

COCKTAILS

MILLENIUM TWIST 15.00

Vodka, Aperol, orange juice, strawberry pulp, Cava

YATE PRINCESS 15.00

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

HUBBA BUBBA 15.00

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

WHO'S COCO WHO 15.00

Morgan spiced rum, Amaretto Disaronno, passion fruit and coconut pulp, angostura bitter, cream topping

MANGOLYCHEE 15.00

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

J&S LAZY AFTERNOON 15.00

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

JACKS SMOKE MULE 15.00

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

MADAM BUBBLEGUM 15.00

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

BUFFALO BILL 15.00

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

JACKS RASPBERRY

DAIQUIRI 15.00

White rum, raspberry pulp, lemon juice, grapefruit bitters

NON ALCOHOLIC COCKTAILS

VIRGIN COLADA 12.50

Pineapple juice, coconut pulp, fresh pineapple, cream

FINAL OVERTAKING 12.50

Mango, blood orange pulp, pineapple and lemon juice

NOJITO 12.50

Fresh lime, apple juice, sugar, fresh mint



Who's Coco Who



Buffalo Bill



Yate Princess

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

CORONA BOTTLE

6.00

HEINEKEN BOTTLE

6.00

MAGNERS BOTTLE

6.00

VAT INCLUDED

STARTERS

SMOKED WINGS (S)(GF) 11.50

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

ROASTED RED PEPPER HUMMUS (VG) 10.95

Herbed flatbread

SMOKIN' SKINS (GF) 12.00

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

DYNAMITE PRAWN COCKTAIL (S) 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 (S) 12.00

Mozzarella, cream cheese, jalapeño jam dip

QUESADILLAS (S) 12.00

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

Choose from:

Smoked chicken 12.50, Beef 12.50 or Prawn 14.00

PORK SLIDERS 2pcs. 11.95

Mini brioche buns, crispy onions



Jacks Combo Platter



Prawn Cocktail



Nachos

GREAT TO SHARE

JACKS COMBO PLATTER (S) 28.00

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

(V)- Vegetarian, (VG)- Vegan, (S)- Spicy, (GF)- Gluten free, (N)- Nuts

All dishes may contain traces of nuts
VAT INCLUDED

SALADS

COBB SALAD (GF) 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 (S) **18.25**

CRISPY GOAT'S CHEESE SALAD (N) 16.50

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

SMOKEHOUSE CREOLE PRAWN SALAD (GF) 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 +€5.00

CAJUN FAJITA SALAD (S)

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

- CHICKEN **17.50**
- PRAWN **19.50**



Crispy Goat's Cheese Salad



Cobb Salad



Cajun Fajita Salad with Prawns



**JACKS SMOKEHOUSE
BURGER 19.50**

Angus burger topped with
smoked bacon, Jack cheddar,
jalapeños, Kentucky BBQ
sauce, crispy onions (S)

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* (S) 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 (V)(S) 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 BUNS AVAILABLE



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 (GF) 32.00

Beef rib, buttered mash, smoked shallot gravy

SMOKEHOUSE BBQ PORK RIBS (GF) 23.50

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

TERIYAKI CHICKEN SKEWERS (GF) 18.25

Steamed rice, broccolini

CHICKEN PIRI PIRI (S)(GF) 19.50

Half marinated and roasted chicken, served with fries

CHILLI CON CARNE (S) 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 23.00
- VEGETARIAN 18.75

BREADED SHRIMP BASKET (S) 18.75

Skinny fries, spicy chipotle mayo

GRILLED SALMON 21.00

Served with rice and broccolini



GRILL

**NEW YORK
STRIP LOIN STEAK** (GF) **28.75**
300g • Side of your choice

PRIME FILLET STEAK (GF) **35.00**
250g • Side of your choice

**JACKS 40 DAY DRY-AGED
IRISH TOMAHAWK STEAK
FOR TWO** (GF) **87.00**
Bone-on rib steak. Choose two sides

RIB EYE STEAK (GF) **29.95**
300g • Side of your choice
*Chef suggestion: cooked medium

