

# JERK SHACK

## CARIBBEAN BARBECUE

2610 N HALSTED, CHICAGO, IL 60614

(773) 770-3511 • JERKSHACKBBQ.COM

DELIVERY AVAILABLE THROUGH GRUBHUB & UBEREATS

### SHAREABLES

#### BOSTON BAY JERK WINGS

Imported Jamaican pimento wood smoked jumbo wings marinated in house made jerk. **\$10**

#### COCONUT SHRIMP

Crunchy jumbo shrimp hand dipped in flaky coconut batter, served with Island slaw & sweet chili sauce. **\$11**

#### CARIBBEAN SALSA & CHIPS

Plump diced tomatoes, sweet pineapple, spicy jalapeño, mango, & corn with premium tortilla chips. **\$8**

#### BBQ SMOKED BEEF BRISKET SLIDERS

Dry rubbed, prepared low & slow, finished with our Caribbean BBQ sauce. Served on fresh Hawaiian rolls. Topped with Island slaw. Served with crispy fries. **\$14**

#### FESTIVAL CORNBREAD FRITTERS

Sweet & crisp traditional Jamaican corn bread fritters. **\$5**

#### ORIGINAL JERK SHACK MAC N' CHEESE

Campanelle pasta baked in our signature sweet five- cheese sauce, topped with crispy, tender burnt ends. **\$14**

#### JERK NACHOS

Premium tortilla chips, melted Monterey Jack cheese, fresh Caribbean salsa, black beans, diced avocado, & scotch bonnet aioli sauce. **\$12**  
Add Diced Jerk Chicken \$3. Chopped Brisket **\$5**.

### DESSERT

#### HOT FUDGE CHOCOLATE CHIP COOKIE SUNDAE

Fresh baked chocolate chip cookie topped with creamy vanilla bean ice cream, shredded coconut, creamy hot fudge. **\$8**

#### REGGAE CAPITAL USA CHEESECAKE

Chicago-style cheesecake with dark rum caramel sauce & sweet caramelized plantains. **\$7**

### SIDES

Fried Plantains \$5

Festival Cornbread Fritters \$5

Crispy French Fries \$4

Mac N' Cheese \$5

Coconut Rice & Peas \$4

Island Slaw \$4

Sautéed Cabbage \$3

### MAINS

#### JERK BOWL

Freshly prepared chopped jerk chicken with warm coconut rice, black beans, sliced avocado, cilantro, & fresh Caribbean salsa. **\$13**

#### OUR FAMOUS JERK CHICKEN DINNER

Imported Jamaican pimento wood smoked chicken in our house made jerk marinade. Served with coconut rice & peas, braised cabbage, & sweet plantains. **\$16**

#### SMOKED CARIBBEAN BBQ BEEF BRISKET DINNER

Dry rubbed, prepared low & slow, finished with our Caribbean BBQ sauce. Served with coconut rice & peas, braised cabbage, sweet plantains. **\$19**

#### CARIBBEAN RAINBOW SALAD

Diced jicama, avocado, grilled pineapple, cilantro, lettuce, cucumber, red onion, tomato, & caramelized plantains tossed in our house made honey lime dressing. **\$13**

Add: Diced Jerk Chicken \$3. Sautéed Shrimp \$4.  
Chopped Brisket \$5.

#### RASTA PASTA

Linguine tossed with coconut cashew pesto, seasonal vegetables, & grated Romano cheese. **\$13**

Add: Diced Jerk Chicken \$3. Sautéed Shrimp \$4.  
Chopped Brisket \$5.

#### FISH & CHIPS

Red Stripe beer-battered fresh cod, Island slaw, scotch bonnet aioli sauce. Served with crispy fries. **\$14**

#### OXTAIL

UPON AVAILABILITY. Caribbean-style braised oxtail, coconut rice & peas, white corn tortilla strips. **\$21**

### HANDHELD

#### BBQ JERK BURGER

8oz premium beef patty with our signature dry rub topped with melted cheese, crispy onion strings & Caribbean BBQ sauce on a fresh brioche bun. With crispy fries. **\$14**

#### JERK WRAP

Chopped jerk chicken, grilled onion, red pepper, Monterey Jack cheese, lettuce, tomato & scotch bonnet aioli, wrapped in a warm flour tortilla. With crispy fries. **\$12**

#### SMOKED CARIBBEAN BBQ BEEF BRISKET SANDWICH

Dry rubbed & prepared low & slow, finished with our Caribbean BBQ sauce, on a fresh ciabatta roll. With crispy fries. **\$15**

#### BBQ JERK CHICKEN SANDWICH

House made jerk marinated boneless thigh finished on the grill with our Caribbean BBQ sauce topped with melted cheese, grilled pineapple, lettuce & tomato served on a fresh brioche bun. With crispy fries. **\$13**

