

COCKTAILS

15.00

MILLENNIUM TWIST

Vodka, Aperol, orange juice, strawberry pulp, Cava

YATE PRINCESS

Gin Bombay bramble, elderflower cordial, crème de mûre, pineapple juice, lemon juice

HUBBA BUBBA

Vodka bubblegum, strawberry pulp, lemon juice, cherry bitter, soda

WHO'S COCO WHO

Capitan Morgan spiced rum, Amaretto Disaronno, passion fruit and coconut pulp, Angostura bitters, cream topping

MANGOLYCHEE

Tequila Gold, passion fruit and mango pulp, lychee cordial, lemon juice, fresh passion fruit

J&S LAZY AFTERNOON

Havana 3, coconut mangaroca, rhubarb cordial, passion fruit pulp, pineapple juice, lemon juice, fresh strawberry

JACKS SMOKE MULE

Mezcal, bourbon whiskey, ginger cordial, lemon juice, Angostura bitters, ginger beer top up

MADAM BUBBLEGUM

Amaretto Disaronno, Vodka, raspberry puree, fresh raspberry, cranberry juice, cream topping

BUFFALO BILL

Bourbon whiskey, Martini Ambrato, cucumber cordial, fresh mint, lemon juice, egg white, Angostura bitters

JACKS RASPBERRY DAIQUIRI

White rum, raspberry pulp, lemon .3juice, grapefruit bitters



Who's Coco Who



Buffalo Bill



Yate Princess

NON ALCOHOLIC

COCKTAILS

12.95

VIRGIN COLADA

Pineapple juice, coconut pulp, fresh pineapple, cream

FINAL OVERTAKING

Mango, blood orange pulp, pineapple and lemon juice

NOJITO

Fresh lime, apple juice, sugar, fresh mint

BEERS

SAN MIGUEL

- MEDIUM DRAFT 5.50
- GLUTEN FREE BOTTLE 33CL 5.50
- 0.0% ALCOHOL BOTTLE 5.50

BUDWEISER

- MEDIUM DRAFT 5.75
- BOTTLE 33CL 5.75

CORONITA BOTTLE 6.00

HEINEKEN BOTTLE 6.00

MAGNERS BOTTLE 6.00

VAT INCLUDED

STARTERS

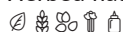
SMOKED WINGS 11.95

Slow smoked and crispy fried chicken wings with Jacks' lime and chilli Buffalo glaze, blue cheese dip



ROASTED RED PEPPER HUMMUS 10.95

Herbed flatbread



SMOKIN' SKINS 12.00

Filled with melted cheese, smoked bacon and chives. Served with our ranch sauce



DYNAMITE PRAWN COCKTAIL 15.50

Smoked chilli Thousand Island dressing, avocado, baby spinach



NACHOS 14.50

Served with salsa, guacamole, sour cream and jalapeños.

Choose from: chicken, beef or pulled pork



SMOKEHOUSE CHICKEN POPPERS 12.00

Mozzarella, cream cheese, jalapeño jam dip



QUESADILLAS 12.00

Aged cheddar and smoked mozzarella, jalapeños, coriander, mixed peppers, spring onions, guacamole, salsa and sour cream



Choose from:

Smoked chicken 13.50, Beef 13.50 or

Prawn 14.95

PORK SLIDERS 2pcs. 11.95

Mini brioche buns, crispy onions



Prawn Cocktail



GREAT TO SHARE

JACKS COMBO PLATTER 28.00

Smokehouse chicken poppers, crispy prawns, smoked wings, pulled pork sliders, ranch dressing and jalapeño jam



Please advise your waiter on arrival if you have any food allergies.

All dishes may contain traces of nuts and sulfites.

VAT INCLUDED

SALADS

COBB SALAD 17.25

Mixed salad greens, tomato, chicken, crispy bacon, avocado, blue cheese, soft egg and a side of ranch dressing



CAESAR SALAD (OPTIONAL ANCHOVIES)



• CLASSIC 14.00

• CHICKEN 16.50

• SPICY PRAWNS 18.25

CRISPY GOAT'S CHEESE SALAD 16.50

Baby spinach, roasted beetroot, sweet potato, candied walnuts, balsamic dressing, goat's cheese wrapped in filo pastry



SMOKEHOUSE CREOLE PRAWN SALAD 17.25

Mixed leaves, avocado, red onion, tomato, coriander, charred corn, lime & jalapeño dressing



JACKS SUPERFOOD SALAD 17.50

Quinoa, chickpeas, roasted sweet potatoes, tenderstem broccoli, avocado, soft egg, cherry tomatoes, pink radish, mixed seeds, lemon and honey dressing



• Add chicken +€5.50



Crispy Goat's Cheese Salad



Cobb Salad

CAJUN FAJITA SALAD

Romaine lettuce, avocado, roast peppers, jalapeños, mixed cheese, citrus sour cream, spring onions, jalapeños, smashed nacho chips



• CHICKEN

• PRAWN

17.50

19.50



Cajun Fajita Salad with Prawns



**JACKS SMOKEHOUSE
BURGER
19.50**

BURGERS & HOT DOGS

HOUSE-MINCED AND PRESSED, PRIME BEEF BURGERS, BRIOCHE BUN, PICKLES, SKINNY FRIES.

