
COCKTAILS

MILLENIUM TWIST 12.00
Vodka, Aperol, orange juice, strawberry pulp, Cava

YATE PRINCESS 12.00
Gin Bombay bramble, elderflower cordial, crème de mûre, pineapple juice, lemon juice

HUBBA BUBBA 12.00
Vodka bubblegum, strawberry pulp, lemon juice, cherry bitter, soda

WHO'S COCO WHO 12.00
Morgan spiced rum, Amaretto Disaronno, passion fruit and coconut pulp, angostura bitter, cream topping

MANGOLYCHEE 12.00
Tequila Gold, passion fruit and mango pulp, lytchee cordial, lemon juice, fresh passion fruit

J&S LAZY AFTERNOON 12.00
Havana 3, coconut mangaroca, rhubarb cordial, passion fruit pulp, pineapple juice, lemon juice, fresh strawberry

JACKS SMOKE MULE 12.00
Mezcal, bourbon whiskey, ginger cordial, lemon juice, Angostura bitters, ginger beer top

MADAM BUBBLEGUM 12.00
Amaretto Disaronno, Vodka, raspberry puree, fresh raspberry, cranberry juice, cream topping

BUFFALO BILL 12.00
Bourbon whiskey, Martini ambrato, cucumber cordial, fresh mint, lemon juice, egg white, angostura bitter

JACKS RASPBERRY DAIQUIRI 12.00
White rum, raspberry pulp, lemon juice, grapefruit bitter

NON ALCOHOLIC COCKTAILS

VIRGIN COLADA 9.50
Pineapple juice, coconut pulp, fresh pineapple, cream

FINAL OVERTAKING 9.50
Mango, blood orange pulp, pineapple and lemon juice

NOJITO 9.50
Fresh lime, apple juice, sugar, fresh mint



Yate Princess



Mangolychee



Jacks Smoke Mule

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 5.75
HEINEKEN 5.75
MAGNERS 6.00

VAT INCLUDED

STARTERS

SMOKED WINGS (S)(GF) 11.00

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

CAJUN FISH TACOS (S) 12.50

Charred corn, pico de gallo, avocado, cilantro, citrus sour cream

DYNAMITE CRISPY PRAWN COCKTAIL (S) 14.75

Smoked chilli Thousand Island dressing, avocado, baby spinach

ROASTED RED PEPPER HUMMUS (VG) 7.75

Herbed flatbread

SMOKIN´ SKINS (GF) 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

SMOKED CHICKEN NACHOS (S)(GF) 11.00

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

BBQ BEEF NACHOS (S)(GF) 11.00

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

SMOKEHOUSE CHICKEN POPPERS (S) 9.95

Mozzarella, cream cheese, jalapeño jam dip

QUESADILLAS (S) 11.00

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

Choose from:

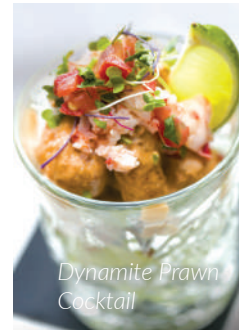
Smoked chicken, BBQ Beef or Creole Prawn



Jacks Combo Platter



Fish tacos



Dynamite Prawn Cocktail

GREAT TO SHARE

CLASSIC COMBO PLATTER (S) 21.00

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) 17.50

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**

SMOKED DUCK, ORANGE & WATERCRESS (GF)(N) 17.00

Sweet potato wedges, mixed leaves, baby shoots, pomegranate, toasted peanuts, cranberry dressing

GRILLED GOAT'S CHEESE SALAD (V)(GF)(N) 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

FAJITA SALAD (GF)(S)

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

- Cajun Chicken **17.50**
- Cajun Prawn **18.75**





**JACKS SMOKEHOUSE
BURGER (S) 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, SKINNY FRIES.
BURGERS COOKED MEDIUM-WELL UNLESS OTHERWISE REQUESTED

STRAIGHT UP 14.00
Pure and simple!

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 (S) 18.25
Angus burger topped with smoked bacon, Jack cheddar, jalapeños, bbq sauce, crispy onions

THE ROYAL SMOKEHOUSE (S) 21.50
Pure Wagyu (shorthorn Japanese breed beef), Sriracha butter, Swiss cheese, truffled chilli parmesan fries, side of black truffle mayo

CAJUN CHICKEN BREAST BURGER (S) 15.00
Sliced tomato, cucumber, mint yoghurt

SOUTHERN FRIED CHICKEN BURGER 15.50
Romaine lettuce, ranch dressing

BEAN ME UP BURGER (V) 14.50
Homemade five bean burger, cheddar, smoked chilli mayo, jalapeño jelly



BLACK AND BLUE (S) 17.50
100% Black Angus beef, blackened Cajun rub, blue cheese, red onion marmalade

COMBO SLIDERS - 3 MINI BURGERS 17.50
Pulled pork, cheeseburger and southern fried chicken

(GF) All burgers can be served gluten free



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 (S) 16.50
Double cheese, smoked chilli ketchup, coleslaw

VAT INCLUDED

SWAP SKINNY FRIES FOR SWEET POTATO FRIES (€1.50) SUPPLEMENT

MAINS

**SLOW BRAISED
BEEF SHORT RIB (GF) 26.00**
Buttered spring onion mash, smoked shallot gravy

**SMOKEHOUSE BBQ
RIBS (GF) 21.50**
Jacks classic fall off the bone ribs, coleslaw, skinny fries, coated with our special BBQ sauce

