cheese, served with pasta 2295

SPAGHETTI & MEAT SAUCE

Served with marina sauce, and parmesan cheese. 18⁹⁵

SPAGHETTI & MEATBALL

Served with marina sauce, and parmesan cheese. 21⁹⁵



PEPPERONI 1429 BUFFALO CHICKEN 1429 **3 CHEESE** 14²⁹

PEPPERONI & ITALIAN SAUSAGE 1529 SUPREME PIZZA

Pepperoni, Sausage, bellpepper, purple onion, mushrooms, and black olives. 1595

LONE STAR 5 MEATS

Pepperoni, salami, soppressata, Italian sausage, and coppicola. 16²⁹

PIZZA AND SALAD BAR TRIP

Your choice of pizza and Salad bar trip. 21.95

CHICKEN

GRILLED CHICKEN

Breast served with your choice of side and a trip to the salad bar. 20^{95}

CHICKEN FRIED CHICKEN

Served with mash potatoes and a salad bar trip. 19.95

BAYOU BURNIN' TENDERS

Crispy, golden-fried chicken tenders seasoned with bold Cajun spices straight from the bayou. Juicy on the inside, crunchy on the outside, and full of flavor. Served hot with a pile of seasoned fries and a side of our creamy Southern Gold sauce — smooth, zesty, and downright irresistible. 17.99

Smoked in-house all night long

By the 1/2 Pound

PRIME BRISKET BABY BACK RIBS JALAPEÑO CHEDDAR PORK SAUSAGE 9.00 (BY THE LINK) JUST CHICKEN

LOADED

PORK SAUSAGE

SMOKESTACK

(BY THE 1/2 BIRD)

3 MEATS_32.00 CHICKEN_

4 MEATS 38.00 JALAPEÑO CHEDDAR

BBO

Sides

★Single 600 **★Pint 10**00 **★Quart 15**00 **COWBOY BEANS**

MAC & CHEESE POTATO SALAD **GREEN BEANS & BACON** COLESLAW **BACKWOODS BAYOU RICE CORN PUDDING**

FRIED OKRA

SANDWICHES PLATES SPUDS SPUD ONLY_WITH MEAL SANDWHICH ONLY.....WITH MEA 1 MEAT 26.00 SLICED BRISKET 16.95 24.95 SLICED BRISKET 2 MEATS 2800 CHOPPED BRISKET 1695 2495

_____16^{.95}__24^{.95} CHOPPED BRISKET 16-95 24-95 14.95 20.95 CHICKEN

JALAPEÑO CHEDDAR 14.95 22.95 PORK SAUSAGE 18.95 25.95

BRISKET MAC ATTACK 18.95 25.95

THE FOUR HORSEMEN 94⁹⁵ 1/2 LB EACH: Brisket ★ Ribs ★ Sausage ★ Chicken 4 Single Sides

(LOADED BAKED POTATO STUFFED WITH CHOPPED BRISKET, QUESO, BBQ DRIZZLE, CRISPY FRIED ONIONS)

Scan for PITTMASTER PARTY PACKS



THE FOLLOWING SERVED WITH TWO SIDES. A SLICE OF WHITE BREAD & BBO SAUCE

CAJUN COAST ENCHILADAS

Two handmade enchiladas stuffed with a rich Gulf Coast blend of crab, shrimp, and crawfish, smothered in our signature Cajun crème sauce. Served with Mexican rice and classic refried beans. It's Tex-Mex meetin' the bayou, and it's as bold as it sounds. 23.95

CHICKEN FRESCA

Lime marinated chicken breast, topped with our salsa Fresca, and a layer of melt-ed Monterrey Jack Cheese. Served with Mexican rice, beans, and flour tortillas. 19⁹

QUESADILLAS

Served with or without pico inside. ★ Lime Marinated Chicken 15⁹⁵ Smoked Chicken 15⁹⁵ ★Steak 19⁹⁵

CRISPY TACOS

Three crispy or soft tacos topped with lettuce, chopped tomatoes & shredded cheese. Served with Mexican rice & refried beans and queso. 15.95

SMOKED CHICKEN ENCHILADAS

Served 3 smoked chicken enchiladas topped with cajun cream sauce served with refried beans, and Mexican rice. 17⁹⁵

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

3 PEPPER CHEESE STEAK

Lime pepper marinated grilled fajita steak, topped with fresh sliced jala-peños, serrano and habanero peppers then covered with melted jack cheese. Served with rice and frijoles. 31⁹⁵

TRADITIONAL ENCHILADAS

3 Enchiladas stuffed with your choice of either cheese, or seasoned ground beef topped with chili con carne or queso served with refried beans, and Mexican rice. Cheese 15⁹⁵ * Ground 16⁹⁵

FAJITAS

Your choice of Lime marinated steak fajitas or grilled chicken served with Mexican rice, refried beans, pico, sour cream, guac, and flour tortillas.

