

17 ULTIMATE CAESAR Vodka Smirnoff No. 21. Worcestershire. chipotle, lemon, clamato, house spices COWBOY CAESAR Bulleit Bourbon, Worcestershire, Market CAFSARS BBO sauce, lemon, clamato, house spices

MICHELADA Maggi sauce, Worcestershire, Firebarns * 1800 CRISTALLINO 2S

tequila-lime sauce, lime, Clamato, Corona MARGARITA

Tequila 1800, Cointreau, lime juice, simple syrup, coal salt DON IULIO ou CASAMIGOS 4\$ MOJITO

Captain Morgan White, mint, lime, simple syrup, soda DRY MARTINI Tanqueray Gin or Smirnoff Vodka No. 21, white vermouth, olives

MOSCOW MULE Smirnoff No. 21, mint, lime, ginger beer

PISCO SOUR

Pisco, sour mix, egg white, Angostura LIMONADE SANGLANTE Smirnoff No. 21, strawberry puree, mint, sour mix, sprite JACK MULE

7

7

7

8

8

9

8

8

Jack Daniel's, mint, sour mix. ginger beer

ESPRESSO MARTINI Ketel One Vodka, Le Chêne, simple syrup, espresso



OLD FASHIONED JACK SALOON Bulleit Bourbon, orange zest, Liquid Gold, Angostura

SANDSTORM JULEP Bulleit Bourbon, Jagermeister, strawberry, ginger beer 1642, lime, Angostura

17

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EERS DRAFT

BUDWEISER

BUD LIGHT LABATT 50 MICHELOB ULTRA CHIPIE ARCHIBALD JOUFFLUE ARCHIBALD GOOSE ISLAND

STELLA ARTOIS COBBLESTONE STOUT BOTTLES 8

BUD LIGHT BUDWEISER LABATT 50 CORONA 11 CIDRE LACROIX 10 SMIRNOFF ICE 10

PINT LITER PITCHER

ALCOHOL CORONA ROMEO GIN

RED BULL ENERGY DRINK RED BULL SUGARFREE RED BULL RED EDITION

CORONA BUCKET

STARTERS

21 OLD FASHIONED

SMOKED SAIMON

TACOS BAJA	19	Homemade smoked salmon, or supreme, slices of fresh jalape	
House fried cod, guacamole,		Daniel's Tennessee Honey dres	
pico de gallo, spicy mayo		BURNT ENDS	
BACON SPEARED	18	Pork belly pieces braised and :	
PRAWNS		our Jack Saloon smoker. All ca	
Nashville oil, maple syrup. Liquid Go	with our maple BBQ Market sa		
pickle salad, Alabama White sauce		TAQUITOS	
GREEN CHILI CHEESE	19	Pulled pork, tomatillo salsa, h	
Green Chili peppers cheese dip		cheese, sour cream	
Served with tortillas, lime, cilantro		PULLED PORK NACH	
TEX-MEX CALAMARI	22	Nachos topped with pulled por	
Tajin, sour cream, corn,		pickled jalapeños, black olives	

FOR 17 WINGS 12 FOR 38

DVNAMITAS STICKS

cilantro, jalapeños

Served with ranch sauce

CORN RIBS

Green Chilli pepper stuffed with cream

WHOLE CHICKEN WINGS (DRUMSTICKS + WINGS)

CHOICE OF SAUCE *BRO MARKET

*AVOCADO-RANCH *BUFFALO

SMOKED IN OUR JACK SALOON Le bonus SMOKEHOUSES La médiane

TARTARES

STARTER PORTION

SAUMON VERDE Fresh salmon, smoked salmon, salsa verde, enchilada sauce, fresh cilantro, mayonnaise, breaded pickles

TUNA TOSTADA Tostada, tuna, guacamole, jalapenos, lime, oignons, iceberg lettuce

BEEF ON THE BONE WITH MARROW Knuckle of beef, marrow bone, parsley, cayenne, pickled onions, ranch dressing

17

18

ange ños, Jack sing

moked in ramelized uce.

omemade

08 35

pickled jalapeños, black olives, mac and cheese sauce, pico de gallo, cheddar cheese. Served with salsa, sour cream. °Guacamole extra 0.95\$

