



CACTUS JACK

S M O K E H O U S E

R I B S • S T E A K • S E A F O O D

Smoked to perfection



DANGER
GET IT
WINT



Chef

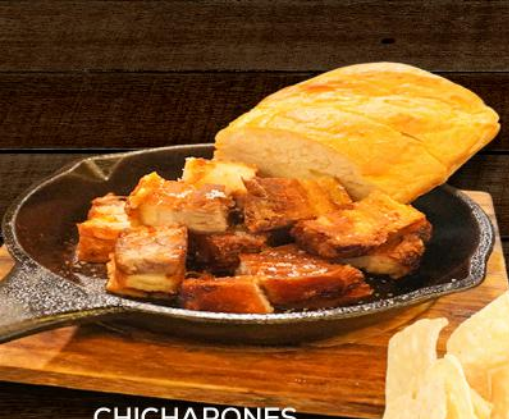
MEAT MASTER CHRIS ORONCE

A CHEF COMES HOME

Chris Oronce, a Kapampangan chef, has been to many key destinations throughout the world to present mouth watery delicacies.

He gained his culinary prowess at Le Cordon Blue Paris and was an instructor at Enderun Colleges, one of the premier culinary universities in the country.

As someone who has worked at renowned restaurants such as Bobby Flay's Mesa Grill in Las Vegas and as the Executive Chef at the famous Wolfgang Steakhouse, Chef Chris has mastered the art of serving up all the cuts and searing the world's favorite meat: steak! Chef Chris' love and knowledge of meat has earned him the well-deserved title of *Master of Meat*.



CHICHARONES



SALPICAO



QUESO FUNDIDO



MUSSELS & FRIES



CALAMARES FRITOS



CROQUETTES



KIELBASA



ROASTED PUMPKIN SOUP



GREEK SALAD



CREAM OF MUSHROOM SOUP




CEASAR SALAD

APPETIZER

CROQUETTES	P300
fried mashed potato bites with cheese paired with spicy mayo and tomato salsa	
 CALAMARES FRITOS	P285
deep fried breaded squid rings served with tartar sauce	
CHICHARONES	P380
crispy roasted pork belly paired with our homemade tangy dip	
KIELBASA	P580
grilled polish sausage served with jalapenos and dijon mustard	
MUSSELS AND FRIES	P480
steamed mussels, savory fries served with salsa verde	
 NACHOS OVERLOAD	P350
tortilla chips with melted cheese and savory toppings	
 QUESO FUNDIDO	P290
melted cheese, crostini and tortilla	
SALPICAO	P700
tender beef sauteed in olive oil, garlic and paprika	
CRISPY TOFU SISIG	P460
crispy fried tofu with vegetables and savory toppings	
TRUFFLE SAVORY FRIES	P280
savory fries tossed in truffle oil with parmesan cheese	
SAVORY FRIES OVERLOAD	P380

SALAD

 CAESAR SALAD	P250
romaine lettuce, parmesan cheese and croutons	
GREEK SALAD	P300
tomatoes, black olives, feta cheese and mesclun greens	

ADD-ONS

CHICKEN BREAST ^{100g}	P70
SMOKED BACON ^{100g}	P130

SOUP

ROASTED PUMPKIN SOUP	P130
roasted pumpkin, onion, cream, coconut milk, butter with spices	
CREAM OF MUSHROOM SOUP	P130
mixed fresh mushroom topped with roasted button mushroom	



Prices are subject to change without prior notice
All prices are subject to 10% service charge.





FRIED CHICKEN



PAELLA MIXTA



SEARED SALMON STEAK



GRILLED PRAWNS



GRILLED POMPANO



CRISPY CHICKEN WAFFLE

CACTUS JACK

CLASSICS

FRIED CHICKEN

coated with seasoned spices served with gravy

HALF.....	P680
WHOLE.....	P980



PAELLA MIXTA

prawns, squid, black mussels, chicken, chorizo, marinara sauce served with garlic aioli and arugula

SMALL.....	P880
MEDIUM.....	P1,320

CRISPY CHICKEN WAFFLE..... P350

deep fried chicken thigh with mixed greens pickled and red cabbage served with maple syrup and spicy mayo



BUFFALO WINGS..... P375

old fashioned hot wings served with ranch dip and veggies stick



ROAST BEEF..... P550

served with mashed potato and gravy



GRILLED POMPANO ^{500g}..... P650

whole grilled pompano, tomatoes, feta cheese, black olives with hummus and tomato vinaigrette



