

STARTERS

Trash Can Nachos

house cut chips, ranch beans, pepper jack cream sauce, cheddar cream sauce, guacamole, sour cream, pico de gallo 14
tri-tip +6 / carnitas or chicken +5

Classic Wings

bone-in: breaded, house-made bbq, classic franks, or honey habanero 14

Pretzels & Cheese

soft baked pretzels, pepperjack cream sauce 13

Calamari

breaded and fried calamari strips served with house-made cocktail & tartar sauce 15

Garlic Herb Fries

fries tossed with sage and garlic, infused rosemary oil, parmesan cheese 9

Filthy Fries

fries smothered in our pepper jack cream sauce, fried sage, rosemary, diced bacon and pepperoncini 13

Ahi Poke Bowl

marinated diced sushi grade tuna, white rice, cucumber wasabi, edamame, grape tomatoes, cucumber, sriracha mayo, avocado, sesame seeds, seaweed 18

Onion Rings

crispy onion rings served with ranch dressing 10

Potato Wedges

fried potato wedges, cheddar cream sauce, diced bacon, green onions, sour cream 9

Alphie Fries

side winder fries, cheddar cream sauce, bbq pulled pork, chipotle aioli 14

Smoked Chicken Tortilla Soup

cup 7 / bowl 10

Chili

cup 8 / bowl 11



TACOS

Jack's Tacos

choice of smoked tri-tip / chicken / carnitas, house made tomatillo salsa, cotija cheese, fresno chili peppers, pickled onions, fresh cilantro 14

Grilled Cod Tacos

grilled cod, cilantro lime crema, pickled onions, avocado, fresh cilantro 14 / sub grilled salmon +4

Chipotle Mushroom Tacos

sautéed cremini and button mushrooms, sautéed spinach, grape tomatoes, vegan chipotle aioli, pickled onions 13

Cajun Shrimp Tacos

cajun shrimp, coleslaw, avocado, carrot slaw, cilantro lime crema, fresh cilantro 15



Seared Ahi Tostadas

seared sushi grade tuna, crispy wontons, asian slaw, cucumber, avocado, seaweed, sriracha mayo, sesame seeds 18

FISH + CHIPS

house breaded cod, served with fries, coleslaw, and house-made tartar sauce 18

ENTRÉE SALADS

Asian Chicken Salad

mixed greens, pulled smoked chicken, shredded carrots, mandarin oranges, red cabbage, fresh cilantro, sliced almonds, crispy wontons, ginger sesame dressing 17

Tri-Tip Salad

mixed greens, smoked tri-tip, red onions, hard-boiled egg, roasted corn, grape tomatoes, tortilla strips, blue cheese crumbles, house-made bbq sauce, cilantro ranch dressing 18

Salmon Salad

mixed greens, grilled salmon, grape tomatoes, roasted corn, edamame, sliced almonds, avocado, sesame seeds, soy wasabi vinaigrette 19

Taco Salad

mixed greens, shredded cheddar and jack cheese, ranch beans, sour cream, pico de gallo, avocado, ranch dressing, tortilla bowl 16
tri-tip +6 / carnitas or chicken +5

Sesame Crusted Ahi Salad

mixed greens, seared sushi grade tuna, pickled onions, edamame, grape tomatoes, sliced cucumber, seaweed, soy wasabi vinaigrette 22

Classic Chicken Caesar Salad

pulled smoked chicken, chopped romaine, creamy caesar dressing, shredded parmesan, croutons 18

Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

*We are not a gluten free facility / 20% gratuity will be added to parties of 6+ / corkage fee 15 / burger & salad split 4 / entrée split 6 / extra plate NO charge

BURGERS AND SANDWICHES •••••

served with fries, ranch beans, or house coleslaw
upgrade: sweet potato fries 2, side winders 3, onion rings 3,
garlic fries 3, filthy fries 4, alpie fries 5, soup or salad 1.5

Classic Burger

ground chuck, melted cheddar, green leaf lettuce, sliced tomatoes, red onion, garlic aioli, brioche bun 16

BBQ Burger

ground chuck, melted jack, onion rings, thick sliced bacon, house-made bbq sauce, garlic aioli, brioche bun 17

