15 ULTIMATE CAESAR Vodka Smirnoff No. 21, Worcestershire, BLUUDAY chipotle, lemon, clamato, house spices 15 COWBOY CAESAR Bulleit Bourbon, Worcestershire, Market BBQ sauce, lemon, clamato, house spices CAESARS 15 MICHELADA Maggi sauce, Worcestershire, Firebarns tequila-lime sauce, lime, Clamato, Corona + 1800 CRISTALLINO 6S 14 MARGARITA Tequila 1800, Cointreau, lime juice, simple syrup, coal salt + DON JULIO ou CASAMIGOS 6S MOJITO 14 Captain Morgan White, mint, lime, simple syrup, soda DRY MARTINI 14 Tanqueray Gin or Smirnoff Vodka No. 21, white vermouth, olives MOSCOW MULE Smirnoff No. 21, mint, lime, ginger beer 14 PISCO SOUR 14 Pisco, sour mix, egg white, Angostura LIMONADE SANGLANTE 15 Smirnoff No. 21, strawberry puree, mint, sour mix, sprite JACK MULE 15 Jack Daniel's, mint, sour mix. ginger beer ESPRESSO MARTINI 15 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 ALCOHOL PINTE LITER PITCHER BUDWEISER 18.98 11.87 34.37 BUD LIGHT 11.87 18.98 34.37 CORONA 8.36 LABATT 50 18.98 34.37 11.87 ROMEO GIN 8.27 43.73 15.02 24.11 HOEGAARDEN CHIPIE ARCHIBALD 21.32 38.78 13.40 21.41 38.87 GOOSE ISLAND 13.40 23.93 43.46 STELLA ARTOIS 15.02 COBBLESTONE STOUT 24.02 43.73 15.02 BUCKET RED BULL ENERGY DRINK RED BULL SUGARFREE 29.24 BUD LIGHT 7.37 RED BULL RED EDITION 7.37 29.24 BUDWEISER 7.37 29.24 LABATT 50 40.40 10.16 CORONA CIDRE LACROIX 13.67 CORONA BUCKET CIDRE ROSÉ 13.67 SMIRNOFF ICE 8.99

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 sal Alabama White sauce	16 16	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,
GREEN CHILI CHEESE Green Chili peppers cheese dip	16	sour cream, Monterey Jack PULLED PORK NACHOS 33
Served with tortillas, lime, cilantro TEX-MEX CALAMARI Tajin, sour cream, corn, cilantro, jalapeños CORN RIBS	19	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\$
Served with ranch sauce	14	HOT JANE SLIDERS Spicy honey chicken thigh, pickle coleslaw, potato bread, served with avocado-ranch sauce

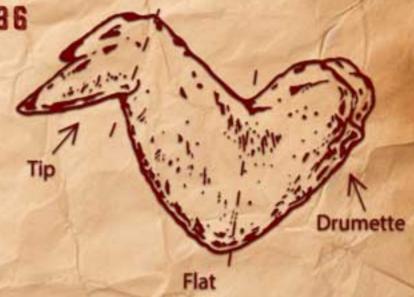
JS 3 FOR 15 WINGS 6 FOR 24 WINGS 12 FOR 36

WHOLE CHICKEN WINGS

(DRUMSTICKS + WINGS) SMOKED IN OUR JACK SALOON

CHOICE OF SAUCE

BBQ MARKET * AVOCADO-RANCH * * BUFFALO *



TARTARES STARTER PORTIONS

Fresh salmon, smoked salmon, salsa verde, enchilada sauce, fresh cilantro, mayonnaise, breaded pickle	
TUNA TOSTADA Tostada, tuna, guacamole, jalapenos, lime, oignons, iceberg lettuce	2

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

SMOKEHOUSE

SERVED WITH FRIES. BOURBON SAUCE AND COLESLAW



39

33

49

48

29

28

36

37

32

38

47

PM

THE FAMOUS K SALOON SMOKEHOUSE PLATTER Brisket, ribs, cheese smoky sausage, pulled pork, whole chicken wings, corn ribs, kale slaw, fries, stuffed garlic bread, BBQ market sauce

HOGGY PLATE

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

FAMOUS JACK SALOON RIBS

Rubbed in 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 Jack-smoked paprika

SPECIALITIES FROM THE SALOON

WESTERN SPAGHETTI

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

NASHVILLE FISH & CHIPS

Beer batter and Takis chips breaded cod, cayenne, 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, mashed potatoes

BAVETTE STERLING AAA*

Emblematic piece of meat from the grill. 8oz 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

BURGERS & SALADS

	ALL		CONTRACTOR STATE	SERVED WITH HOME FRIES	
AMERIC Bunster bro American of tomato, on	ead, bee theese, l	ACK f patty, lettuce, kles	23	AVOCADO-RANCH CHICKEN Bunster bread, breaded chicken brea iceberg lettuce, jalapeños, tomato, avocado-ranch sauce	25 1st,
Bunster bro pickled bee red onion,	ead, bee ets, spin blueber	STOCKMEN of patty, goat ch ach, tomato, ry mayo KED MEAT		CEASAR SALAD Romaine lettuce, Caesar dressing, fried capers, bacon, parmesan, croutons	24
	ead, two es, smok	beef and smok	ed	With Grilled salmon +10 With Grilled chicken +7	
PIGGY S Bunster broand smoke American of BBQ Marke	ead, bee d pork s cheddar,	houlder. creamy colesla	28 w,	SOUTH WEST SALAD Crispy breaded cod, fried apple skin grilled red peppers, hard-boiled egg pico de gallo, parsley, Ancho & chipotle dressing	26 s,
		* ONION R			10 10
		*RANCH	BRO		9
	ca	# GREEN C		LAD	12
	*	Jalapeños, c	hedda	RLIC BREAD r, cream cheese, parmesan	11
		* HOUSE I	spicy	The supplier of the supplier o	9
	*	CHEESE Smoked and	STI		18
		* COLESLA	W C		7
		Baked potat	o topp	LO JACK SALOON ped with bacon, cheddar, ream and parsley	11
		MAC & C			17
		POUTINE		, cheese curds	14

ADD PROTEIN SMOKED MEAT BRISKET PULLED PORK

+8