

STARTER

CHIPS AND SALSA

Unlimited housemade red salsa, and jalapeño ranch green sauce. 3⁹⁹

HOUSE QUESO

Queso - Warm tortilla chips 9⁴⁹

DUO DIP

House queso & handmade guacamole 13⁹⁵

SPINACH DIP

Hot spinach, and artichoke dip served with flour and corn chips. 15⁹⁵



CANDIED BACON DEVILED EGGS

Our twist on the classic. 12⁹⁵

RED SNAPPER GEVICHE

A zesty blend, topped with cilantro and lime—Cactus Jack's in every bite. 17⁹⁵

AHI TUNA TARTARE

Spicy sesame-marinated ahi tuna with mango, avocado, green onions, sesame seeds, and wonton chips. 18⁹⁵

MOZZARELLA CHEESE STICKS

Hand cut mozzarella, panko breaded to order. Served with marinara and ranch. 14⁴⁵

FRIED TRIO

Your choice of Mozzarella bites, Pickles, Mushrooms or Zucchini. 15⁴⁹

CHICKEN LETTUCE WRAPS

Crisp romaine cups with seasoned chicken, steamed rice, jalapenos, sesame seeds, spicy peanut sauce, and crispy wonton strips. 17⁹⁵

COCONUT SHRIMP STARTER

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

CHEESY BREAD

Served with marinara 10⁹⁵

SHRIMP COCKTAIL

Chilled jumbo shrimp over ice with house cocktail sauce, lemon, and horseradish. 16⁹⁵

CHEESE & MEAT BOARD

A sharable board featuring sharp cheddar, smoked gouda, and pepper jack with sliced salami and house smoked cheddar jalapeño sausage. Served with green olives, baby pickles, grapes, roasted candied pecans, whole-grain mustard, house made fruit compote, and crackers with toasted crostini. 27⁹⁵

CHIPPY'S TRASH CAN NACHOS

A full can stacked with crispy tortilla chips, refried beans, seasoned ground beef, and smothered in house queso, melted jack-cheddar, and rich Texas chili gravy. Topped with lettuce, tomato, candied + fresh jalapeños, green onion, black olives, and a big dollop of sour cream. 17⁹⁵

Soup AND SALAD

SALAD BAR TRIP 15⁹⁵

with Grilled Chicken 21⁹⁵ ★ Salmon 25⁹⁵

SOUP & SALAD

Enjoy one visit to our fresh salad bar paired with your choice of a cup of soup. 21⁹⁵

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

CAJUN SAUSAGE POTATO SOUP

Creamy potato soup made with the Cajun trinity and smoky Andouille sausage, seasoned just right for bold Southern flavor. 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 15⁹⁵

THE STALLONE

Capicola+Ham+Genoa Salami+Sopresatta on provolone cheese, roma tomatoes, red onion, basil pesto sub oil on crusty italian roll 19⁹⁵

THE SOPHIA

Roasted Turkey, Swiss cheese, Spring Mix, Marinated Roma Tomatoes, roasted red peppers, basil pesto ayo and sub oil crusty italian roll 15⁹⁵

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 16⁹⁵
★ Cactus Jack's Cajun hot Sauce ★ Hot ★ Cherry Jalapeño BBQ ★ Asian Zing ★ Parmesan garlic ★ Cactus Butter

TEXAS CHEESESTEAK

Tender cuts of beef, peppers, onions, and melted cheeses on a toasted baguette. 19⁹⁵



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 16⁹⁵
★ Smoked Chicken 16⁹⁵ ★ Steak 20⁹⁵

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 14⁹⁵ ★ Steak 17⁹⁵ ★ Combo 16⁹⁵



ARTISAN BRICK Oven Pizzas

PEPPERONI 15⁴⁹

3 CHEESE 14⁹⁵

PEPPERONI & ITALIAN SAUSAGE 16⁴⁹

SUPREME PIZZA

Pepperoni, Sausage, bellpepper, purple onion, mushrooms, and black olives. 17⁴⁹

LONE STAR 5 MEATS

Pepperoni, salami, soppressata, Italian sausage, and coppicola. 17⁴⁹

BUFFALO CHICKEN 16⁹⁵

PIZZA AND SALAD BAR TRIP

Your choice of pizza and Salad bar trip. 22⁹⁵

MARKET PRICE CRAWFISH AVAILABLE IN REGULAR OR SPICY



SHRIMP (8 COUNT)	MARKET PRICE
SHRIMP LBS	MARKET PRICE
SNOW CRAB LBS	MARKET PRICE
MUSHROOMNS	3 ⁵⁰
SAUSAGE (1LINK)	3 ⁷⁵
CORN (2)	2 ⁵⁰
RED POTATOES (2)	1 ⁰⁰

served thursday-sunday

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.