BURGERS COOKED MEDIUM-WELL UNLESS OTHERWISE REQUESTED

CHEESEBURGER* 16.25

Jack cheese, pickles, Jacks signature sauce



BACON CHEESEBURGER* 17.50

Crispy deli bacon, Jack cheddar



NEW YORK DELI BURGER* 18.50

Angus burger, crispy deli bacon, Jack cheese, ranch dressing, homemade tomato relish



JACKS SMOKEHOUSE BURGER* 19.50

Angus burger topped with smoked bacon, Jack cheddar, jalapeños, bbq sauce, crispy onions



THE ROYAL SMOKEHOUSE 26.75

Pure Wagyu (shorthorn Japanese breed beef), Sriracha butter, Applewood smoked cheddar, truffled chilli parmesan fries, side of black truffle mayo



SOUTHERN FRIED CHICKEN BURGER 18.50

Romaine lettuce, ranch dressing



BEAN ME UP BURGER 18.00

Homemade five bean burger, cheddar, smoked chilli mayo, jalapeño jelly



CRISPY FISH BURGER 19.00

White fish, lettuce, tartare sauce



*ADD AN EXTRA BURGER PATTY FOR €7.50
GLUTEN FREE BUN ADD €1



Miami Lobster Roll

JACKS CLASSIC HOT DOG 12.95

With crispy onions, honey mustard sauce and fries



YANKEE HOT DOG 14.00

With pulled pork, BBQ sauce



MIAMI LOBSTER ROLL 39.95

Red lobster and garlic butter in a brioche roll



Southern Fried Chicken Burger

MAINS

SLOW BRAISED BEEF 32.00

Beef rib, buttered mash, smoked shallot
gravy



SMOKEHOUSE BBQ PORK RIBS 23.50

Jacks classic fall-off-the-bone ribs, coated
with our special BBQ sauce. Served with
skinny fries



TERIYAKI CHICKEN SKEWERS 18.25

Steamed rice, broccolini



CHICKEN PIRI PIRI 19.50

Half marinated and roasted chicken, served
with fries



CHILLI CON CARNE 16.75

Beef chilli. Served with rice, grated cheese
and jalapeños



SIZZLING CAJUN FAJITAS

Roast peppers and onions, black
pepper and lemon butter



Choose from:

• CHICKEN, BEEF, PRAWN

OR COMBO

• VEGETARIAN

23.00

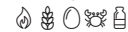
18.75



Slow Braised Beef Short Rib

BREADED SHRIMP BASKET 18.75

Skinny fries, spicy chipotle mayo



GRILLED SALMON 24.00

Served with rice and broccolini



Smokehouse BBQ Ribs

GRILL

ARGENTINIAN RIB EYE STEAK 32.00

280g Side and sauce of your choice

*Chef recommendation: cooked medium rare

PRIME IRISH FILLET STEAK 33.00

275g • Side and sauce of your choice

NEW YORK STRIP LOIN STEAK 28.00

300g Angus grass-fed beef

Side and sauce of your choice

**JACKS 40 DAY DRY-AGED
TOMAHAWK STEAK FOR TWO 87.00**

Bone on rib steak 1200g

Choose any two sides + two sauces

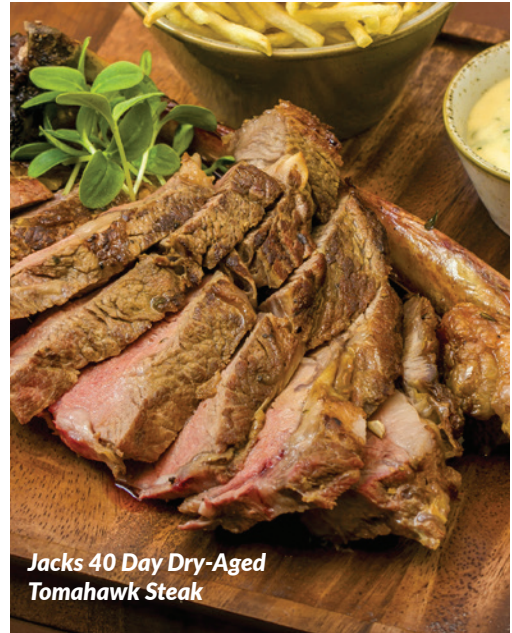
JACKS JUMBO PLATTER 139.00

TO SHARE

Tomahawk steak, BBQ pork ribs, Cajun

chicken breast, smoked wings

Choose any four sides and sauces



*Jacks 40 Day Dry-Aged
Tomahawk Steak*



Jacks Jumbo Platter

CHOICE OF SAUCES: 🍴

Piri Piri 🍷

Chimichurri

Green Peppercorn

Shallot Gravy

Bearnaise

SIDES

**CHILLI TRUFFLE
PARMESAN FRIES****8.25****SWEET POTATO FRIES****8.25****SKINNY FRIES****7.25****MAC 'N CHEESE****9.95****ONION RINGS****7.25****BUTTERED MASH****7.25****STEAMED BROCCOLINI****7.25****COLESLAW****7.25****MIXED SALAD****7.25**