GRILLED PRAWNS ^{6pcs}..... P690

tiger prawns paired with tomato salad, chimichurri sauce and arugula



FISH AND CHIPS ^{150g}..... P420

battered and deep fried white fish served with savory fries and tartar sauce

SEARED SALMON STEAK ^{300g}..... P750

salmon steak in lemon parsley sauce served with agua chile and lime arugula salad

BAKED SALMON ^{300g}..... P820

steamed baked fresh salmon with red onion mayo topped with furikake paired with house salad

NAKED BEEF BURRITO..... P320

seasoned beef and rice, shredded lettuce, fiesta salsa, and sour cream

DOUBLE PORK CHOP..... P550

served with buttered carrots, french beans and gravy



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★ ★ ★ STEAKS

	SURF AND TURF 450g angus beef topblade, tiger prawns	P1,550
	NEW YORK STRIP STEAK 450g CERTIFIED USDA BONE IN CHOICE served with carrots, german potatoes, broccoli, corn and gravy	P2,400
	T-BONE STEAK 700g CERTIFIED USDA BONE IN CHOICE served with carrots, german potatoes, broccoli, corn and gravy	P3,400
	PORTERHOUSE 900g CERTIFIED USDA BONE IN CHOICE served with carrots, german potatoes, broccoli, corn and gravy	P4,400
	RIBEYE CERTIFIED USDA BONE IN PRIME served with carrots, german potatoes, broccoli, corn and gravy	
	400g	P1,950
	600g	P2,950
	TOP BLADE CERTIFIED USDA BONE IN CHOICE served with carrots, german potatoes, broccoli, corn and gravy	
	250g	P860
	400g	P1,240



TOP BLADE



RIBEYE



PORTERHOUSE

RARE COOL RED CENTER	MEDIUM RARE WARM RED CENTER	MEDIUM HOT PINK CENTER	MEDIUM WELL SLIGHTLY PINK CENTER	WELL DONE COOKED
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SMOKED MEATS



SERVED WITH TEXAS TOAST, CORN ON COB,
MIXED VEGGIES AND SAVORY FRIES



BARBECUE BABY BACK RIBS

HALF RACK P780
FULL RACK P1,420

BARBECUE PULLED PORK SHOULDER ^{250g} P570

BARBECUE BEEF BRISKET ^{250g} P600

BARBECUE CHICKEN LEG QUARTER ^{2PCS} P560



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BOURBON GLAZED

NACHOS
OVERLOAD

BABY BACK RIBS

BACON
MAC & CHEESE



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BABY BACK RIBS P1,420
served with texas toast, mixed vegetables, corn on cob and savory fries

SMOKED BACON MAC AND CHEESE P350
topped with mixed cheese

SIZZLING CHICKEN STEAK P520
served with carrots, french beans and peppercorn sauce

CHICKEN WINGS P380
served with vegetables stick and ranch dip



KEBAB COMBINATION P520
served with angus beef top blade, chicken thigh fillet and smoked pork belly

SIZZLING DOUBLE PORK CHOPS P760
served with carrots and french beans with peppercorn sauce

SALMON STEAK P1080
sauteed garlic with capers, onions and cream

GAMBAS AL AJILLO P610
shrimp, garlic, olive oil and smoked paprika



JACK'S BOARD P2,480
calamari, bacon mac and cheese, chicken wings, baby back ribs, nachos overload, mixed vegetables and texas toast

MIXED
VEGETABLES

CALAMARI

SAVORY FRIES



CHICKEN WINGS



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MONSTER BOARD



WITH PITCHER OF ICED TEA
FOR EVERY MONSTER BOARD

GOOD FOR 4 TO 5 PAX



JACK'S RIBS & CHICKEN P2,480

baby back ribs, fried chicken, crispy calamari, pasta bolognese and steamed rice



PULUTAN BOARD P2,180

crispy calamari, sisig, buffalo wings, crispy pork pata chicharon bulaklak and sinuglaw

ALL MEAT P3,180

beef brisket, baby back ribs, pulled pork, grilled kielbasa, bratwurst and mac and cheese