**SMOKEHOUSE
SELECTOR (GF) 27.75**
Buffalo wings, BBQ ribs, New York striploin (150gr), fries, corn and coleslaw

**JAMAICAN JERK
CHICKEN CURRY (S) (GF) 17.50**
Jerk spiced curry, steamed rice and beans, smoked mango relish

SIZZLING FAJITAS 21.00
Roast peppers and onions, black pepper and lemon butter
Choose from:
Chicken, beef, shrimp or combo

CHUNKY CHILLI (S) (GF) 17.50
Slow smoked beef chunks, topped with Jack cheese and corn chips, rice and beans

**BREADED SHRIMP
BASKET 18.50**
Skinny fries, jalapeño tartare

**TERIYAKI CHICKEN
BREAST (GF) 18.00**
Steamed sticky rice, grilled broccolini, black sesame

CREOLE COD (S)(GF) 18.00
Cajun seasoned cod fillet, mashed potatoes, broccolini



Smokehouse BBQ Ribs

VAT INCLUDED

GRILL

- LONGHORN 28 DAY DRY-AGED NEW YORK STRIP LOIN (GF)** **29.50**
300g · Side of your choice
- PRIME IRISH FILLET STEAK (GF)** **33.00**
280g · Side of your choice
- JACKS 40 DAY DRY-AGED GALICIAN TOMAHAWK STEAK FOR TWO (GF)** **76.00**
Bone on rib steak 1200g
Choose any two sides + two sauces
- ARGENTINIAN RIB EYE STEAK (GF)** **31.00**
300g · Side of your choice



Jacks 40 Day Dry-Aged Galician Tomahawk Steak

- HALF BONELESS CHICKEN (GF)** **18.50**
Grilled, marinated with garlic and lemon · Side of your choice
- CHARGRILLED LAMB RACK (GF)** **34.50**
Buttered mash, green beans, maple and mint gravy

Choice of sauce:

Jalapeño and parsley béarnaise sauce
or Peppercorn sauce or Smoked shallot
gravy or Smoked chillichurri sauce



SIDES

- CHARRED CORN ON THE COB** **4.95**
- GREEN BEANS** **4.95**
- COLESLAW** **4.95**
- ONION RINGS** **4.95**
- SKINNY 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 (V) 9.75

Plum tomato sauce, mozzarella, fresh basil

AMERICAN HOT (S) 14.00

Mozzarella, double pepperoni, sliced jalapeños and smoked chilli

SLOPPY JOES (S) 15.25

Smoked chilli beef, habanero cheddar, tomato sauce, basil

CAJUN PRAWN 16.50

White onion, cherry tomatoes, wild rocket

BBQ CHICKEN 15.50

Plum tomato sauce, mozzarella, fresh basil

FOUR CHEESE AND CAMELISED ONION (V) 14.00

Mozzarella, gorgonzola, chilli cheddar and goat's cheese

PIZZA TONNO 15.50

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



Pizza Tonno

*Happiness is
a slice of pizza!*

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



DESSERTS

KEY LIME PIE 8.50
Smoked vanilla cream

OREO AND PEANUT BUTTER CHEESECAKE 8.50

MALTESER TIRAMISU 8.50
Layered with mascarpone cream and caramel liqueur

AMERICAN WAFFLE 8.50
Fresh blueberries, salted caramel ice cream, maple syrup

WARM CHOCOLATE BROWNIE (GF) 8.50
Vanilla ice cream, smoked chocolate sauce

SPECIALITY ICE CREAMS & SORBETS (GF) 7.50
3 scoops - choose from: chocolate, vanilla, strawberry, white chocolate, mint choc chip, or salted caramel
Lemon or raspberry sorbet



Key Lime Pie

CHOCOLATE FUDGE CAKE 8.50
White chocolate ice cream, salted caramel sauce

MILKSHAKES

CHOCOLATE, VANILLA, STRAWBERRY, MINT CHOC CHIP, WHITE CHOCOLATE, SALTED CARAMEL 7.50

KIDS MENU

Kids under 12 years only. Adults supplement 6.00

GRILLED CHICKEN BREAST 9.50
Fries

MINI CHEESE BURGERS 9.50
Fries

TEMPURA PRAWNS 9.50
Egg fried rice, soy sauce dip

SAUSAGE, MASH & GRAVY 9.50

CHICKEN MAC N' CHEESE 9.50

GIANT FISH FINGER 9.50
Fries, baked beans

HOT DOG 9.50
Fries

KIDS NEW YORK STRIPLOIN (150gr) 15.50
Fries and corn

KIDS MARGHERITA OR BBQ CHICKEN PIZZA 9.50





WINE LIST

RED WINES

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

ROSE WINE

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

WHITE WINES

 YLLERA 5.75/21.00 Sauvignon Blanc · T.Castilla	
VIÑA SOL 20.50 Parellada · Penedès · Half bottle 12.00	
 PINOT GRIGIO 6.00/24.00 Pinot Grigio · Italy	
 MARQUES DE RISCAL 6.25/25.00 Verdejo · Rueda	
JOSE PARIENTE 30.00 Verdejo · Rueda	
 MAR DE FRADES 5.75/39.75 Albariño · Rias Baixas	
WENTE MORNING FOG 37.00 Chardonnay · California, EE.UU.	
MENADE <small>ORGANICO</small> 38.00 Sauvignon Blanc · Rueda	
BUBBLY	
 PROSECCO 5.75/24.00	
MOËT & CHANDON 99.00	
MOËT & CHANDON ICE 130.00	

VAT INCLUDED