The Ribeye Burger

house ground ribeye blend, fried egg, thick sliced bacon, grilled jalapeño, sliced tomatoes, melted swiss cheese, garlic aioli, brioche bun 22

Chili Cheeseburger

served open-faced with ground chuck, chili, diced onions, and mixed cheese on a brioche bun 17

Marmalade Beyond Burger

vegan beyond patty, vegan cheese, orange marmalade, pickled onions, sliced tomatoes, alfalfa sprouts, vegan chipotle aioli, gluten-free bun 16

SPINACH WRAP

choice of smoked tri-tip/carnitas/chicken wrapped in a spinach flour tortilla with fresh spinach, grape tomatoes, house-made bbq sauce, shredded cheddar & jack cheese, cilantro ranch, and fresh cilantro
16/sub shrimp +3

Tri-Tip Sandwich

a stack of our house smoked tri-tip with house-made bbq sauce on a toasted hoagie 16

French Dip

a simple classic with house smoked beef, melted swiss cheese on a toasted hoagie, served with creamy horse radish sauce on the side and au jus 16

Classic Reuben

sliced corned beef, swiss cheese, sauerkraut, 1000 island dressing on grilled rye 16

Pulled Pork Sandwich

pulled pork, house-made bbq sauce, house coleslaw, pickled onions on a toasted hoagie 15

Chicken BLT

grilled chicken breast, thick sliced bacon, melted jack cheese, green leaf lettuce, sliced tomatoes, chipotle aioli on toasted sourdough 17

Philly Cheese Steak

thin slices of our house smoked tri-tip, smothered with grilled onions, mushrooms, bell peppers, and melted pepper jack cheese on a grilled hoagie 17

Big Chief's Prime Rib Sandwich

thick slice of prime rib, melted swiss cheese, grilled onions, and chipotle aioli on a grilled hoagie, au jus 22

FROM THE SMOKER •••••

served with garlic mashed potatoes and gravy, house coleslaw, and cheesy garlic bread / available after 4:30pm

Tri-Tip Dinner 26

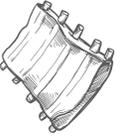
8oz of hand sliced tri-tip

Baby Back Ribs 30 half rack / 38 whole rack

house smoked ribs smothered with bbq sauce

Roasted Chicken 24

half a juicy tender chicken smothered with bbq sauce



SUPPER •••••

available after 4:30pm

Butter Basted Rib Eye

a charbroiled 14oz choice cut rib eye, topped with melted garlic parsley butter, garlic mashed potatoes, fresh seasonal vegetables 38

Cherry Chipotle Glazed Salmon

wild caught salmon fillet topped with cherry chipotle glaze, served with garlic orzo tossed with broccoli, green beans, grape tomatoes, and asparagus 26

Meatloaf

house-made meatloaf, brown gravy with sautéed spinach, and garlic mashed potatoes with gravy 23

Fettuccine Chicken Beurre Blanc

fettuccine pasta, asparagus, grape tomatoes, fresh basil, beurre blanc sauce, smoked pulled chicken, and cheesy garlic bread 24

Cajun Shrimp Alfredo

sautéed prawns, fettuccine pasta, cajun cream sauce, roasted bell peppers, roasted corn, grape tomatoes, parmesan cheese, and cheesy garlic bread 24

Spinach Tomato Tortellini

spinach cream sauce, sundried tomatoes, fresh spinach, parmesan cheese, and cheesy garlic bread 24

TAKE-OUT

"Let us do the cookin' for you!"

Served with a pint of ranch beans, a pint of our house coleslaw, and cheesy garlic bread

Whole smoked tri-tip 50

Whole smoked chicken 34

Full rack of baby back ribs 45

THE BACKYARD BBQ BUNDLE

Whole chicken, half a tri-tip, full rack of ribs, quart of beans, quart of our house coleslaw, cheesy garlic bread and a large garden salad **99**

order online or call ahead
jackstempletongrill.com / 805-434-5500

WINES BY THE GLASS

- Robert Hall Sauv Blanc** paso robles, ca 12
- J Dusi Pinot Grigio** paso robles, ca 11
- Broadside Chardonnay** paso robles, ca 10
- Onx Rose** templeton, ca 11
- J Lohr Pinot Noir** paso robles, ca 12
- Broadside Cab** paso robles, ca 10
- Brochelle Zinfandel** paso robles, ca 12
- Troublemaker** paso robles, ca 13

DRAFT BEER 16oz/22oz

Ask about our rotating drafts!