Steak 2895 ★ Chicken 2195 ★ Combo 2595



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

LUNCH MENU

PIZZA & SALAD BAR TRIP Your choice of pizza and Salad bar. 15.95

LUNCH CHICKEN PARMESAN 1695 ★ with salad bar 189

LUNCH CHICKEN FRIED STEAK

Served with your choice of side. 16⁹⁵ ★ with salad bar 18⁹⁵

LUNCH FAJITAS

4oz fajita, rice and beans, Pico, Grated Cheese. Ck 1695 ★ Steak 1995 ★ Combo 1899

LUNCH OUESADILLAS

4 pieces served with Mexican rice, refried beans, Your choice of any sandwich and Salad bar 15% sour cream, guac, and jalapeños. Ck 12⁹⁵ ★ Steak 14⁹⁵ ★ Combo 13⁹⁹

LUNCH FRIED SHRIMP

6 Fried shrimp served with French fries. 1695

A bowl filled with fajita, Mexican rice, refried beans, and topped with queso. Served with tortillas. Ck 12⁹⁵ ★ Steak 15⁹⁵ ★ Combo 14⁹⁵

LUNCH COMBO

Your choice of cheese or ground beef enchilada, 1 crispy ground beef taco, rice & beans and

HALF SANDWICH & SALAD BAR

DESSERT

SIGNATURE CHEESECAKE

Graham cracker crust with a rich cream cheese

MATILDAS CHOCOLATE CAKE

Layered with velvety chocolate buttercream. 1095

SIGNATURE CHEESECAKE TOPPED **WITH STRAWBERRIES** 1099

SALTED CARAMEL PECAN PIE

Crowned with a silky drizzle of salted caramel and a scoop of Bluebell ice cream on top. 1095

KEY LIME PIE CHEESECAKE

Our signature cheesecake topped with Jose Cuervo tequila lime curd 1095

FUNNEL CAKE FRIES 795 CHOCOLATE CHIP COOKIE SKILLET 10 95

BOURBON PECAN CHEESECAKE

Our signature cheesecake topped with a bourbon pecan topping. 10.95

BROWNIE BOTTOM CHEESECAKE

Just like it sounds brownie layered with cheesecake on top served with your choice of blackberry or strawberry sauce. 1095

COOKIES N' CREAM COWBOY

Our delicious cheesecake blended with Oreos and cream served with an Oreo crust. 10⁹⁵



KIDS MENU

6.99CHICKEN NUGGETS 6.95 KIDS SLIDERS.. Cheddar cheese, and ketchup. 4.95 MAC & CHEESE... KIDS CHEESE ENCHILADA 3.95 I'M NOT HUNGRY. Topped with queso or chili gravy. KIDS PIZZA 2 Nuggets 10 Fries. Cheese or pepperoni. 6.95 KIDS SALAD BAR 6.95KIDS HOTDOG KIDS DRINKS. ★ Make it a Chili Cheese Hot Dog for 199 KIDS SPAGHETTI 5.95

AWAIIAN SHAVED ICE

 \bigstar Baby 8oz 3⁵⁰ \bigstar Small 12oz 4⁵⁰ \bigstar Regular 16oz 5⁵⁰ \bigstar Large 20oz 6⁵⁰

BLUE HAWAIIN BUBBLE GUM CHERRY CLEAR BLUE RASPBERRY COCONUT COTTON CANDY DREAMSYCLE GRAPE

CHERRY

PINA COLADA STRAWBERRY TIGERS BLOOD TUTTI FRUITY WATERMELON HOMEMADE ICE CREAM KIT **WEDDING CAKE**

MANGO

PEACH

MARGARITA

PINA COLADA

STRAWBERRY

MALIBU RUM JOSE CUERVO KAHLUA

SHREWBALL PEANUT BUTTER WHISKEY TITOS VODKA RIIMCHATA

Stuff Your Shaved Ice with Bluebell \$3 BLUEBELL HOME MADE VANILLA

CREAM CHAMOY WHIPPED CREAM SOUR SPRAY

BLUE MOON	7 50	11
COORS LIGHT	.7	10
CORONA EXTRA	.7	10
CORONA PREMIER	7	10
DOS XX	7	10
LONE STAR	4	6
MICHELOB ULTRA	7	10
MILLER LITE	7	10
MODELO ESPECIAL	7	10
SHINER BOCK	7	11
TWISTED TEA	8	12
YUENGLING FLIGHT		
ZIEGENBOCK	5	_10

CACTUS JACKS SALTY SUNSET LAGER 750 11 SERVED IN A BOOT MUG \(\big(34 \, 0Z) \) 15.00

	ABITA PURPLE HAZE	9	. 13
	ANGRY ORCHARD	9	.13
N	AUSTIN EASTSIDERS BLOOD ORANGE	9	. 13
15	GALVESTON DRAFT TIKI WHEAT	9	. 13
8	GOLDEN MANGO CART	9	.13
	JUICY HAZE VOODOO	8 .50	
U	KARBACH DRAFT LOVE STREET		10
	SAINT ARNOLD ART CAR	8	11
	YELLOW ROSE IPA	8.50	13
	AUSTIN EASTSIDERS PINEAPPLE		





140.00

150.00

150.00

45.00

1/10.00

MOET. **VEUVE BRUT VEUVE ROSE** LUCIEN ABBREICT BRUT ROSE ...10^{.00}... MANET IMPEDIAL

MULT INTERNAL		ITU
White		
SONOMA CUTRER CHARD	_15 ^{.00} _	_55.0
DIATOM CHARD	15 ^{.00}	55·°
SANTA MARGARITA	15.00	_55·
BREAD & BUTTER PINOT GRIGIO_	8 .00	30 .0
Red.		

