

# COCKTAILS

**SMOKEHOUSE** 9.50  
Honey rum, lemon juice, vanilla essence, smoked rosemary, orange bitters

**BLACKBERRY SOUR** 9.50  
Vodka, blackberry liqueur, cranberry juice, lemon juice and muscovado sugar

**HUBBA BUBBA** 9.50  
House made bubblegum vodka, diced strawberries and lime, cherry bitters, club soda

**JACKSONVILLE JULEP** 9.50  
Apricot brandy, mash whisky, muddled mint, white peach, lime and apple juice

**FIRE DROP MARGARITA** 9.50  
Tequila añejo, triple sec, lime juice, agave syrup, habanero chilli

**JACKS RASPBERRY DAIQUIRI** 9.50  
Rum, fresh lemon juice, sugar, grapefruit bitters, raspberry sorbet

**BASIL RICKETY** 9.50  
Basil infused gin, elderflower, lemon juice and ginger ale

**BANOFFEE DAIQUIRI** 9.50  
Aged rum, butterscotch schnapps, banana liquor, toffee vodka, full cream and fresh banana (blended)

**MANDARIN COSMO** 9.50  
Vodka, triple sec, sake, fresh lime, mandarin puree, cranberry juice

**APEROL TWIST** 9.50  
Vodka, Aperol, cava, muddled strawberries, fresh orange juice



TRY OUR HANDMADE  
*Cocktails*  
MADE WITH LOVE  
♥

# BEERS

**SAN MIGUEL**  
• Medium draft 3.50  
• Large draft 4.75  
• Bottle 33CL 3.25  
• Gluten free 3.25

**CORONITA** 4.50

**BUDWEISER**  
• Medium draft 3.75  
• Large draft 5.25  
• Bottle 33CL 4.50  
• Gluten free 3.25

**MAGNERS** 4.95

# STARTERS

  **SMOKED WINGS** 8.95  
Slow smoked and crispy fried chicken wings with Jacks' lime and chilli Buffalo glaze, blue cheese dip

  **TEMPURA SWEETCORN** 7.50  
Smoked sesame dip

 **CAJUN FISH TACOS** 11.50  
Charred corn, pico de gallo, avocado, cilantro, citrus sour cream

 **DYNAMITE CRISPY PRAWN COCKTAIL** 12.95  
Smoked chilli Thousand Island dressing, avocado, baby spinach

 **ROASTED RED PEPPER HUMMUS** 6.50  
Herbed flatbread

 **SMOKIN' SKINS** 8.95  
Crispy potato skins, chive cream cheese, smoked bacon, mature cheddar, corn chip crunch, ranch dressing

**PULLED PORK SLIDERS** 9.95  
Mini brioche buns, crispy onions,

 **RED TUNA TATAKI** 16.95  
Asian slaw, pickled ginger, soy dip and wasabi

  **SMOKED CHICKEN NACHOS** 8.95  
Corn chips, smoked chicken breast, mixed cheese, chopped jalapeños, guacamole, sour cream

 **BBQ BEEF NACHOS** 8.75  
Pulled bbq beef, mixed cheese, chopped jalapeños, guacamole, sour cream

 **SMOKEHOUSE CHICKEN POPPERS** 8.50  
Mozzarella, cream cheese, jalapeño jam dip

 **QUESADILLAS** 8.95  
Aged cheddar and smoked mozzarella, jalapeños, coriander, mixed peppers, spring onions, guacamole, salsa and sour cream

**Choose from:**  
Smoked chicken, BBQ Beef or Creole Prawn



## GREAT TO SHARE

 **CLASSIC COMBO PLATTER** 17.95  
Smokehouse chicken poppers, crispy prawns, smoked wings, pulled pork sliders, ranch dressing and jalapeño jam

 **GARDEN COMBO PLATTER** 15.95  
Tempura corn, smoked cheese quesadillas, roast pepper hummus, crispy avocado sliders, ranch dressing, jalapeño jam

 Vegetarian  Spicy  Gluten Free  
All dishes may contain traces of nuts

**VAT INCLUDED**



# SALADS

 **COBB SALAD** 13.95  
Salad greens, mixed tomatoes, chicken breast, crispy bacon, avocado, blue cheese, soft egg, side of ranch dressing

**CAESAR SALAD** (Optional anchovies) 9.95  
• Straight up 11.95  
• Tempura corn 12.95  
• Chicken breast 14.95  
• Creole prawns

