

# Jack Allen's Kitchen

7720 W Highway 71 78735-8208 · +15128528558 · Updated: Jan 14, 2026

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## STARTERS 14

**House Made Pimiento Cheese** **\$6.99**

flatbread crackers (in case you didn't get enough)

**Chicken Nachitos** **\$8.99**

slow roasted chicken, refried black beans, American cheese, Cotija cheese, pickled jalapeños

**Crunchy Catfish & Slaw** **\$11.99**

farm raised, flash fried, chipotle spiked tartar sauce

**BLT Sliders** **\$10.99**

grilled pork belly, micro greens, fried green tomatoes pimiento cheese, JAK's slaw

**Red Chile Fries** **\$7.99**

Idahos, red chile, scallions, lime, Cotija cheese cilantro, garlic aioli

**Spinach Gorgonzola Ravioli** **\$11.99**

walnut pesto cream sauce, grated Parmesan chipotle puree, grilled ciabatta bread

**Bacon Wrapped Texas Quail** **\$15.99**

jalapeño jam, peach jam, microgreen fig salad

**Carl Miller's Layered Chunky Queso** **\$8.99**

green chile pork, queso, guacamole

**Smashed Guacamole** **\$8.99**

pumpkin seeds, Cotija cheese, tortilla chips (add a side of salsa for a buck)

**Smoked Beef Rib Quesadilla** **\$8.99**

pepper jack cheese, onions, peppers, JAK's slaw

**Barbacoa Stackers** **\$9.99**

slow roasted barbacoa, refried black beans, Jack cheese, JAK's slaw, Cotija cheese

**Blue Crab Gratin** **\$10.99**

baked crab, artichoke hearts, spinach, Parmesan, ciabatta

**Chips & Salsa** **\$2.99**

chunky, shaken tableside

**Today's Soup**

**AVAILABLE OPTIONS**

\$3.99

\$5.99

## GIT YER GREENS 7

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### Country Club Fancy Chicken Salad **\$12.99**

grilled achiote chicken, figs, pears, spicy walnuts, bleu cheese crumbles, champagne vinaigrette

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### Buttermilk Fried Chicken Salad **\$11.99**

mixed greens, spicy walnuts, Granny Smith apples, bleu cheese crumbles, green goddess dressing

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### Twisted Cobb Salad **\$12.99**

grilled achiote chicken, roasted corn, grape tomatoes, Cotija cheese, pumpkin seeds, ranch vinaigrette, homemade corn nuts

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### "Wedgies" Salad **\$8.99**

bleu cheese crumbles, grape tomatoes, slivered red onion, house smoked bacon, green goddess dressing

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### Steak Salad **\$15.99**

premium steak, arugula, romaine lettuce, radishes, caper mustard dressing, fried onion rings

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### Tom's House Salad **\$3.99**

romaine lettuce, grape tomatoes, cucumbers your choice of ranch, ranch vinaigrette, sesame ginger, or green goddess dressing

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### Caesar Salad **\$6.99**

romaine hearts, shaved fresh Parmesan grilled ciabatta bread croutons

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## ICE COLD MASON JARS 4

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### Grilled, then Pickled Jalapeños

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### Any House Made Salad Dressing

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### Pimiento Cheese

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### Pickled Beets

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## GRILLIN'S 8

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### Pumpkin Seed Pesto Marinated Chicken Breast **\$13.99**

portobella mushroom, artichoke gratin, goat cheese drizzle

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### Grilled Ruby Trout **\$15.99**

sundried tomato walnut pesto, apple-pecan relish, veggie studded rice, wilted spinach

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### Baja Style Fish Tacos **\$12.99**

grilled fish, avocado, pico de gallo, JAK's slaw, veggie studded rice, black beans

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### 5 Cheese Macaroni And Chicken **\$14.99**

twisted elbow macaroni, achiote chicken

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### Grilled New York Strip\* **\$26.99**

TX whiskey demi-glace, pimiento cheese potato gratin

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### 13 Spiced Chicken Pasta **\$14.99**

red pepper linguini, spinach linguini, fresh jalapeños, chipotle cream, Cotija cheese

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<b>Crispy Salmon*</b>	<b>\$18.99</b>
roasted tomatillo sauce, crab, hothouse tomato wedges	
<b>Chorizo Stuffed Pork Tenderloin Medallions</b>	<b>\$17.99</b>
roasted garlic cream sauce, chunky red smashers, Chef's veggies	

## CHICKEN FRIED ANYTHING 4

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<b>New York Strip*</b>	<b>\$13.99</b>
JAK's steak battered up right	
<b>Chicken Breast</b>	<b>\$11.99</b>
An even better twist on the classic	
<b>Pork Chop</b>	<b>\$13.99</b>
Meaty, moist, and crispy	
<b>Beef Ribs</b>	<b>\$14.99</b>
This you gotta try to believe	

## SOUTH TEXAS TACO PLATTERS 5

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<b>Green Chile Pork Tacos</b>	<b>\$10.99</b>
<b>Premium Steak Tacos*</b>	<b>\$15.99</b>
<b>Chile Mango Shrimp Tacos</b>	<b>\$12.99</b>
<b>Slow Roasted Chicken Tinga</b>	<b>\$10.99</b>
<b>Grilled Farm Fresh Veggies Plus Portobellas</b>	<b>\$9.99</b>

