

ULTIMATE CAESAR

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

17

COWBOY CAESAR

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

17

MICHELADA

Maggi sauce, Worcestershire, Firebarns tequila-lime sauce, lime, Clamato, Corona + 1800 CRISTALLINO 6\$

17

BLOODY CAESARS



MARGARITA

Tequila 1800, Cointreau, lime juice, simple syrup, coal salt + DON JULIO ou CASAMIGOS 6\$

17



MOJITO

Captain Morgan White, mint, lime, simple syrup, soda

17



DRY MARTINI

Tanqueray Gin or Smirnoff Vodka No. 21, white vermouth, olives

17



MOSCOW MULE

Smirnoff No. 21, mint, lime, ginger beer

17



PISCO SOUR

Pisco, sour mix, egg white, Angostura

17



LIMONADE SANGLANTE

Smirnoff No. 21, strawberry puree, mint, sour mix, sprite

17



JACK MULE

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

17



ESPRESSO MARTINI

Ketel One Vodka, Le Chêne, simple syrup, espresso

17



OLD FASHIONED JACK SALOON

Bulleit Bourbon, orange zest, Liquid Gold, Angostura

18



SANDSTORM JULEP

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

BEERS

DRAFT

PINTE LITER PITCHER

BUDWEISER	11	15	28
BUD LIGHT	11	15	28
LABATT 50	11	15	28
MICHELOB ULTRA	11	15	28
CHIPIE	12	17	31
JOUFFLUE ARCHIBALD	12	17	31
GOOSE ISLAND	12	17	31
STELLA ARTOIS	13	18	34
COBBLESTONE STOUT	13	18	34

BOTTLES

BUD LIGHT	8
BUDWEISER	8
LABATT 50	8
CORONA	11
CIDRE LACROIX	10
SMIRNOFF ICE	10

ALCOHOL FREE

CORONA	10
ROMEO GIN	8



8\$

RED BULL ENERGY DRINK
RED BULL SUGARFREE
RED BULL RED EDITION

50\$

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, 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

21

19

18

19

22

10

OLD FASHIONED

SMOKED SALMON

Creamy new potatoes, pickles, pickled vegetables, dill, citrus vinaigrette

BURNT ENDS

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

TAQUITOS

Pulled pork, tomatillo salsa, sour cream, Monterey Jack

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.

*Guacamole extra 0.95\$

HOT JANE SLIDERS

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

21

17

18

35

16

JS 3 FOR 17
WINGS 6 FOR 26
12 FOR 38

WHOLE CHICKEN WINGS

(DRUMSTICKS + WINGS)

SMOKED IN OUR JACK SALOON SMOKEHOUSES

CHOICE OF SAUCE

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



TARTARES

STARTER PORTIONS

SAUMON VERDE

Fresh salmon, smoked salmon, salsa verde, enchilada sauce, fresh cilantro, mayonnaise, breaded pickle

TUNA TOSTADA

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

BEEF ON THE BONE WITH MARROW

Knuckle of beef, bone marrow, parsley, cayenne, pickled onions, ranch dressing

22

25

27

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 in 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

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

32

NASHVILLE FISH & CHIPS

Beer batter and Takis chips breaded cod, cayenne, Nashville oil

31

SHRIMP & GRITS

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

38

TANIA'S FRIED STEAK

Served with green beans, mashed potatoes, gravy

37

GRILLED SALMON

Lacquered with smoked maple syrup,
medley of vegetables, mashed potatoes

32

BAVETTE STERLING AAA*

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

40

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, pickles	27	AVOCADO-RANCH CHICKEN Bunster bread, breaded chicken breast, iceberg lettuce, jalapeños, tomato, avocado-ranch sauce	25
AUSTRALIAN STOCKMEN Bunster bread, beef patty, goat cheese, pickled beets, spinach, tomato, red onion, blueberry mayo	29	CEASAR SALAD Romaine lettuce, Caesar dressing, fried capers, bacon, parmesan, croutons	25
DOUBLE SMOKED MEAT Bunster bread, two beef and smoked meat patties, smoked Gouda, baseball mustard, pickles	28	With Grilled salmon +10 With Grilled chicken +7	
PIGGY SUE Bunster bread, beef patty and smoked pork shoulder. American cheddar, creamy coleslaw, BBQ Market sauce, pickles	28	SOUTH WEST SALAD Crispy breaded cod, fried apple skins, grilled red peppers, hard-boiled egg, pico de gallo, parsley, Ancho & chipotle dressing	26

SIDES KICKS

★ ONION RINGS	12
★ MEDLEY OF SEASONAL VEGETABLES	10
★ RANCH BROCOLIS	9
★ GREEN GODDESS SALAD	9
CEASAR SALAD	12
STUFFED GARLIC BREAD Jalapeños, cheddar, cream cheese, parmesan	11
★ HOUSE FRIES Served with spicy mayo	10
★ SWEET POTATOES FRIES Served with spicy mayo	11
CHEESE STICKS Smoked and served with pepper salsa	21
★ COLESLAW CAMO Cabbage, kale, carrot, southwest dressing	7
MONTE CARLO JACK SALOON Baked potato topped with bacon, cheddar, red onion, sour cream and parsley	11
MAC & CHEESE	20
POUTINE Jack Saloon sauce, cheese curds	17
ADD PROTEIN SMOKED MEAT BRISKET PULLED PORK	+8