
COCKTAILS

MILLENNIUM TWIST 13.00
Vodka, Aperol, orange juice, strawberry pulp, Cava

YATE PRINCESS 13.00
Gin Bombay bramble, elderflower cordial, crème de more, pineapple juice, lemon juice, fresh blackberry

HUBBA BUBBA 13.00
Vodka bubblegum, strawberry pulp, lemon juice, cherry bitter, soda

WHO'S COCO WHO 13.00
Morgan spiced rum, Amaretto Disaronno, passion fruit and coconut pulp, angostura bitter, cream topping

MANGOLYCHEE 13.00
Tequila Gold, passion fruit and mango pulp, lytchee cordial, lemon juice, fresh raspberry

J&S LAZY AFTERNOON 13.00
Havana 3, coconut mangaroca, rhubarb cordial, passion fruit pulp, pineapple juice, lemon juice, fresh strawberry

JACKS SMOKE MULE 13.00
Mezcal, bourbon whiskey, ginger cordial, lemon juice, orange bitter, ginger beer top

MADAM BUBBLEGUM 13.00
Amaretto Disaronno, Vodka, raspberry puree, fresh raspberry, cranberry juice, cream topping

BUFFALO BILL 13.00
Bourbon whiskey, Martini ambrato, cucumber cordial, fresh mint, lemon juice, egg white, angostura bitter

JACKS RASPBERRY DAIQUIRI 13.00
White rum, raspberry pulp, lemon juice, grapefruit bitter

NON ALCOHOLIC COCKTAILS

VIRIGIN COLADA 11.50
Pineapple juice, coconut pulp, fresh pineapple, cream

FINAL OVERTAKING 11.50
Mango, blood orange pulp, pineapple and lemón juice

NOJITO 11.50
Fresh lime, apple juice, sugar, fresh mint



BEERS

SAN MIGUEL
• Medium draft 4.75
• 0.0% Alcohol-Bottle 4.50
• Gluten free-Bottle 4.50

BUDWEISER
• Medium draft 5.25
• Bottle 5.50

CORONITA Bottle 5.50
HEINEKEN Bottle 5.50
MAGNERS Bottle 5.50

STARTERS

 **CRISPY CHICKEN WINGS** 9.95
Crispy chicken wings, slow smoked and tossed with your choice of sauce: Korean BBQ glaze or Alabama White BBQ sauce

  **NEW ORLEANS SPICY SHRIMPS** 13.75
Sizzling, marinated prawns with lime and spicy butter

  **COCHINITA PIBIL TACOS** 11.50
Marinated pork, chipotle sauce, sliced pickled red onions

  **MARYLAND CRAB CAKES** 13.00
Served with coleslaw and tartare sauce

 **ROASTED RED PEPPER HUMMUS** 7.50
Herbed flatbread

 **SMOKIN' SKINS** 9.95
Crispy potato skins, chive cream cheese, smoked bacon, mature cheddar, and ranch dressing

  **SALMON CEVICHE** 16.95
Spicy dressing, sweet potato, popcorn, red onion

  **NACHOS** 11.00
Corn chips, cheese and chopped jalapeños. Served with Mexican red salsa, guacamole & sour cream. Choose from: Smoked Turkey or Pulled Beef

SMOKEHOUSE CHICKEN POPPERS 9.75
Mozzarella, cream cheese, jalapeño jam dip

QUESADILLAS 10.50
Aged cheddar cheese, smoked mozzarella, jalapeños, coriander, mixed peppers and spring onions. Served with guacamole and sour cream.

Choose from:
Chicken **10.50**, Beef **10.50** or Prawns **12.50**



Crispy Chicken Wings



Crab cakes



Quesadilla

GREAT TO SHARE

 **JACKS COMBO PLATTER** 19.95
Crispy chicken wings, Smokehouse chicken poppers, beef sliders, Bubba Gump shrimp

 Vegetarian  Vegan  Spicy

 Gluten Free  Peanuts

All dishes may contain traces of nuts

VAT INCLUDED

SALADS

 **COBB SALAD** 15.50
Mixed salad greens, tomato, smoked turkey, crispy bacon, avocado, blue cheese, soft egg and side of ranch dressing

CAESAR SALAD (Optional anchovies)
• Classic 10.50
• Smoked turkey 13.75
 • Spicy prawns 14.95

CRISPY GOAT'S CHEESE SALAD 14.50
Baby spinach, roasted beetroot, sweet potato, candied walnuts, balsamic dressing, goat's cheese wrapped in filo pastry

  **CREOLE PRAWN SALAD** 15.50
Marinated prawns, avocado, mango, baby spinach, spicy lime dressing

  **JACKS SUPERFOOD SALAD** 15.00
Quinoa, chickpeas, roast sweet potatoes, tenderstem broccoli, avocado, soft egg, cherry tomatoes, pink radish, mixed seeds, lemon and honey dressing