ALL SEAFOOD P2,980

salmon head, salmon tuna sashimi, tuna panga and grilled prawns

BUILD YOUR OWN

JACK'S SIGNATURE BURGER P560

BUFFALO WINGS P375

CALAMARES FRITOS P285

CRISPY PATA P760

QUESO FUNDIDO P290

SPAGHETTI BOLOGNESE P380

PULLED PORK P570

FRIED CHICKEN ^{WHOLE} P980

CHICKEN BBQ ^{2 QUARTER LEG} P560

BABY BACK RIBS ^{FULL RACK} P1,420

TOP BLADE ^{250g} P860

400g P1,240

USDA RIBEYE ^{400g} P1,950

600g P2,950

USDA PORTERHOUSE P4,400



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SOLO PLATTER



BEER BATTERED PRAWN



BBQ PORK BELLY



BBQ BEEF BELLY



POLLO PARMIGIANA



BAKED SALMON



BBQ RIBS 4 BONES

11:00^{AM} TO 4:00^{PM}

**SERVED WITH GARLIC RICE
MIXED VEGETABLE AND GLASS OF ICE TEA**

- | | |
|---|-------------|
| BARBECUE RIBS FOUR BONES | P460 |
| smoked ribs infused with signature sauce | |
| BAKED SALMON | P680 |
| steamed baked fresh salmon topped with furikake | |
| POLLO PARMIGIANA | P380 |
| deep fried chicken thigh fillet with marinara sauce
topped with cheese | |
| BEER BATTERED PRAWN | P520 |
| seasoned vannamei shrimp with tartar sauce | |
| BARBECUE PORK BELLY | P350 |
| smoked pork belly infused with signature sauce | |
| BARBECUE BEEF BELLY | P380 |
| smoked seasoned angus beef belly infused with signature sauce | |
| CHICHARONES | P420 |
| crispy pork belly served with homemade tangy sauce | |



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FEEL THE MOUTH



CROWD FAVORITES

- 
JACK'S SIZZLING SISIG P360
 seasoned grilled pork mask, ears, jowls and chicken liver served in sizzling plate
- CHICHARON BULAKLAK** P230
 deep fried pork intestines served with homemade tangy dip
- 
CRISPY PATA 1kg P760
 served with sweet chilimansi
- TOKWA'T BABOY** P370
 deep fried tofu and chicharones tossed in soy sauce and vinegar
- TUNA PANGA** P480
 grilled and baked fresh tuna jaw with fried garlic paired with homemade tangy dip
- SINUGLAW** P550
 fresh yellowfin tuna and salmon tossed in spicy mayo combined with crispy chicharrones

**CACTUS JACK**
SMOKEHOUSE
RIBS • STEAK • SEAFOOD

Signature

бургЕРS





BURGERS



JACK'S SIGNATURE BURGER **P560**

grilled angus beef patty, smoked bacon, red cheddar cheese, glazed with signature barbecue sauce paired with homemade potato chips

DRUNKEN BURGER **P520**

grilled angus beef patty infused in jack daniels sauce with cheddar cheese, sunny side up paired with homemade potato chips

TRUFFLE MUSHROOM BURGER **P500**

grilled angus beef patty, caramelized onion, truffle mushroom sauce with red cheddar cheese paired with homemade potato chips

CRISPY CHICKEN BURGER **P400**

red cheddar cheese with savory fries and onion rings

BURGER SLIDERS **P350**

grilled angus beef patty topped with cheddar cheese served with potato chips

ADD-ONS

MOZZARELLA CHEESE . . **P45**

RED CHEDDAR CHEESE . **P50**

SMOKED BACON **P70**

CHEDDAR CHEESE **P40**

MUSHROOM SAUCE **P90**

CARAMELIZED ONION . . . **P30**



JACK'S SIGNATURE BURGER

CRISPY CHICKEN

SLIDERS

TRUFFLE MUSHROOM

DRUNKEN BURGER



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SIESTA

QUESADILLA

refried beans, onion, jalapenos and cheese served with salsa sour cream and guacamole

 CHEESE	P320
CARNITAS (PULLED PORK)	P380
SMOKED BARBECUE CHICKEN	P350

TACOS

refried beans, onion, jalapenos and cheese with salsa, sour cream and guacamole serve with soft shells or hard shells

 BIRRIA	P400
CARNITAS (PULLED PORK)	P330
SMOKED BARBECUE CHICKEN	P310

BURRITOS

refried beans, onion, jalapenos and cheese served with salsa, sour cream and guacamole

 BIRRIA	P520
CARNITAS (PULLED PORK)	P400
SMOKED BARBECUE CHICKEN	P340



TACOS

QUESADILLA

BURRITOS



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PASTA

 **CLASSIC CARBONARA** P420
made with cream, eggs, parmesan cheese and smoked bacon
served with baguette bread

 **BLACK PASTA SEAFOOD AGLIO OLIO** P520
mixed of seafood shrimp, black mussels and squid
with black spaghetti pasta

SPAGHETTI BOLOGNESE P380
tomato and meat sauce, parmesan cheese served with baguette bread

TRUFFLE SMOKED BACON P420
linguine pasta, smoked bacon with truffle mushroom sauce
and parmesan cheese served with baguette bread

CREAMY PENNE PESTO P440
penne pasta, anchovies, roasted tomato and cream topped
with parmesan cheese served with baguette bread