RICKSHAW PINOT NOIR	700	_28
NINER BOOTJACK RED BLEND	10.00	35
SUBSTANCE CABERNET	12.00	35.
CAYMUS		100
Rose		
MIRAVAL	15.00	55

and fresh lime juice. 10.00





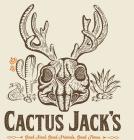
RICKSHAW PINOT NOIR.

JACKARITA	5
CADILLAC JACK	8
WILDFLOWER	8

* Complimentary Chips & Salsa

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

	WHIIE CL	AWS BLACK CHERRY	
0	TOPO CHI	CO STRAWBERRY GUAVA	
	HIGH NO	N PINEAPPLE, LEMON, PEACH & WATERMELON	







SEASONAL COCKTAILS



JACK'S MICHELADA

Pick uour choice of beer served with a shot of our secret spice sauce

RANGH HAND HAPPY HOUR



5.75

BREAD & BUTTER PINOT GRIGIO___5

FROZEN COCKTAILS

JACKARITA5	
CADILLAC JACK8	
WILDFLOWER8	

SIGNATURE COCKTAILS SLOW BURNS MUST BE THE WHISKEY_8



SLOW BURN

SIGNATURE COCKTAILS

HONKY TONK IN HEAVEN

Signature spicy Margarita with Lalo Tequila and fresh citrus 13.00

FLOWER OF THE RIO GRANDE

Bright and light strawberry margarita with Maestro Dobel Diamonte Cristalino Tequila and a kiss of green chili 15.00

COME AND TAKE IT

Juicy blackberry whiskey sour with Jack Daniels Bottled in Bond 100 proof Whiskey 13.00

Spicy guava margarita with Dulce Vida Jalapeno pineapple tequila splash of lime juice juice, guava puree and fresh muddled Serrano peppers. 15.00

A cucumber blueberry martini, blueberry vodka, cucumber vodka, fresh-pressed lime and other juices. 13.00

REDNECK FRIEND RANCH WATERS

Ranch Waters available in Classic, Pineapple, or Mango with Aguasol Teguila 15.00

LATE TO THE PARTY

Our version of the popular expresso martini made with vodka or tequila. $13^{.00}$

FROZEN

WILDFLOWER

Prickly Pear Dragon fruit Margarita with Cuervo Traditional Plata Tequila and Cointreau 12.0

SHIP FACED

Refreshing Patio Pounder made with juicy peach tea, lemonade, and Tin Cup Whiskey 12.00

JACKARITA House Classic Frozen Margarita 12.00

CADILLAC JACK Our signature, the 'caddy', exotico reposado tequila & premium cointreau. 13.00

MIMOSA FLIGHT

Champagne on ice, served with strawberry

pineapple, pineapple, pomegranate, and orange

LONE STAR BLOODY MARY A spicy, savory mix with Titos Vodka, garnished

with fresh lime and green olives. The perfect blend of flavor and booze. 13.00

ROSE GOLD MIMOSA 6.00

juice. 26.00

EEKEND

MUST BE THE WHISKEY

Cactus Jacks signature Old Fashioned made with pecan praline, bright orange, and brown sugar. HOUSE POUR Old Forester 100 Whiskey 1400 LOVE & WAR Horse Soldier Whiskey 18th (For every drink sold, \$2 will be donated to support veterans)

SLOW BURN

Juicy peach Mexican Candy Long Island with Spicy Tamarind vodka, gin, rum, and tequila 13^{.00}

KIDDIE POOL COLLINS

Fun twist on a classic with 3 Olives Citrus Vodka, bright lemon, vanilla, and juicy blueberry 13.00

CACTUS MULE

Your choice of: TITO'S HANDMADE VODKA Traditional and crisp. DON Q PASSION FRUIT RUM Sweet and tropical twist. CROWN ROYAL APPLE Smooth with a juicy, tart kick. Each served with fresh lime juice and spicy ginger beer in a classic copper mug. 13.00

PAINKILLER

Pussser's rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nut meg. 14.00



REDNECK FRIEN

TANCH WATERS CLASS







MANGO

SHOTS

CACTUS SHOT

Part jello shot, part liquid shot—this vod-ka-based Mexican candy mix packs a sweet 'n spicy punch in a cactus-shaped form. 12.00

LET 'EM EAT CAKE

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. 12.00

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. 12.00



OF THE RIO GRANDE



SOFT DRINKS	3.79
TEA	3.79
COFFEE	3.79
MILK	2.99