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

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. 30⁹⁵

SHRIMP ALFREDO

Served with a salad bar trip. 24⁹⁵

STEAKS

CHICKEN FRIED STEAK

Certified Angus steak, golden brown, whipped potatoes and a salad bar trip. 23⁹⁵

SIGNATURE SIRLOIN

Topped with Chefs butter, served with your choice of side, and a salad bar trip. 6oz 25⁹⁵ ★ 10oz 32⁹⁵

FILET MIGNON

8oz Hand-cut filet, chefs butter, your choice of side, and a salad bar trip. 47⁹⁵

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 32⁹⁵ ★ 10oz 39⁹⁵

COWBOY RIBEYE

14oz Hand Cut USDA Choice Angus Ribeye, charbroiled topped with Chef's butter, your choice of side, and a salad bar trip. 49⁹⁵



SIDES	Coleslaw Cowboy Beans French Fries Fried Okra Green Beans and Bacon	Grilled Asparagus +3 ⁴⁹ Mac and Cheese Mashed Potatoes Mashed Potatoes Loaded +2 ⁹⁹ Mexican Rice	Mixed Vegetables Refried beans Texas Dirty Rice
--------------	---	--	---

Add On's	SEAFOOD TOPPER SHRIMP, CRAWFISH, CRAB STUFFING & CAJUN CREAM SAUCE	14 ⁹⁹
	FRIED SHRIMP (4)	10 ⁴⁹
	GRILLED SHRIMP (4)	10 ⁴⁹

SEAFOOD

BLACKENED STUFFED FLOUNDER

Blackened 10oz flounder packed with lump crab and shrimp stuffing, finished with a Cajun white-wine sauce. Served with your choice of rice, and mixed veggies. 28⁹⁵

SPICY CRAWFISH ÉTOUFFÉE

Classic Cajun crawfish tails simmered in a rich spicy roux with peppers, onion & celery. 25⁹⁵

TROPICAL HEAT SALMON

Grilled Wild Atlantic Salmon, tropical heat glaze, broccoli, white rice, and a trip to the salad bar. 27⁹⁵

FRIED SHRIMP

French fries, coleslaw, and house-made cocktail and tarter sauces. 24⁴⁹

COCONUT SHRIMP PLATTER

Hand-dipped, coconut-crust and fried golden. Served with fries, coleslaw, Creole marmalade & tartar. 24⁴⁹

FRIED CATFISH

French fries, coleslaw, and house-made cocktail and tarter sauces. 24⁴⁹

FRIED SEAFOOD PLATTER

2 Catfish filets, 6 shrimp, 4 hush puppies, cole slaw, and French fries. 31⁹⁵

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. 41⁹⁵

SHRIMP & CRAB BOIL EXPERIENCE

1lb Boiled Shrimp, 2 Snow Crab cluster, 2 Dungeness Crab clusters, 2 Corn, 4 Potatoes, Kielbasa Sausage, jalapeño cheddar sausage, Green Beans, Broccoli, mushrooms, 2 Eggs, Butter and Dipping Sauce. 119²⁵

SHRIMP BOIL EXPERIENCE

2lbs Boiled Shrimp, 2 Corn, 4 Potatoes Kielbasa Sausage, jalapeño cheddar sausage, Green Beans, Broccoli, mushrooms, 2 Eggs and Dipping Sauce. 59⁹⁵

PEEL N' EAT BOILED SHRIMP

½ Lb 12⁹⁹ 1 Lb 22⁹⁹



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

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

LUNCH MENU

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

PIZZA & SALAD BAR TRIP
Your choice of pizza and Salad bar. 16⁹⁵

HALF SANDWICH & SALAD BAR
Your choice of any sandwich and Salad bar 16⁹⁵

LUNCH CHICKEN PARMESAN 17⁹⁵
★ with salad bar 19⁹⁵

LUNCH CHICKEN FRIED STEAK
Served with your choice of side. 17⁹⁵
★ with salad bar 19⁹⁵