## IN THE BUN 6

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<b>Killer Cheese Burger*</b>	<b>\$10.99</b>
Swiss cheese, Russian dressing, iceberg lettuce, tomatoes	
<b>Fat Jack Burger*</b>	<b>\$10.99</b>
hickory sauce, cheddar cheese, bacon, onion, dill pickles, jalapeño mayonnaise	
<b>Green Chile Cheese Burger*</b>	<b>\$10.99</b>
green chiles, Jack cheese, dill pickles, jalapeño mayonnaise	
<b>Sloppy Jack</b>	<b>\$10.99</b>
ground short rib, dill pickles, jalapeño, mayonnaise, buttermilk fried onion rings	
<b>Gerald's Hippy Turkey Burger</b>	<b>\$10.99</b>
whole wheat bun with arugula, bacon, swiss cheese, russian dressing, and tomatoes	
<b>Grilled Veggie Sandwich</b>	<b>\$9.99</b>
whole wheat bun, grilled portobella, zucchini Swiss cheese, tomatoes, Russian dressing	

## MARGARITAS 12

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<b>House Frozen Margarita</b>	<b>\$7.00</b>
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<b>Jack's Signature House Rocks</b>	<b>\$7.00</b>
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Lunazul 100% Agave Silver Tequila, Leroux Triple Sec, fresh lime	
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<b>Flavored Frozen Margarita</b>	<b>\$7.50</b>
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Strawberry, Mango, Blueberry-Pomegranate	
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<b>Ruta Rita</b>	<b>\$7.50</b>
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Our House Frozen, floater of Ruta 22 Malbec	
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<b>Austin Rita</b>	<b>\$7.50</b>
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Z Reposado Tequila, Paula's Texas Orange, fresh lime	
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<b>Pomegranate Sage Rita</b>	<b>\$8.00</b>
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1800 Silver Tequila, Cointreau, pomegranate juice, fresh sage	
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<b>Tom's Favorite</b>	<b>\$8.50</b>
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Herradura Silver Tequila, Cointreau, fresh lime	
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<b>Agave "Skinny" Cocktail</b>	<b>\$9.00</b>
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Republic Reposado Tequila, fresh squeezed lime juice, organic agave nectar	
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<b>Cucumber Jalapeño Rita</b>	<b>\$9.00</b>
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Ambhar Reposado Tequila, elderflower liqueur, muddled cucumber, fresh jalapeños, simple syrup, fresh lime	
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<b>Mango-Habanero Rita</b>	<b>\$9.00</b>
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Dulce Vida Organic Reposado, Paula's Texas Orange, habanero syrup, mango puree, fresh lime, Halo del Santo rim	
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<b>Ancho in the Morning</b>	<b>\$9.50</b>
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Patrón Silver, Ancho Chile Liqueur, fresh squeezed OJ, fresh squeezed lime	
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<b>Jack's Mexican Martini</b>	<b>\$9.50</b>
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Hornitos Reposado, Cointreau, olive juice, fresh lime, served shaker style	
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## HOMEGROWN FAVORITES 6

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<b>Moscow Mule</b>	<b>\$7.50</b>
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Dripping Springs Vodka, Maine Root Ginger Brew, fresh squeezed lime	
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<b>Tito's Sage &amp; Grapefruit Splash</b>	<b>\$7.50</b>
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Tito's Handmade Vodka, elderflower liqueur, simple syrup, muddled fresh sage, fresh grapefruit	
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<b>360 Twisted Tea</b>	<b>\$7.50</b>
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Enchanted Rock Peach Vodka, Paula's Texas Lemon, prickly pear, mint, fresh brewed tea	
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<b>Pomegranate and Basil Martini</b>	<b>\$8.00</b>
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Deep Eddy Lemon Vodka, pomegranate juice, fresh basil	
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<b>Round Rock Bee Keeper</b>	<b>\$8.00</b>
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Rebecca Creek Whiskey, Luxardo Maraschino Liqueur, Round Rock honey-fig syrup, baked apple bitters	
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## Deep Eddy Grapefruit Cooler

\$8.00

Deep Eddy Grapefruit Vodka, elderflower liqueur, prickly pear juice, fresh squeezed grapefruit juice, fresh lime, agave nectar, soda

## SIPPIN' SAUCE 5

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### Cruzan Black Cherry Mojito

\$7.50

Cruzan Black Cherry Rum, muddled black cherries, fresh lime, mint, soda

### Prickly Pear Mojito

\$7.50

Veev Açai Spirit, mint, muddled lime, fresh prickly pear juice, soda

### Texas Sling

\$8.00

Austin Reserve Gin, Paula's Texas Orange, Cherry Heering, pineapple juice, fresh lime, house-made grenadine, Angostura

### Red Handed Smash n' Grab

\$8.00

Red Handed Bourbon, Barrow's Ginger Liqueur, simple syrup, muddled orange, splash soda, Chinese bitters

### Eagle Rare Manhattan

\$10.50

Eagle Rare 10 Year Bourbon, Carpano Antica, sweet vermouth, Angostura bitters, Luxardo Maraschino cherry

## TEXAS ON TAP 6

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### Circle Alibi Blonde

Circle Brewery

### Thirsty Goat Amber

Thirsty Planet Brewery

### Stash I.P.A.

Independence Brewery

### (512) Pecan Porter

512 Brewery

### Live Oak Hefeweizen

Live Oak Brewery

### Seasonal Draft

various local breweries

## TEXAS 6

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### Austin Beerworks Pearl-Snap

### Hops & Grain "Zoe"

### Fireman's 4

### Lone Star

### Shiner Bock

## Austin Eastciders Dry Cider

### DOMESTIC <sup>6</sup>

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**Blue Moon**

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**Bud Light**

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**Coors Light**

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**Michelob Ultra**

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**Miller Lite**

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**Omission Pale Ale**

Gluten Free

### IMPORTS <sup>4</sup>

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**Corona Light**

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**Dos Equis Lager**

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**Stella Artois**

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**St. Pauli Girl N/A**

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