GOURMET PIZZAS

MARGHERITA

12.95

Plum tomato sauce, mozzarella, fresh basil



AMERICAN HOT

16.50

Mozzarella, double pepperoni, sliced jalapeños, red onions and smoked chilli



NEW ORLEANS

17.50

Spicy prawns, mozzarella and sun-dried tomatoes



BBQ CHICKEN

16.50

Smoked chicken, smoked mozzarella, BBQ sauce



SERRANO HAM

17.25

Parmesan shavings, rocket



TUNA

17.50

Fresh tomatoes, red onion, tuna, piquillo peppers



FOUR CHEESE

16.50

Goat's cheese, gorgonzola, mozzarella, smoked cheese, caramelized onion and rocket



Serrano Ham Pizza



Happiness is
a slice of pizza!

All pizzas can be served on gluten free pizza base + €2.50

New Orleans Pizza



DESSERTS

BERRY CHEESECAKE

8.75

Served with vanilla chantilly cream



BANOFFEE PIE

8.75

Banana, whipped cream, thick caramel sauce, buttery biscuit base



WARM CHOCOLATE BROWNIE

8.75

Toffee caramel sauce and vanilla ice cream



JACKS KNICKERBOCKER GLORY

8.75

Ice cream sundae with mixed berries, raspberry syrup, whipped cream and caramelised nuts



WAFFLE

8.75

Chocolate sauce, seasonal fruits and cream



SOFT SERVICE ICE CREAM

5.50

Served in a cup. Choose your sauce: Chocolate or strawberry.



Berry Cheesecake

MILKSHAKES

7.50

Chocolate or Vanilla or Strawberry



ALLERGENS

= GLUTEN (WHEAT)

= SHELLFISH

= EGG

= FISH

= PEANUT

= SOY

= LACTOSE

= SHELL FRUIT / NUTS

= CELERY

= MUSTARD

= SESAME

= SULFOR DIOXIDE & SULFITES

= MOLLUSCS

= SPICY

= VEGETARIAN

= GLUTEN FREE



Waffle

WINE LIST

RED WINES

YLLERA 	5.50/21.50
Tempranillo · T.Castilla	
VIÑA POMAL 	6.00/26.50
Tempranillo · Rioja Crianza	
ARTE DE VIVIR	27
Tempranillo · Ribera del Duero	
DEMUERTE	28
Coupage · Yecla	
MARQUES DE RISCAL	38
Tempranillo · Rioja	
AZABACHE RESERVA	31
Tempranillo · Rioja	
NININ 	7.50/33
Tinta de país · Ribera del Duero	
WENTE BEYER RANCH	36
Zinfandel · California, USA	
F. SCHATZ ACINIPO	36
Lamberger · Málaga	
VIÑA ARDANZA	51
Tempranillo · Rioja Reserva	
BOSQUE DE MATASNOS	54
Tinto fino · Ribera del Duero	
ST ÉMILION GRAND RESERVE	67
Château Bonnin Picon · Bordeaux	
CHÂTEAUNEUF DU PAPE	79
Alain Jaume · Côtes du Rhône	

ROSE WINE

VIÑA DE OJA 	5.50/21.50
Viura · Garancha, Rioja	
NARANJAS AZULES 	6.25/26
Garancha · Castilla y León	
PINOT BLUSH 	6.50/26.50
Pinot Grigio · Italia	
AIX 	8.00/38
Coupage · Côtes d'Provence	
1.5L 83 / 3L 189 / 6L 400	
WHISPERING ANGEL	68
Provenza-Alpes-Costa Azul · Côtes de Provence	

WHITE WINES

YLLERA 	5.50/21.50
Sauvignon Blanc · T.Castilla	
PIXEL ARIYANAS	22
Moscatel · Málaga	
PINOT GRIGIO	23
Pinot Grigio · Italy	
44 ESENCIAS	32
Chardonnay · T. Castilla	
MARQUES DE RISCAL 	6.50/34
Verdejo · Rueda	
MAR DE FRADES	36
Albariño · Rias Baixas	
WENTE MORNING FOG 	9.50/38
Chardonnay · California, USA	
MENADE ORGANIC	38
Sauvignon Blanc · Rueda	
THIERRY MOTHE	
PETIT CHABLIS	44
Chardonnay · France	
CLOUDY BAY	76
Sauvignon Blanc · New Zealand	
CHASSAGNE MONTRACHET	168
Chardonnay · Burgundy	
SPARKLING	
CAVA 	6.25/26
PROSECCO	28
MOËT & CHANDON 	15.75/110
MOËT & CHANDON ICE	140
	1.5L 305
MOËT & CHANDON ROSÉ	125
	1.5L 325
VEUVE CLICQUOT	132
	1.5L 260
LAURENT PERRIER ROSÉ	175
	1.5L 345
DOM PERIGNON	375

VAT INCLUDED