LUNCH FRIED SHRIMP
6 Fried shrimp served with French fries. 17⁹⁵

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

LUNCH QUESADILLAS

4 pieces served with Mexican rice, refried beans, sour cream, guac, and jalapeños. Ck 13⁹⁵ ★ Steak 15⁹⁵ ★ Combo 14⁹⁵

LUNCH TDAWG

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

LUNCH COMBO

Your choice of cheese or ground beef enchilada, 1 crispy ground beef taco, rice & beans and a 2oz queso. 13⁹⁵

FUNNEL CAKE FRIES 7⁹⁵

TEXAS VELVET CHOCOLATE CAKE

Rich chocolate layers with silky chocolate buttercream. 12⁹⁵



MATILDA CAKE

A tall, moist chocolate cake with rich ganache, finished tableside with warm chocolate poured over the top. Not too sweet, just pure chocolate goodness. 14⁹⁵

S'MORES DREAM DESSERT PIZZA

Fluffy marshmallow, crunchy graham crackers, and chocolatey Nutella goodness. 12⁹⁵

KIDS MENU

FOR KIDS 12 & UNDER. ADULTS ADD 2⁹⁵

KIDS SLIDERS 7⁹⁵
Cheddar cheese, and ketchup.

CHICKEN NUGGETS 6⁹⁵

I'M NOT HUNGRY 3⁹⁵
2 Nuggets 10 Fries.

KIDS PIZZA 6⁹⁵
Cheese or pepperoni.

KIDS HOTDOG 7⁹⁵
★ Make it a Chili Cheese Hot Dog for 1⁹⁹

MAC & CHEESE 6⁹⁵

KIDS SPAGHETTI 6⁹⁵
★ add meatball 2⁹⁹

KIDS SALAD BAR 7⁹⁵

KIDS CHEESE ENCHILADA 6⁹⁵
Topped with queso or chili gravy.

KIDS DRINKS 1⁹⁵

RANCH HAND HAPPY HOUR

Draft BEER

COORS LIGHT
YUENGLING FLIGHT

MILLER LITE
ZIEGENBOCK

16 OZ 4²⁵

25 OZ 6⁵⁰

Wine

RICKSHAW PINOT NOIR
BREAD & BUTTER PINOT GRIGIO

6
6

FROZEN COCKTAILS

JACKARITA 6
CADILLAC JACK 9
WILDFLOWER 9

SIGNATURE COCKTAILS

SLOW BURNS 9
MUST BE THE WHISKEY 9
* Complimentary Chips & Salsa

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

BEVERAGES

SOFT DRINKS 3⁹⁹
FRESH BREWED LEMONADE 3⁹⁹
ORGANIC TEA 3⁹⁹
ORGANIC PEACH TEA 3⁹⁹
COFFEE 3⁹⁹
MILK 3⁴⁹



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

JACKARITA

House Classic Frozen Margarita 12⁰⁰

CADILLAC JACK

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

COCONUT COWBOY

Saddle up for island vibes with a Texas twist. Our Coconut Cowboy blends smooth coconut tequila, creamy coconut, and fresh lime into a perfectly frozen margarita that's sweet, refreshing, and dangerously smooth. 13⁰⁰



JACK'S MICHELADA

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

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-jalapeño sausage, and all the classic fixings. A meal in a glass for 24⁹⁵



DRINKS

BEERS

	16 OZ	25 OZ
BLUE MOON	8	12
COORS LIGHT	7 ⁵⁰	11 6 30
CORONA EXTRA	8	12 7 35
DOS XX	8	12 7 35
GUINNESS CAN		8 40
HEINEKEN 0.0		5 25
LONE STAR LIGHT	5	7 6 30
MILLER LITE	7 ⁵⁰	11 6 30
MODELO ESPECIAL		7 35
PACIFICO		7 35
SHINER	7 ⁵⁰	11 35
STELLA ARTOIS		7 35
TWISTED TEAS	8	12 7 35
YUENGLING FLIGHT	7 ⁵⁰	11
ZIEGENBOCK	5	10

CACTUS JACKS SALTY 7⁵⁰ 11
SERVED IN A BOOT MUG (34 OZ) 15⁰⁰

ABITA PURPLE HAZE	9	13
ANGRY ORCHARD	9	13
GALVESTON DRAFT TIKI WHEAT	9	13
GOLDEN MANGO CART	9	13
JUICY HAZE VODOO	8 ⁵⁰	
KARBACH LOVE STREET	8	12
SAINT ARNOLD ART CAR	8	12
YELLOW ROSE IPA	9	13
SEASONAL POUR craft feature	8	12
LIMITED RUN craft feature	8	12
CRAFT FEATURE	8	12

RANCH HAND FLIGHT

Four 5oz pours featuring our Cactus Jack's Salty Sunset Lager, Seasonal Pour, Limited Run, and rotating Craft Feature. 14⁰⁰



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.