**CHARGRILLED
LAMB CUTLETS** (GF) **38.00**
Buttered mash, green beans,
maple and mint gravy

**FLAT-IRON WAGYU
BEEF STEAK** (GF) **49.00**
220g. Choose one side and a sauce



*Jacks 40 Day Dry-Aged
Galician Tomahawk Steak*

CHOICE OF SAUCES: (GF)
Piri Piri (S)
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 (V) 12.25
Plum tomato sauce, mozzarella,
fresh basil

AMERICAN HOT (S) 16.50
Mozzarella, double pepperoni, sliced
jalapeños, red onions and smoked chilli

NEW ORLEANS (S) 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 (N)(V) 16.50
Goat's cheese, gorgonzola, mozzarella,
smoked cheese, caramelized onion and
rocket

(GF) - All pizzas can be served on gluten free
pizza base + €2.50

Serrano Ham



Happiness is
a slice of pizza!

New Orleans Pizza



DESSERTS

BERRY CHEESECAKE**8.75**

Smoked vanilla cream

BANOFFEE PIE**8.75**

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

WARM CHOCOLATE**BROWNIE (GF)(N)****8.75**

Toffee caramel sauce and vanilla ice cream

JACKS KNICKERBOCKER**GLORY (N)****8.75**

Icecream 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.

MILKSHAKES**7.50**

Chocolate or Vanilla or Strawberry

*Berry Cheesecake**Waffle*

WINE LIST

RED WINES

YLLERA  **5.25/20.50**
Tempranillo · T.Castilla

VIÑA POMAL  **6.25/25.25**
Tempranillo · Rioja Crianza

ARTE DE VIVIR **27.50**
Tempranillo · Ribera del Duero

DEMUERTE **27.75**
Coupage · Yecla

MARQUES DE RISCAL **38.25**
Tempranillo · Rioja

AZABACHE RESERVA **30.50**
Tempranillo · Rioja

NININ  **6.50/33.50**
Tinta de pais · Ribera del Duero

WENTE BEYER RANCH **36.25**
Zinfandel · California, USA

F. SCHATZ ACINIPO **36.25**
Lamberger · Málaga

VIÑA ARDANZA **51.25**
Tempranillo · Rioja Reserva

BOSQUE DE MATASNOS **53.50**
Tinto fino · Ribera del Duero

ST ÉMILION GRAND RESERVE **67.00**
Château Bonnin Picon · Bordeaux

CHÂTEAUNEUF DU PAPE **78.75**
Alain Jaume · Côtes du Rhône

ROSE WINE

VIÑA DE OJA  **5.25/20.50**
Viura · Garancha, Rioja

NARANJAS AZULES  **6.25/22.50**
Garancha · Castilla y León

PINOT BLUSH  **5.75/24.00**
Pinot Grigio · Italia

AIX  **7.75/42.00**
Coupage · Côte d'Provence

1.5L 83.50 / 3L 189.00

WHISPERING ANGEL **68.00**
Provenza-Alpes-Costa Azul · Côte d'Provence

WHITE WINES

YLLERA  **5.25/20.50**
Sauvignon Blanc · T.Castilla

PIXEL ARIYANAS **21.00**
Moscatel · Málaga

PINOT GRIGIO **23.00**
Pinot Grigio · Italy

MARQUES DE RISCAL  **5.50/37.25**
Verdejo · Rueda

44 ESENCIAS **32.25**
Chardonnay · T. Castilla

MAR DE FRADES **35.75**
Albariño · Rias Baixas

WENTE MORNING FOG  **9.50/37.75**
Chardonnay · California, USA

MENADE ORGANIC **38.00**
Sauvignon Blanc · Rueda

THIERRY MOTHE
PETIT CHABLIS **44.00**
Chardonnay · France

CLOUDY BAY **75.50**
Sauvignon Blanc · New Zealand

CHASSAGNE MONTRACHET **168.00**
Chardonnay · Burgundy

SPARKLING

CAVA  **6.25/26.75**

PROSECCO **28.75**

MOËT & CHANDON  **15.75/105.00**

MOËT & CHANDON ICE **136.50**

MOËT & CHANDON ROSÉ **115.50**

VEUVE CLICQUOT **131.25**

LAURENT PERRIER ROSÉ **168.00**

DOM PERIGNON **368.00**

VAT INCLUDED