- Coors Light** 6 / 8
4.2% ABV, 10 IBU, Lager
- Modelo Especial** 7 / 9.5
4.5 ABV, 18 IBU, Lager
- Firestone 805** 7 / 9.5
4.7% ABV, 20 IBU, Blonde Ale
- Central Coast Monterey St.** 7 / 9.5
5.5% ABV, No IBU, Pale Ale
- Fig Mt. Danish Red** 7 / 9.5
5.5% ABV, 23 IBU, Red Lager
- Barrelhouse Juicy IPA** 7 / 9.5
6.5 ABV, 20 IBU, IPA
- Barrelhouse Big Sur** 8.5 / 11.5
9.3% ABV, 95 IBU, Double IPA
- Seasonal Cider** MP
(Ask about our seasonal cider on tap!)



BOTTLED BEER

- Coors Original** 5
5% ABV, 15 IBU, Lager
- Bud Light** 5
4.2% ABV, 6 IBU, Light Lager
- Budweiser** 5
5% ABV, 12 IBU, Lager
- Michelob ULTRA** 5
4.2% ABV, 10 IBU, Lager
- Firestone DBA** 5
5% ABV, 30 IBU, Double-Barrel Ale
- Modelo Negra** 6
5.4% ABV, 16 IBU, Lager
- Victoria** 5
4% ABV, No IBU, Lager
- Corona** 5
4.6 ABV, 19 IBU, Lager
- Beck's NA** 5
0% ABV, No IBU, Non-Alcoholic
- White Claw Mango** 5
5% ABV, No IBU, Hard Seltzer



OLD FASHIONEDS

Bartender's Old Fashioned

Maker's Mark bourbon, fernet branca, angostura bitters, orange bitters, simple syrup, large rock, bucket 13

The Sazerak

bulleit rye, peychaud's bitters, simple syrup, absinthe rinse, large rock, bucket 13



Peanut Butter Old Fashioned

skrewball peanut butter whiskey, rittenhouse rye whiskey, chocolate bitters, orange bitters, house-made demerara, large rock, bucket 13

Chocolate Cold Brew Old Fashioned

jameson cold brew irish whiskey, orange bitters, chocolate bitters, house-made demerara, large rock, bucket 13

HAPPY HOUR

monday-friday 3-5pm

\$2 off beer / wine / starters / cocktails

SPECIALITY COCKTAILS

Red Rum

malibu coconut rum, pineapple juice, triple sec, fresh squeezed lime juice, red wine, coupe 13

Main Street Margarita

hornitos silver, triple sec, agave, fresh lime juice, house sweet and sour, salt rim, pint 13

Penny Farthing

hendricks gin, aperol, fresh squeezed lemon juice, tonic, tall 12

Lavender Cosmo

tito's vodka, house-made lavender simple syrup, fresh squeezed lime juice, up 12

Blackberry Bourbon Smash

buffalo trace bourbon, fresh blackberries, fresh squeezed lemon juice, orange blossom honey, fresh mint, ginger beer, sugar rim, bucket 13

Raspberry Lemon Drop

absolut citron vodka, house made raspberry simple syrup, fresh squeezed lemon juice, sugared rim, up 12

The Mezcal Paloma

los vecinos, hornitos silver, ruby red grapefruit juice, agave, fresh squeezed lime juice, soda water, salted rim, tall 12

Celtic Harp

jameson irish whiskey, st. germain elderflower liqueur, fresh squeezed lemon juice, fresh cucumber, large rock, bucket 13

Dirty Pickle Bloody Mary

new amsterdam gin, worcestershire sauce, pickle juice, house made bloody mary mix, pickle, bacon, salted rim, pint 12