WINE

By the Glass

CUVÉE DE FRANCOIS SPARKLING ROSÉ LIMOUX, FRANCE	15	52
MIHA SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	12	40
OLEMA RESERVE CHARDONNAY SONOMA COUNTY, CALIFORNIA	14	49
BLOODROOT PINOT NOIR NORTH COAST, CALIFORNIA	14	49
ASTER RESERVA TEMPRANILLO RIBERA DEL DUERO, SPAIN	16	56
TURNING POINT CABERNET ALEXANDER VALLEY, CALIFORNIA	17	60

Wine Flights

Saddle Up 25⁰⁰
CUVÉE DE FRANCOIS SPARKLING ROSÉ
MIHA SAUVIGNON BLANC
OLEMA RESERVE CHARDONNAY
Outlaw Reds 28⁰⁰
BLOODROOT PINOT NOIR
ASTER RESERVA TEMPRANILLO
TURNING POINT CABERNET



By the Bottle

SANTOMÉ PROSECCO EXTRA DRY VENETO, ITALY	35
PIERRE LEGRAS 'COSTE BEERT' CHAMPAGNE CHOUILLY FR.	108
LIVON PINOT GRIGIO FRIULI-VENEZIA GIULIA, ITALY	42
SANTIAGO RUIZ ALBARIÑO RIAS BAIXAS, SPAIN	48
DOMAINE CHERRIER SANCERRE LOIRE VALLEY, FRANCE	65
SAN SILVESTRO 'DULCIS' MOSCATO D'ASTI PIEDMONT, ITALY	40
DUCHMAN FAMILY BBQ RED TEXAS HIGH PLAINS	44
CUVÉE LE PETIT OURSAN RED BLEND RHÔNE VALLEY, FRANCE	46
CASA EMMA CHIANTI CLASSICO TUSCANY, ITALY	60
JACK TARR CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	65
CLOS PETIT CORBIN BORDEAUX ST. EMILION, FRANCE	78

SIGNATURE COCKTAILS

HONKY TONK IN HEAVEN

Signature spicy Margarita with Lalo Tequila and fresh citrus 13⁰⁰

FLOWER OF THE RIO GRANDE

Bright and light strawberry margarita with Maestro Doblé Diamante Cristalino Tequila and a kiss of green chili 15⁰⁰

HEY BARTENDER

Spicy guava margarita with Dulce Vida Jalapeno pineapple tequila splash of lime juice, guava puree and fresh muddled Serrano peppers. 14⁰⁰

REDNECK FRIEND RANCH WATERS

Ranch Waters available in Classic, Pineapple, or Mango with Aguasol Tequila 14⁰⁰

SLOW BURN

Juicy peach Mexican Candy Long Island with Spicy Tamarind vodka, gin, rum, and tequila 13⁰⁰

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 18⁰⁰
(For every drink sold, \$2 will be donated to support veterans)

COME AND TAKE IT

Juicy blackberry whiskey sour with Jack Daniels Bottled in Bond 100 proof Whiskey 13⁰⁰

KIDDIE POOL COLLINS

Fun twist on a classic with 3 Olives Citrus Vodka, bright lemon, vanilla, and juicy blueberry 13⁰⁰

BABY'S BLUE

A cucumber blueberry martini, blueberry vodka, cucumber vodka, fresh-pressed lime and other juices. 13⁰⁰

LATE TO THE PARTY

Our version of the popular expresso martini made with vodka or tequila. 13⁰⁰

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. 13⁰⁰

PAINKILLER

Pusser's rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nut meg. 14⁰⁰

SMOKE A LITTLE SMOKE

Handcrafted with select whiskeys, balanced with simple syrup and Angostura bitters, then smoked tableside over your choice of wood. 16⁰⁰

SELTZER

WHITE CLAWS BLACK CHERRY	6
TOPO CHICO STRAWBERRY GUAVA	6
HIGH NOON PINEAPPLE, LEMON, PEACH & WATERMELON	8