 **SMOKED DUCK, ORANGE AND WATERCRESS SALAD** 14.95  
Sweet potato wedges, mixed leaves, baby shoots, pomegranate, toasted peanuts, cranberry dressing

  **GRILLED GOAT'S CHEESE** 12.50  
Baby leaves, balsamic roast beetroot, cherry tomatoes, quinoa, candied walnuts, smoked peach dressing

**SMOKEHOUSE CRISPY CITRUS PRAWN SALAD** 14.50  
Mixed leaves, avocado, red onion, tomato, charred corn, sweet chilli, lime and jalapeño dressing

**SEARED RED TUNA TATAKI** 18.50  
Asian salad, noodles, Chinese sprouts, spring onions, smashed Wasabi peas, ginger, soy and rice wine vinaigrette

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

• Cajun Chicken 14.95  
• Cajun Prawn 16.50



Cobb Salad



Smoked Duck Salad



Seared Red Tuna Tataki Salad







**JACK'S SMOKEHOUSE  
BURGER 15.50**

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, SKINNY FRIES.  
BURGERS COOKED MEDIUM-WELL UNLESS OTHERWISE REQUESTED

**STRAIGHT UP** 11.50  
Pure and simple!

**CHEESEBURGER** 12.50  
Double mature cheddar

**NEW YORK DELI BURGER** 14.50  
Angus burger, crispy deli bacon, Jack cheese, ranch dressing, tomato relish

 **JACKS SMOKEHOUSE BURGER** 15.50  
Angus burger topped with smoked bacon, Jack cheddar, jalapeños, bbq sauce, crispy onions

**THE ROYAL SMOKEHOUSE** 19.50  
Pure Wagyu (shorthorn Japanese breed beef), Sriracha butter, Swiss cheese, truffled chilli parmesan fries, side of black truffle mayo

 **CAJUN CHICKEN BREAST BURGER** 13.50  
Sliced tomato, cucumber, mint yoghurt

**SOUTHERN FRIED CHICKEN BURGER** 13.50  
Romaine lettuce, ranch dressing

 **BEAN ME UP BURGER** 11.75  
Homemade five bean burger, cheddar, smoked chilli mayo, jalapeño jelly

**SEARED TUNA BURGER** 14.50  
Grilled halloumi, pico de gallo, garlic and chive sour cream

**VAT INCLUDED**

 **BLACK AND BLUE** 13.95  
100% Black Angus beef, blackened Cajun rub, blue cheese, red onion marmalade

**COMBO SLIDERS - 3 MINI BURGERS** 14.95  
Pulled pork, cheeseburger and southern fried chicken

 All burgers can be served gluten free



**REGULAR HOT DOGS** 11.50  
Crispy onions, coleslaw, honey mustard sauce

**YANKEE HOT DOGS** 13.95  
With pulled pork, coleslaw, BBQ sauce

 **SMOKIN' HOT DOGS** 13.50  
Double cheese, smoked chilli ketchup, coleslaw

SWAP SKINNY FRIES FOR SWEET POTATO FRIES (0.75€) SUPPLEMENT

# MAINS

 **SLOW BRAISED BEEF** 18.50  
Buttered spring onion mash,  
smoked shallot gravy

 **SMOKEHOUSE  
BBQ RIBS** 18.50  
Jacks classic fall off the bone ribs,  
coleslaw, skinny fries, coated with  
our special BBQ sauce

 **SMOKEHOUSE  
SELECTOR** 23.50  
Buffalo wings, BBQ ribs,  
New York striploin (150gr),  
fries, corn and coleslaw

  **JAMAICAN JERK  
CHICKEN CURRY** 15.50  
Jerk spiced curry, steamed rice  
and beans, smoked mango relish

**SIZZLING FAJITAS** 18.95  
Roast peppers and onions, black  
pepper and lemon butter  
*Choose from:*  
chicken, beef, shrimp or combo