SMOKED DUCK, ORANGE AND WATERCRESS SALAD 16.50
Pomegranate, sweet potato, toasted hazelnut & cranberry dressing

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

• Chicken 15.95
• Prawn 17.95



Crispy Goat's Cheese Salad



Cobb Salad



Jacks Superfood Salad



FUEL YOURSELF
WITH DREAMS
AND GREENS



**JACKS SMOKEHOUSE
BURGER 16.95**

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

BURGERS & HOT DOGS

HOUSE MINCED AND PRESSED, PRIME BEEF BURGERS, BRIOCHE BUN, PICKLES, SKINNY FRIES.
BURGERS COOKED MEDIUM-WELL UNLESS OTHERWISE REQUESTED

STRAIGHT UP BURGER 13.50

Angus burger in a bun

60's CLASSIC DOUBLE CHEESEBURGER 14.75

Two burgers, Jack cheese, pickles, Jacks signature sauce

NEW YORK DELI BURGER 15.95

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

JACKS SMOKEHOUSE BURGER 16.95

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

PULLED BEEF BURGER 15.00

Pulled short rib, Jack cheese, jalapeños, Kentucky BBQ sauce, crispy onions

THE ROYAL SMOKEHOUSE 19.50

Pure Wagyu (shorthorn Japanese breed beef), aged Cheddar cheese, lettuce, tomato, side of black truffle mayo and truffled parmesan fries

BLACK & WHITE BURGER 16.50

Angus burger and grilled goat's cheese with onion marmalade and rocket lettuce

COMBO SLIDERS- 3 MINI BURGERS 16.50

Mini brioche buns, smoked pulled pork, cheeseburger and fried chicken. Served with coleslaw

VAT INCLUDED

SOUTHERN FRIED CHICKEN BURGER 15.75

Buttermilk battered fried chicken, South Carolina BBQ sauce, lettuce

 BEAN ME UP BURGER 16.50

Vegan burger, avocado, tomato, lettuce and peanut sauce

 FISH BURGER 16.50

Fishcake, tamarind spicy mayo, lettuce and guacamole. Served with coleslaw

 All burgers can be served gluten free



REGULAR HOT DOG 13.50

Crispy onions, coleslaw, Kentucky BBQ sauce

SMOKIN' HOT DOG 15.50

Smoked beef sausage, sauerkraut, Jack cheese, South Carolina BBQ sauce

MIAMI LOBSTER ROLL 32.00

Red lobster and garlic butter, brioche roll

SWAP SKINNY FRIES FOR SWEET POTATO FRIES (1.00€ SUPPLEMENT)

MAINS

 **SLOW BRAISED BEEF** 20.95
Slow braised beef rib, buttered spring onion mash, smoked shallot gravy

 **SMOKEHOUSE SELECTOR** 25.95
Crispy wings, smoked beef sausage and BBQ Pork Ribs, fries and coleslaw

  **CARIBBEAN BBQ CHICKEN** 16.95
Half boneless chicken, marinated with creole sauce and slow smoked. Served with Jamaican rice and plantain fries

 **COCHINITA PIBIL** 17.50
Traditional slow roasted pork, marinated with achiote paste. Served with Jamaican rice and plantain fries

SIZZLING CAJUN FAJITAS
Roasted peppers, charred corn, onions, coriander. Served with guacamole, sour cream, red Mexican salsa, flour tortillas

Choose from:

Chicken, Beef, Prawns or Combo 20.95

 Vegetarian 16.95

 **BUBBA GUMP SHRIMPS** 16.50
Marinated, crumbed shrimps with panko and coconut, spicy chipotle mayo, fries

 **CREOLE COD** 21.00
Wrapped in banana leaf with tomato creole sauce. Served with coconut rice and vegetables

  **PERUVIAN LOMO** 21.00
Stir fried beef rump, peppers, onion, coriander, spicy lime sauce, mixed with home fries



Slow Braised Beef

 **SMOKEHOUSE BBQ PORK RIBS** 19.95
Served with Kentucky BBQ sauce, fries and coleslaw



Smokehouse BBQ Pork Ribs

GRILL

 **NEW YORK STRIP LOIN STEAK** 25.95
300g. Side of your choice

 **PRIME FILLET STEAK** 29.50
250g. Side of your choice

 **JACKS 40 DAY DRY-AGED IRISH TOMAHAWK STEAK FOR TWO** 69.00
Bone on rib steak
Choose two sides

 **RIB EYE STEAK** 25.50
300g. Side of your choice

 **WHOLE LOBSTER** 45.50
Garlic butter.
Side of your choice

 **Choice of sauce:**
Creole, Chimichurri, Salsa Roja, Green Peppercorn, Shallot Gravy



 **CHARGRILLED LAMB RACK** 32.50
Side of your choice

SIDES

ELOTE 7.00
Corn on the cob, lime mayonnaise,
chilli flakes, parmesan cheese, butter

