

COCKTAILS 12.00

YATE PRINCESS

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

HUBBA BUBBA

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

MILLENIUM TWIST

Vodka, Aperol, orange juice, strawberry pulp, cava

MANGOLYCHEE ❄️

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

RHUBARB BASHFUL TIFFANY'S

Rhubarb & ginger gin Whitely Neill, Pinot Blush wine, raspberry syrup, lemon juice, raspberry & rhubarb tonic top-up

CRAZY AFTERNOON MXV

Pineapple gin Whitley Neill, Mangaroca, banana pulp, guava and pineapple juice

RED HOT CHILLI MANGO MOJITO

Dead Man's Fingers, mango rum, homemade chilli syrup, fresh mint, mango pulp, lime

BOHEMIAN PASSION SOUR

Dewar's Caribbean Smooth Whisky, Vanilla Galliano, Passionfruit pulp, egg white, lemon juice

MADAM BUBBLEGUM

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

RASPBERRY DAIQUIRI ❄️

White rum, raspberry pulp, lemon juice, grapefruit bitters

NON ALCOHOLIC COCKTAILS 9.50

FINAL OVERTAKING

Mango and blood orange pulp, pineapple and lemon juice

NOJITO

Fresh lime, apple juice, sugar, fresh mint

MANGO LAMBO URUS

Mango pulp, guava juice, lemon juice, top up elderflower tonic

WATERMELON BANG BANG

Raspberry and watermelon pulp, lemon juice, raspberry and rhubarb tonic



Yate Princess



Mangolychee

BEERS

SAN MIGUEL

- Medium 4.75
- Large 6.00
- Bottle 33CL 5.00
- Gluten Free / 0.0% 5.00

BUDWEISER

- Medium 5.00
- Large 6.30
- Bottle 33CL 5.75

CORONITA HEINEKEN MAGNERS

5.75
5.75
6.00

VAT INCLUDED

STARTERS

SMOKED WINGS

11.00

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



ROASTED RED PEPPER HUMMUS

7.75

Herbed flatbread



SMOKIN' SKINS

11.00

Crispy potato skins, chive cream cheese, smoked bacon, mature cheddar, corn chip crunch, ranch dressing



PULLED PORK SLIDERS

11.00

Mini brioche buns, crispy onions, bbq sauce



NACHOS: SMOKED CHICKEN

11.00

Corn chips, smoked chicken breast, mixed cheese, chopped jalapeños, guacamole, sour cream



NACHOS: BBQ BEEF

11.00

Pulled bbq beef, mixed cheese, chopped jalapeños, guacamole, sour cream



NACHOS: PULLED PORK

11.00

Pulled pork, mixed cheese, chopped jalapeños, guacamole, sour cream



SMOKEHOUSE CHICKEN POPPERS

9.95

Mozzarella, cream cheese, jalapeño jam dip



QUESADILLAS

11.00

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



Choose from:

- Smoked chicken
- BBQ Beef
- Creole Prawn



Jacks Combo Platter

GREAT TO SHARE

CLASSIC COMBO PLATTER

21.00

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



Nachos

All dishes may contain traces of nuts

SALADS

COBB SALAD

17.50

Salad greens, mixed tomatoes, chicken breast, crispy bacon, avocado, blue cheese, soft egg, side of ranch dressing



CAESAR SALAD (Optional anchovies)



• Straight up

11.00

• Chicken breast

14.00

• Creole prawns

16.00

STEAK SALAD

11.50

Beef strips, romaine lettuce, rocket, sundried cherry tomatoes, Caesar dressing



GRILLED GOAT'S CHEESE SALAD

16.50

Baby leaves, balsamic roasted beetroot, cherry tomatoes, quinoa, candied walnuts, smoked peach dressing



SMOKEHOUSE CRISPY CITRUS PRAWN SALAD

18.50

Mixed leaves, avocado, red onion, tomato, charred corn, sweet chilli, lime and 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



Cobb Salad



Chicken Caesar Salad

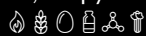


Jacks Superfood Salad



**JACKS SMOKEHOUSE
BURGER 18.25**

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



BURGERS & HOT DOGS

HOUSE MINCED AND PRESSED, PRIME BEEF BURGERS, Brioche bun, pickles, fries.