  **CHUNKY CHILLI** 14.50  
Slow smoked beef chunks, topped  
with Jack cheese and corn chips,  
rice and beans

**BREADED SHRIMP BASKET** 14.50  
Skinny fries, jalapeño tartare

 **TERIYAKI CHICKEN  
BREAST** 14.50  
Steamed sticky rice, grilled  
broccolini, black sesame

 **BLACKENED CREOLE COD** 14.95  
Cajun seasoned cod fillet, roasted  
creole vegetables, coconut rice



Slow Braised Beef



Smokehouse BBQ Ribs

VAT INCLUDED



# GRILL

 **LONGHORN 28 DAY DRY-AGED NEW YORK STRIP LOIN** 24.95  
300g · Side of your choice

 **PRIME IRISH FILLET STEAK** 28.00  
280g · Side of your choice

 **JACKS 40 DAY DRY-AGED GALICIAN TOMAHAWK STEAK FOR TWO** PER PERSON 30.00  
Bone on rib steak  
1200g · Choose any two sides

 **ARGENTINIAN RIB EYE STEAK** 25.50  
300g · Side of your choice

 **Choice of sauce:**  
*Jalapeño and parsley béarnaise sauce  
or peppercorn sauce or smoked shallot gravy  
or smoked chillichurri sauce*



 **HALF BONELESS CHICKEN** 15.50  
Grilled, marinated with garlic and lemon · Side of your choice

 **CHARGRILLED LAMB RACK** 24.95  
Buttered mash, green beans, maple and mint gravy

# SIDES

**CHARRED CORN ON THE COB** 3.95  
**GREEN BEANS** 3.95  
**COLESLAW** 3.95  
**ONION RINGS** 3.95  
**SKINNY FRIES** 3.95  
**SWEET POTATO FRIES** 4.25  
**BUTTERED MASH** 3.95  
**MAC AND CHEESE** 3.95  
**CHOPPED SALAD** 3.95  
**ROASTED CREOLE VEGETABLES** 3.95

**TASTY.**  
— and —  
**CRISPY**  
FINE FRENCH FRIES



# GOURMET PIZZAS

 **MARGHERITA** 8.50  
Plum tomato sauce, mozzarella,  
fresh basil

  **AMERICAN HOT** 12.50  
Mozzarella, double pepperoni,  
sliced jalapeños and smoked chilli

 **SLOPPY JOES** 13.25  
Smoked chilli beef, habanero  
cheddar, tomato sauce, basil

**CAJUN PRAWN** 13.95  
White onion, cherry tomatoes,  
wild rocket

**BBQ CHICKEN** 13.75  
Smoked chicken, smoked mozzarella,  
BBQ sauce

 **FOUR CHEESE AND  
CARAMELISED ONION** 12.50  
Mozzarella, gorgonzola, chilli  
cheddar and goat's cheese

**PIZZA TONNO** 12.95  
Fresh tomato, mozzarella, white  
onion, fresh tuna, smashed black  
olives, sundried tomato pesto

 All pizzas can be served on  
gluten free pizza base



*Four Cheese and Caramelised  
Onion Pizza*

Happiness is  
a slice of pizza!



GOURMET PIZZAS  
BAKED WITH  
LOVE



# DESSERTS

**KEY LIME PIE** 7.50  
Smoked vanilla cream

**OREO AND PEANUT BUTTER CHEESECAKE** 7.50

**MALTESER TIRAMISU** 7.50  
Layered with mascarpone cream and chocolate liqueur

**AMERICAN WAFFLE** 7.50  
Fresh blueberries, salted caramel ice cream, maple syrup

 **WARM CHOCOLATE BROWNIE** 7.50  
Vanilla ice cream, smoked chilli chocolate sauce

 **SPECIALITY ICE CREAMS & SORBETS** 6.50  
3 scoops - choose from: chocolate, vanilla, strawberry, mint choc chip, white chocolate, pistachio or salted caramel  
Lemon or raspberry sorbet