NEW YORK FRIES POUTINE 8.00
Homemade fries topped with hot
shallot gravy sauce, melted cheese,
chives, sour cream

SWEET POTATO FRIES 6.00

STEAMED TENDERSTEM BROCCOLI 4.50

COLESLAW 4.25

ONION RINGS 4.75

SKINNY FRIES 4.75

MASHED POTATOES 4.75

MAC 'N CHEESE 5.25

MIXED SALAD 4.25

TASTY
-and-
CRISPY
FINE FRENCH FRIES

GOURMET PIZZAS

 **MARGHERITA** 9.50
Plum tomato sauce, mozzarella, fresh basil

  **NEW AMERICAN HOT** 13.75
Mozzarella, spicy pepperoni, plum tomato sauce, hot chilli sour cream

 **NEW ORLEANS** 13.75
Spicy prawns, mozzarella, plum tomato sauce

BBQ TURKEY 14.75
Smoked turkey, mozzarella, plum tomato sauce, coloured peppers, Kentucky BBQ sauce

COCHINITA PIBIL 14.75
Pulled pork, plum tomato sauce, mozzarella, rocket

  **FOUR CHEESE PIZZA** 14.50
Goat's cheese, gorgonzola, mozzarella, Swiss cheese, plum tomato sauce, candied walnuts

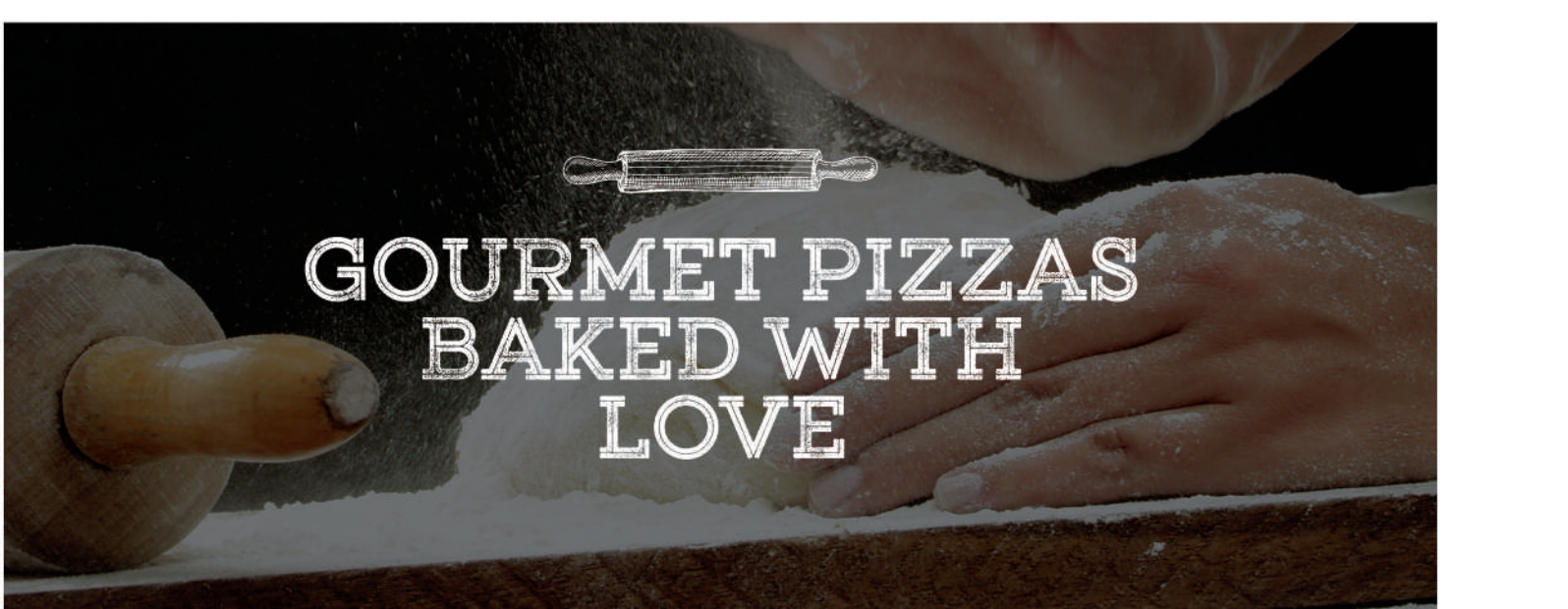
SMOKED SALMON WHITE PIZZA 14.75
Cream base, rocket, smoked salmon, fried capers, horseradish sour cream

 All pizzas can be served on gluten free pizza base



Smoked Salmon White Pizza

Happiness is
a slice of pizza!



