

JACK SALOON

★ RESTO - BAR



WESTERN ★

ULTIMATE CAESAR

Vodka Smirnoff No. 21, Worcestershire, chipotle, lemon, clamato, house spices

COWBOY CAESAR

Bulleit Bourbon, Worcestershire, Market BBQ sauce, lemon, clamato, house spices

MICHELADA

Maggi sauce, Worcestershire, Firebarns tequila-lime sauce, lime, Clamato, Corona + 1800 CRISTALLINO 25

COCKTAILS

MARGARITA

Tequila 1800, Cointreau, lime juice, simple syrup, coal salt + DON JULIO ou CASAMIGOS 45

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

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

ESPRESSO MARTINI

Ketel One Vodka, Le Chêne, simple syrup, espresso

15

15

15

BLOODY CAESARS

14

14

14

14

14

15

15

15

BULLEIT
BOURBON

OLD FASHIONED JACK SALOON

Bulleit Bourbon, orange zest, Liquid Gold, Angostura

SANDSTORM JULEP

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

16

BEERS

DRAFT

BUDWEISER

PINTE 11.87 LITER 18.98 PITCHER 34.37

BUD LIGHT

11.87 18.98 34.37

LABATT 50

11.87 19.98 34.37

HOEGAARDEN

15.02 21.11 43.73

CHIPIE ARCHIBALD

13.40 21.32 38.78

GOOSE ISLAND

13.40 21.41 38.87

STELLA ARTOIS

15.02 23.93 43.46

COBBLESTONE STOUT

15.02 24.02 43.73

BUD LIGHT

BUCKET 7.37 29.24

BUDWEISER

7.37 29.24

LABATT 50

7.37 29.24

CORONA

10.16 40.40

CIDRE LACROIX

13.67

CIDRE ROSÉ

13.67

SMIRNOFF ICE

8.50

ALCOHOL FREE

CORONA

8.36

ROMEO GIN

8.27

ATYPIQUE

7.00



6.20\$

RED BULL ENERGY DRINK
RED BULL SUGARFREE
RED BULL RED EDITION

40.40

CORONA BUCKET





STARTERS

DYNAMITAS STICKS

Green Chilli pepper stuffed with cream cheese, cheddar, Adobo sauce

TACOS BAJA

House fried cod, guacamole, pico de gallo, spicy mayo

BACON SPEARED

PRAWNS

Nashville oil, maple syrup. Liquid Gold, pickle salad, Alabama White sauce

GREEN CHILI CHEESE

Green Chili peppers cheese dip Served with tortillas, lime, cilantro

TEX-MEX CALAMARI

Tajin, sour cream, corn, cilantro, jalapeños

CORN RIBS

Served with ranch sauce

18 OLD FASHIONED SMOKED SALMON

Homemade smoked salmon, orange supreme, slices of fresh jalapeños, Jack Daniel's Tennessee Honey dressing

16 BURNT ENDS

Pork belly pieces braised and smoked in our Jack Saloon smoker. All caramelized with our maple BBQ Market sauce.

16 TAQUITOS

Pulled pork, tomatillo salsa, homemade cheese, sour cream

19 PULLED PORK NACHOS

Nachos topped with pulled pork, pickled jalapeños, black olives, mac and cheese sauce, pico de gallo, cheddar cheese. Served with salsa, sour cream.

14 *Guacamole extra 0.95\$

HOT JANE SLIDERS

Spicy honey chicken thigh, pickle coleslaw, potato bread, served with avocado-ranch sauce

21

15

16

33

16

JS 3 FOR 15
WINGS 6 FOR 24
12 FOR 36

WHOLE CHICKEN WINGS

(DRUMSTICKS + WINGS)

SMOKED IN OUR JACK SALOON SMOKEHOUSES

CHOICE OF SAUCE

- ★BBQ MARKET
- ★AVOCADO-RANCH
- ★BUFFALO

Le bonus



La médiane

Le pilon

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

22

21

23

SMOKEHOUSE

SERVED WITH FRIES, BOURBON SAUCE
AND COLESLAW



THE FAMOUS JACK SALOON SMOKEHOUSE PLATTER

Brisket, ribs, cheese smoky sausage, pulled pork,
whole chicken wings, corn ribs, kale slaw, fries,
stuffed garlic bread, BBQ market sauce

125

HOGGY PLATE

Quarter of ribs, pulled pork JS, sausage, corn ribs, BBQ sauce

39

FAMOUS JACK SALOON RIBS

Rubbed and JS spices blend,
smoked and lacquered with our bacon bourbon sauce

Half rack

33

Full rack

49

BEEF BRISKET

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

48

SPECIALITIES FROM THE SALOON

WESTERN SPAGHETTI + STUFFED GARLIC BREAD 95

Cincinnati-style meat sauce, homemade smoked meat,
white onions, courage spices blend

29

NASHVILLE FISH & CHIPS

Breaded cod with beer and Takis chips, cayenne, Nashville oil

28

SHRIMP & GRITS

Grilled shrimps, corn aligot, smoked pork burnt ends, Nashville oil

36

TANIA'S FRIED STEAK

Served with green beans, mashed potatoes, gravy

37

GRILLED SALMON

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

32

BAVETTE STERLING AAA*

Emblematic piece of meat from the grill. 8oz portion, cowboy butter

38

RIB STEAK*

Flame-grilled AAA rib-eye steak, cowboy butter

47

COWBOY*

Thick cut of prime rib, flame-grilled, cowboy butter

PM

*All our Steaks come from the Boucherie aux Portes De La Nature

BURGERS & SALADS

ALL OUR BURGERS ARE SERVED WITH HOME FRIES
AND COLESLAW

AMERICAN JACK

Bunster bread, beef patty,
American cheese, lettuce, tomato,
onion, pickle

AUSTRALIAN STOCKMEN 26

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

DOUBLE SMOKED MEAT 28

Bunster bread, two beef and smoked
meat patties, American cheddar,
baseball mustard, pickles

PIGGY SUE

Bunster bread, beef patty
and smoked pork shoulder.
American cheddar, creamy coleslaw,
BBQ Market sauce

23 AVOCADO-RANCH CHICKEN 25

Bunster bread, breaded chicken breast,
iceberg lettuce, jalapeños, tomato,
avocado-ranch sauce

CEASAR SALAD 24

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

With Grilled salmon +10

With Grilled chicken +7

28 SOUTH WEST SALAD 26

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

★ ONION RINGS 10

★ MEDLEY OF SEASONAL VEGETABLES 10

★ BROCOLIS RANCH 9

★ GREEN GODDESS SALAD 9

CEASAR SALAD 12

STUFFED GARLIC BREAD 11

Jalapeños, cheddar, cream cheese, parmesan

★ HOUSE FRIES 8

Served with spicy mayo

★ SWEET POTATOES FRIES 9

Served with spicy mayo

CHEESE STICKS 18

Smoked and served with pepper salsa

★ COLESLAW CAMO 7

Cabbage, kale, carrot, southwest dressing

MONTE CARLO JACK SALOON 11

Baked potato topped with bacon, cheddar, red onion,
sour cream and parsley

MAC & CHEESE 17

POUTINE 14

Sauce Jack Saloon, fromage en grains

ADD PROTEIN

SMOKED MEAT

BRISKET

PULLED PORK

+8

SIDES KICKS