### **BOSTON BAY JERK WINGS**

Imported Jamaican pimento wood smoked jumbo wings marinated in house made jerk. **\$10**

### **COCONUT SHRIMP**

Crunchy jumbo shrimp hand dipped in flaky coconut batter, served with Island slaw & sweet chili sauce. **\$11**

### **BBQ JERK BURGER**

8oz premium beef patty with our signature dry rub topped with melted cheese, crispy onion strings & Caribbean BBQ sauce on a fresh brioche bun. With crispy fries. **\$14**

### **BBQ SMOKED BEEF BRISKET SANDWICH**

Dry rubbed, prepared low & slow, finished with our Caribbean BBQ sauce. Served on a fresh ciabatta roll with Island Slaw & crispy fries. **\$15**

### **BBQ JERK CHICKEN SANDWICH**

House made jerk marinated boneless chicken thigh finished on the grill with our Caribbean BBQ sauce, melted cheese, grilled pineapple, lettuce, tomato on a fresh brioche bun. Served with crispy fries. **\$13**

### **FISH & CHIPS**

Red Stripe beer-battered fresh cod, Island slaw, scotch bonnet aioli sauce. Served with crispy fries. **\$14**

### **SIDES**

#### **CARIBBEAN SALSA & CHIPS**

Plump diced tomatoes, sweet pineapple, spicy jalapeño, mango, & corn with premium tortilla chips. **\$8**

#### **FESTIVAL CORNBREAD FRITTERS**

Sweet & crisp traditional Jamaican corn bread fritters. **\$5**

#### **BASKET OF FRIES**

Crispy French Fries. **\$5**



the REGGAE CAPITAL OF AMERICA • GREAT CARIBBEAN CUISINE

# WILD HARE



DRINK MENU

## SIGNATURE COCKTAILS

### FAMOUS WILD HARE RUM PUNCH

Secret recipe with proven results.  
Stir it up! **\$10/14**

### PYRAT TEA

Pyrat XO reserve rum, iced tea,  
peach schnapps, simple syrup,  
fresh lemon juice **\$14**

### CAPTAIN'S GROG

Captain Morgan Spiced Rum, crème de  
banana, orange juice, pineapple juice,  
splash of grenadine **\$12**

### PAIN KILLER

Myer's Original Dark Rum, crème de  
coconut, pineapple & orange juice,  
sprinkle of nutmeg **\$14**

### RAGGA MULE

Blackwell Black Gold Fine Jamaican  
Rum, ginger beer, pineapple juice, fresh  
lime juice, simple syrup **\$12**

## ICE COLD BEER

Red Stripe	<b>\$6</b>
Guinness	<b>\$6</b>
Heineken	<b>\$6</b>
Stella Artois	<b>\$6</b>
Corona	<b>\$6</b>
Modelo	<b>\$6</b>
Bells Two Hearted Ale	<b>\$6</b>
Lagunitas IPA	<b>\$6</b>
Lagunitas Little Sumpin'	<b>\$6</b>
Goose Island 312	<b>\$6</b>
Budweiser	<b>\$5</b>
Bud Light	<b>\$5</b>
Coors Light	<b>\$5</b>
Miller Lite	<b>\$5</b>
Pabst Blue Ribbon 16oz	<b>\$5</b>

## OTHER BEVERAGES

Angry Orchard Cider	<b>\$6</b>
White Claw (Assorted)	<b>\$6</b>

### CONSCIOUS PARTY PALOMA

Don Julio Silver Tequila, grapefruit juice,  
fresh lime juice, agave nectar, splash of  
soda over ice **\$14**

### KAYARITA

Espolon Blanco Tequila, blue curacao,  
simple syrup, fresh lime juice **\$14**

### PRESSURE DROP

Grey Goose Vodka, Patron Citronge,  
fresh lemon, splash of cranberry **\$14**

### THE COOL RULER

Grey Goose Vodka, peach schnapps,  
pineapple juice, cranberry juice **\$14**

### MONTEGO MANHATTAN

Crown Royal Rye, sweet vermouth,  
spiced brown sugar, dash of bitters,  
maraschino cherry garnish **\$14**

### NATTY OLD FASHIONED

Makers Mark Kentucky Straight  
Bourbon, simple syrup, dash of bitters,  
nutmeg, cherry & orange garnish **\$14**

## WINE

### BUBBLES

Segura Viudas Brut, Spain **\$9**  
Alexa Prosecco Rose, Italy **\$9**

### WHITE WINE

#### *Pinot Grigio*

Due Torri, Italy **\$10/35**

#### *Chardonnay*

Black's Station, California **\$10/35**

*House White* **\$8/28**

### RED WINE

#### *Cabernet Sauvignon*

Matthew Fritz, California **\$12/40**

*House Red Blend* **\$8/28**

### ROSÉ

La Vieille Ferme France **\$10/35**