HOT JANE SLIDERS 16 Spicy honey chicken thigh, pickle coleslaw, potato bread, served with avocado-ranch sauce



22

25

27

SMOKEHONZE

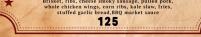
SERVED WITH FRIES, BOURBON SAUCE AND COLESLAW





THE FAMOUS JACK SALDON SMOKEHOUSE PLATTER

Brisket, ribs, cheese smoky sausage, pulled pork, stuffed garlic bread, BBQ market sauce



39

HOGGY PLATE

Quarter of ribs, pulled pork JS, sausage, corn ribs, BBQ sauce FAMOUS JACK SALOON RIBS

Rubbed and IS spices blend,

smoked and lacquered with our bacon bourbon sauce

Half rack Full rack

BEEF BRISKET

Beef tips from our smokehouses seasoned with Montreal spices and lack-smoked paprika

SPECIALITIES FROM THE SALOON

WESTERN					BREAD 9
Cincinnati-sty	le meat sau	ice, hom	emade si	noked meat,	
white onlone	courage en	ione blow	d		

NASHVILLE FISH & CHIPS Breaded cod with beer and Takis chips, cavenne, Nashville oil

SHRIMP & GRITS Grilled shrimps, corn aligot, smoked pork burnt ends, Nashville oil

TANIA'S FRIED STEAK Served with green beans, mashed potatoes, gravy

GRILLED SALMON Lacquered with smoked maple syrup, medley of vegetables, red skin apple purée

BAVETTE STERLING AAA*

Emblematic piece of meat from the grill, 80z portion, cowboy butter RIB STEAK*

Flame-grilled AAA rib-eye steak, cowboy butter COWBOY*

Thick cut of prime rib, flame-grilled, cowboy butter *All our Steaks come from the Boucherie aux Portes De La Nature

33 49

48

32

31 38

37 32

40

47

PM

BURGERS & SALADS

ALL OUR BURGERS ARE SERVED WITH HOME FRIES

28

ONION RINGS

sour cream and parsley

Sauce Jack Saloon, fromage en grains

ADD PROTEIN

SMOKED MEAT

BRISKET

BRISKET

HUILLED DORK

MAC & CHEESE

POUTINE

AMERICAIN JACK Bunster bread, beef patty, American cheese, lettuce, tomato, onion, pickle 27 AVOCADO-RANCH CHICKEN Bunster bread, breaded chicken breast, iceberg lettuce, jalapeños, tomato, avocado-ranch sauce 25

25

26

12

10

20

17

AUSTRALIAN STOCKMEN 29 Bunster bread, beef patty, goat cheese, pickled beets, spinach, tomato, red onion, blueberry mayo

evocado-ranch sauce

CEASAR SALAD

Romaine lettuce, Caesar dressing, capers, bacon, fried jalapeños parmesan, croutons, Market BBO sauce

DOUBLE SMOKED MEAT Bunster bread, two beef and smoked meat patties, American cheddar, baseball mustard, pickles With Grilled salmon +10
With Grilled chicken +7
SOUTH WEST SALAD

PIGGY SUE
Bunster bread, beef patty
and smoked pork shoulder.
American cheddar, creamy coleslaw,

Crispy breaded cod, fried apple skins, grilled corngrilled red peppers,
hard-boiled egg, pico de gallo, parsley,
Ancho & chipotle dressing

KICKS

BBO Market sauce

×	BROCOLIS RANCH
×	GREEN GODDESS SALAD
	CEASAR SALAD
	STUFFED GARLIC BREAD
	Jalapeños, cheddar, cream cheese, parmesan
×	HOUSE FRIES
	Served with spicy mayo
*	SWEET POTATOES FRIES 1
	Served with spicy mayo
	CHEESE STICKS 2
	Smoked and served with pepper salsa
*	COLESLAW CAMO
	Cabbage, kale, carrot, southwest dressing
	MONTE CARLO JACK SALOON 1

Baked potato topped with bacon, cheddar, red onion,

MEDLEY OF SEASONAL VEGETABLES