GOURMET PIZZAS
BAKED WITH
LOVE

DESSERTS

PASSION FRUIT PIE 7.95

Butter biscuit, passion fruit curd, mascarpone cream

BLACKBERRY CHEESECAKE 7.95

Vanilla chantilly

BANOFFEE PIE 7.95

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



WARM CHOCOLATE BROWNIE

7.95

Toffee caramel sauce and vanilla ice cream



CARROT CAKE

7.95



TRIO ICE CREAMS & SORBETS

7.95

3 scoops – choose from: chocolate, vanilla, strawberry, white chocolate, salted caramel. Lemon sorbet, raspberry sorbet



Carrot cake

EVERYDAY SUNDAE 7.95

Chocolate chip cookies, vanilla ice cream, red berries, chocolate sauce

MILKSHAKES

CHOCOLATE 6.75

VANILLA 6.75

STRAWBERRY 6.75

WHITE CHOCOLATE 6.75

SALTED CARAMEL 6.75



KIDS MENU

Kids under 12 years only. Adults supplement 5.00



GRILLED CHICKEN BREAST 8.95

Served with fries

MINI CHEESEBURGERS 8.95

Served with fries

SAUSAGE, MASH & GRAVY 8.95



GIANT FISH FINGER 8.95

Served with fries and baked beans

CLASSIC HOT DOG 8.25

Served with fries



MARGHERITA PIZZA 8.25

BBQ CHICKEN PIZZA 8.95



Giant Fish Finger

WINE LIST

RED WINE

 YLLERA Tempranillo · T.Castilla • Glass	19.50 4.95
MARQUES DE CÁCERES Coupage · Rioja Crianza	21.00
ARTE DE VIVIR Tempranillo · Ribera del Duero	26.00
DEMUERTE Coupage · Yecla	26.50
 MARQUES DE RISCAL Tempranillo · Rioja • Half bottle • Glass	36.50 22.50 7.25
AZABACHE RESERVA Tempranillo · Rioja	29.00
 NININ Tinta de pais · Ribera del Duero • Glass	32.00 6.25
WENTE BEYER RANCH Zinfandel · California, USA	34.50
TALUM Tempranillo · Cabernet Sierra de Málaga	34.50
VIÑA ARDANZA Coupage · Rioja Reserva	48.75
BOSQUE DE MATASNOS Coupage · Ribera del Duero	51.00
ST-ÉMILION GRAND RÉSERVE Château Bonnin Pichon · Bordeaux	55.00
CHÂTEAUNEUF DU PAPE Alain Jaume · Côtes du Rhône	66.00
VALBUENA VEGA SICILIA Tempranillo · Ribera del Duero	185.00

ROSE WINE

 ALMENADA Tempranillo · T.Castilla • Glass	19.50 4.95
 PINOT BLUSH Pinot Grigio · Italy • Glass	22.00 5.25
 AIX Coupage · Coteaux d'Aix-en-Provence • Glass 7.25 • 75cl 40.00 • 1.5l 79.50 • 3l 180.00	
OTT COUER DE GRAIN Coupage · Côtes de Provence	79.50

WHITE WINE

 YLLERA Sauv. Blanc · T.Castilla • Glass	19.50 4.95
VIÑA SOL Parellada · Penedès • Half bottle	18.50 10.00
PINOT GRIGIO Pinot Grigio · Italy	20.75
 MARQUES DE RISCAL Verdejo · Rueda • Glass	25.50 5.25
JOSÉ PARIENTE Verdejo · Rueda	30.50
44 ESENCIAS T.Castilla · Chardonnay	30.75
MAR DE FRADES Albariño · Rias Baixas	34.00
 WENTE MORNING FOG Chardonnay · California, USA • Glass	36.00 7.25
MENADE ORGANIC Sauvignon Blanc · Rueda	38.00
JOSEPH DROUHIN CHABLIS Chardonnay · France	49.00
CLOUDY BAY Sauv. Blanc · Marlborough, NZ	72.00
POUILLY FUISSE Louis Latour · Chardonnay · Burgundy	79.00
CHASSAGNE MONTRACHET Chardonnay · Burgundy	117.00

SPARKLING

 CAVA • Glass	25.20 6.25
PROSECCO	27.50
 MOËT & CHANDON • Glass	100.00 15.00
MOËT & CHANDON ICE	120.00
MOËT & CHANDON ROSÉ	110.00
VEUVE CLIQUOT	110.00
LAURENT PERRIER ROSÉ	154.00

VAT INCLUDED