BURGERS COOKED MEDIUM-WELL UNLESS OTHERWISE REQUESTED

CHEESEBURGER

15.25

Double mature cheddar



NEW YORK DELI BURGER

17.25

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



JACKS SMOKEHOUSE BURGER 18.25

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



THE ROYAL SMOKEHOUSE

21.50

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



BLACK AND BLUE

17.50

100% Black Angus beef, blackened Cajun rub, blue cheese, red onion marmalade



All burgers can be served gluten free + €1.50 supplement



Yankee Hot Dogs



Southern Fried Chicken Burger

SOUTHERN FRIED CHICKEN BURGER

15.50

Romaine lettuce, ranch dressing



BEAN ME UP BURGER

14.50

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



REGULAR HOT DOGS

13.50

Crispy onions, coleslaw, honey mustard sauce



YANKEE HOT DOGS

16.50

With pulled pork, coleslaw, BBQ sauce



SMOKIN' HOT DOGS

16.50

Double cheese, smoked chilli ketchup, coleslaw



SWAP FRIES FOR SWEET POTATO FRIES (€1.50) SUPPLEMENT

MAINS

SLOW BRAISED BEEF SHORT RIB

Buttered spring onion mash, smoked shallot gravy



26.00

SMOKEHOUSE BBQ RIBS

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



21.50

JAMAICAN JERK CHICKEN CURRY

Jerk spiced curry, steamed rice and beans, smoked mango relish



17.50

SIZZLING FAJITAS

Roast peppers and onions, black pepper and lemon butter



21.00

Choose from:

Chicken, beef, shrimp or combo

CHUNKY CHILLI

Slow smoked minced beef, topped with Jack cheese and corn chips, rice and beans



17.50

BREADED SHRIMP BASKET

Skinny fries, jalapeño tartare



18.50

TERIYAKI CHICKEN BREAST

Steamed sticky rice, grilled broccolini, black sesame



18.00

CREOLE COD

Cajun seasoned cod fillet, mashed potatoes, broccolini



18.00



Slow Braised Beef Short Rib



Smokehouse BBQ Ribs

GRILL

**LONGHORN 28 DAY DRY-AGED
NEW YORK STRIP LOIN** 29.50
300g • Side of your choice

PRIME IRISH FILLET STEAK 33.00
280g • Side of your choice

**JACKS 40 DAY DRY-AGED
GALICIAN TOMAHAWK STEAK
FOR TWO** 76.00
Bone on rib steak 1200g
Choose any two sides + two sauces

ARGENTINIAN RIB EYE STEAK 31.00
300g • Side of your choice

Choice of sauce:

Jalapeño and parsley béarnaise sauce



Peppercorn sauce



Smoked shallot gravy



Smoked chillichurri sauce



HALF BONELESS CHICKEN 18.50
Grilled, marinated with garlic and lemon
• Side of your choice

NEW ZEALAND LAMB CHOPS 34.50
Mashed potato, green beans, maple
mint sauce

SIDES

CHARRED CORN ON THE COB 4.95

GREEN BEANS 4.95

COLESLAW 4.95

ONION RINGS 4.95

FRIES 4.95

SWEET POTATO FRIES 5.50

BUTTERED MASH 4.95

MAC AND CHEESE 4.95

CHOPPED SALAD 4.95

ROASTED CREOLE VEGETABLES 4.95

TASTY.
— and —
CRISPY
FINE FRENCH FRIES

GOURMET PIZZA

MARGHERITA

9.75

Plum tomato sauce, mozzarella, oregano



AMERICAN HOT

14.00

Mozzarella, double pepperoni, sliced jalapeños and smoked chilli



SLOPPY JOES

15.25

Smoked chilli beef, habanero cheddar, tomato sauce, oregano



CAJUN PRAWN

16.50

White onion, cherry tomatoes, wild rocket



BBQ CHICKEN

15.50

Plum tomato sauce, mozzarella, bbq sauce, oregano



Four Cheese Pizza

FOUR CHEESE & CARAMELISED ONION

14.00

Mozzarella, gorgonzola, chilli cheddar and goat's cheese



PIZZA TONNO

15.50

Fresh tomato, mozzarella, red onion, fresh tuna, smashed black olives, sundried tomato pesto



Happiness is
a slice of pizza!