**CHOCOLATE FUDGE CAKE** 7.50  
White chocolate ice cream, salted caramel sauce



Key Lime Pie

## MILKSHAKES

CHOCOLATE, VANILLA, STRAWBERRY, MINT CHOC CHIP, WHITE CHOCOLATE, PISTACHIO, SALTED CARAMEL 5.50



# KIDS MENU

Kids under 12 years only. Adults supplement 5.00

 **GRILLED CHICKEN BREAST** 7.95  
Fries

**MINI CHEESE BURGERS** 7.95  
Fries

**TEMPURA PRAWNS** 7.95  
Egg fried rice, soy sauce dip

 **SAUSAGE, MASH & GRAVY** 7.95  
**CHICKEN, MAC N CHEESE** 7.95

**GIANT FISH FINGER** 7.95  
Fries, baked beans

**HOT DOG** 7.95  
Fries

 **KIDS NEW YORK STRIPLOIN (150 gr.)** 13.95  
Fries and corn

**KIDS MARGHERITA OR BBQ CHICKEN PIZZA** 7.95



Tempura Prawns

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# WINE LIST

## RED WINE

|                                                                                                                                                 |                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|
|  <b>YLLERA CRIANZA</b><br>Tempranillo · T.Castilla<br>• Glass  | <b>16.00</b><br><b>4.50</b>  |
| <b>MARQUES DE CÁCERES</b><br>Coupage · Rioja Crianza                                                                                            | <b>19.95</b>                 |
| <b>ARTE DE VIVIR</b><br>Tempranillo · Ribera del Duero                                                                                          | <b>22.50</b>                 |
| <b>DEMUERTE</b><br>Coupage · Yecla                                                                                                              | <b>23.00</b>                 |
| <b>MARQUES DE RISCAL</b><br>Tempranillo · Rioja<br>• Half bottle                                                                                | <b>34.00</b><br><b>18.00</b> |
| <b>AZABACHE RESERVA</b><br>Tempranillo · Rioja                                                                                                  | <b>26.00</b>                 |
|  <b>NININ</b><br>Tinta de pais · Ribera del Duero<br>• Glass | <b>32.00</b><br><b>5.75</b>  |
| <b>WENTE BEYER RANCH</b><br>Zinfandel · California, USA                                                                                         | <b>32.50</b>                 |
| <b>TALUM</b><br>Tempranillo · Cabernet<br>Sierra de Málaga                                                                                      | <b>32.50</b>                 |
| <b>VIÑA ARDANZA</b><br>Coupage · Rioja Reserva                                                                                                  | <b>46.00</b>                 |
| <b>BOSQUE DE MATASNOS</b><br>Coupage · Ribera del Duero                                                                                         | <b>48.00</b>                 |

## ROSE WINE

|                                                                                                                                            |                             |
|--------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
|  <b>ALMENADA</b><br>Tempranillo · T.Castilla<br>• Glass | <b>16.00</b><br><b>4.50</b> |
|  <b>PINOT BLUSH</b><br>Pinot Grigio · Italy<br>• Glass  | <b>22.00</b><br><b>5.50</b> |
| <b>AIX</b><br>Coupage · Coteaux d'Aix-en-Provence                                                                                          | <b>36.00</b>                |

## WHITE WINE

|                                                                                                                                               |                             |
|-----------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
|  <b>YLLERA</b><br>Sauv. Blanc · T.Castilla<br>• Glass        | <b>16.00</b><br><b>4.50</b> |
| <b>VIÑA SOL</b><br>Parellada · Penedès<br>• Half bottle                                                                                       | <b>18.50</b><br><b>9.50</b> |
| <b>PINOT GRIGIO</b><br>Pinot Grigio · Italy                                                                                                   | <b>22.00</b>                |
|  <b>MARQUES DE RISCAL</b><br>Verdejo · Rueda<br>• Glass      | <b>22.00</b><br><b>4.75</b> |
| <b>FOS MATURED BARREL</b><br>Viura · Rioja                                                                                                    | <b>27.00</b>                |
| <b>JOSE PARIENTE</b><br>Verdejo · Rueda                                                                                                       | <b>26.00</b>                |
|  <b>MAR DE FRADES</b><br>Albariño · Rias Baixas<br>• Glass | <b>36.00</b><br><b>4.95</b> |
| <b>WENTE MORNING FOG</b><br>Chardonnay · California, USA                                                                                      | <b>34.00</b>                |
| <b>MENADE ORGANIC</b><br>Sauvignon Blanc · Rueda                                                                                              | <b>36.00</b>                |
| <b>CLOUDY BAY</b><br>Sauv. Blanc · Marlborough, NZ                                                                                            | <b>46.00</b>                |

## BUBBLY

|                                                                                                                |                             |
|----------------------------------------------------------------------------------------------------------------|-----------------------------|
|  <b>PROSECCO</b><br>• Glass | <b>22.00</b><br><b>5.00</b> |
| <b>MOËT &amp; CHANDON</b>                                                                                      | <b>90.00</b>                |
| <b>MOËT &amp; CHANDON ICE</b>                                                                                  | <b>120.00</b>               |

VAT INCLUDED