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




GOURMET PIZZAS
BAKED WITH
LOVE

DESSERTS

KEY LIME PIE

Smoked vanilla cream



8.50

OREO AND PEANUT BUTTER CHEESECAKE

With peanut butter



8.50

MALTESER TIRAMISU

Layered with mascarpone cream and caramel liqueur



8.50

WARM CHOCOLATE BROWNIE

Vanilla ice cream, smoked chocolate sauce



8.50

SPECIALITY ICE CREAMS & SORBETS

3 scoops - choose from: chocolate, vanilla, strawberry, white chocolate, or salted caramel. Lemon sorbet



7.50

CHOCOLATE FUDGE CAKE

White chocolate ice cream, salted caramel sauce



8.50



Oreo & Peanut Butter
Cheesecake

MILKSHAKES

CHOCOLATE VANILLA STRAWBERRY WHITE CHOCOLATE SALTED CARAMEL



7.50

KIDS MENU

Kids under 12 years only. Adults supplement 6.00

GRILLED CHICKEN BREAST

Fries

9.50

KIDS STEAK

150gr. Fries and corn

15.50

KIDS CHEESEBURGER

Fries

9.50

KIDS MARGHERITA PIZZA



9.50

CHICKEN MAC N' CHEESE



9.50

KIDS BBQ CHICKEN PIZZA



9.50

GIANT FISH FINGER

Fries, baked beans

9.50

HOT DOG

Fries

9.50

WINE LIST

RED WINES

 YLLERA Tempranillo · T.Castilla	5.75/21.00
MARQUES DE CÁCERES Coupage · Rioja Crianza	24.50
ARTE DE VIVIR Tempranillo · Ribera del Duero	23.50
DEMUERTE Coupage · Yecla	25.00
MARQUES DE RISCAL Tempranillo · Rioja · Half bottle	37.50 19.95
AZABACHE RESERVA Tempranillo · Rioja	35.00
 NININ Tinta de país · Ribera del Duero	6.25/34.50
TALUM Tempranillo · Cabernet, Sierra de Málaga	35.00
BARON DE LEY FINCA MONASTERIO Tempranillo · Rioja	49.00

ROSE WINE

 VIÑA DE OJA Viura · Garancha, Rioja	5.75/21.00
 PINOT BLUSH Pinot Grigio · Italia	6.50/25.00
AIX Coupage, Côte d'Provence · France	39.00

WHITE WINES

 YLLERA Sauvignon Blanc · T.Castilla	5.75/21.00
VIÑA SOL Parellada · Penedès · Half bottle	20.50 12.00
 PINOT GRIGIO Pinot Grigio · Italy	6.00/24.00
 MARQUES DE RISCAL Verdejo · Rueda	6.25/25.00
JOSE PARIENTE Verdejo · Rueda	30.00
 MAR DE FRADES Albariño · Rias Baixas	5.75/39.75
MENADE ORGANICO Sauvignon Blanc · Rueda	38.00
BUBBLY	
 PROSECCO	5.75/24.00
MOËT & CHANDON	99.00
MOËT & CHANDON ICE	130.00

ALLERGENS

 = GLUTEN (WHEAT)
 = SHELLFISH
 = EGG
 = FISH
 = PEANUT
 = SOY
 = LACTOSE
 = SHELL FRUIT / NUTS

 = CELERY
 = MUSTARD
 = SESAME
 = SULFOR DIOXIDE & SULFITES
 = MOLLUSCS
 = LUPINS
 = **SPICY**
 = **VEGETARIAN**