BLACK PASTA
SEAFOOD AGLIO OLIO



CREAMY PENNE PESTO



SPAGHETTI BOLOGNESE



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The 10" Pizza

MARGHERITA P380
hand tossed crust topped with basil, tomato and marinara sauce

CHEESE OVERLOAD P380
hand tossed crust with five cheese and marinara sauce



CHEESE BURGER P380
hand tossed crust topped with USDA beef, slice of onion, tomato and pickled relish with marinara sauce

CHEESE BURGER



MARGHERITA



CHEESE OVERLOAD



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RICE



JACK'S WILD RICE P170
steamed adlai rice and black rice

CHORIZO RICE P205
charred chorizo meat, capsicum and spanish inspired spices

GARLIC RICE P90

STEAMED JAPANESE RICE P60



SIDES

ASPARAGUS P250
steamed or grilled

BAKED POTATO P185
crispy skin and fluffy inside served with sour cream, butter, and spring onion

CORN CARROTS P165
sauteed in butter

FRENCH BEANS P165
steamed or saute



SAVORY FRIES P170
deep fried served with mayo and ketchup

GERMAN POTATO P185
pan fried in clarified butter with onion



MAC AND CHEESE P250
creamy macaroni and cheese

MASHED POTATO P150
creamy whipped potato with butter

ONION RINGS P165
fresh onion with cajun battered mix



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WILD

BAKED GELASKA STRAWBERRIES **P150**
served with meringue and cherries with ice cream and strawberries

BAKED GELASKA BLUEBERRIES **P150**
served with meringue and cherries with ice cream and blueberries



BANANA SPLIT **P160**
banana with ice cream and cherries
topped with candied nuts and chocolate syrup



SKILLET CHOCOLATE CHIP COOKIE **P295**
homemade baked cookie with ice cream, cherries and chocolate syrup

FRUIT PLATTER **P450**



BAKED GELASKA

BANANA SPLIT

Sweet

NEAPOLITAN ICE CREAM P150

chocolate | strawberry | vanilla | chocolate syrup hersey
stick-o chocolate | stick-o strawberry | stick-o white chocolate

SLICED WHOLE

CLASSIC CHEESE CAKE P195 P1,450

RED VELVET P210 P1,640

CHOCOLATE MIRIN P150 P1,100

BLUEBERRY CHEESECAKE P240 P1,800

STRAWBERRY CHEESECAKE P225 P1,730



RED VELVET



BLUEBERRY
CHEESECAKE



CLASSIC
CHEESECAKE



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BEVERAGES

SODA

COKE COKE ZERO ROYAL SPRITE MUG ROOTBEER	P80
SODA WATER	P120
TONIC WATER	P120
GINGER ALE	P150
BOTTLED WATER	P50

JUICES

CRANBERRY MANGO ORANGE APPLE GRAPES	P90
FRESH LEMONADE / FRESH CALAMANSI	P120
HOUSEBLEND ICED TEA	P90
HOUSEBLEND BOTTOMLESS	P170

FRESH FRUIT SHAKES

BANANA PINEAPPLE WATERMELON	P170
MANGO (GREEN / RIPE)	P180



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COFFEE

	HOT	ICED
ESPRESSO	P70	P80
LONG BLACK	P90	P100
LATTE	P120	P130
CAPPUCCINO	P130	P140
CARAMEL MACCHIATO	P140	P150
CAFE MOCHA	P150	P160
VANILLA LATTE	P130	P140
ROASTED ALMOND LATTE	P120	P130
WHITE MOCHA	P150	P190

FRAPPES COFFEE BASED

BUTTERSCOTCH ROASTED ALMOND	P215
BUTTERSCOTCH SHORTBREAD COOKIES	P215
CHOCOLATE BROWNIE OVERLOAD	P235
LOTUS BISCOFF	P235

CREAM BASE

COOKIES AND CREAM	P180
MATCHA GREEN TEA	P220
ROASTED MALLOWS	P190



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KIDS MEAL

SERVED WITH ICE CREAM AND GLASS OF ICED TEA



COWBOY P320

carbonara, chicken steak, savory fries , gravy
watermelon, ice cream and iced tea

HOWDY P320

pasta bolognese, chicken tenders , savory fries
watermelon, ice cream and iced tea

BUCKAROO P320

mashed potato, dorado, fried chicken, corn & carrots
tartar sauce, watermelon, ice cream and iced tea



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**LOOKING FORWARD
TO YOUR NEXT VISIT!**




  **@CACTUSJACKSMOKEHOUSE**

FOR TABLE RESERVATIONS YOU MAY CALL:

0999 227 7935 / 0917 722 0147

 **G/F BEST WESTERN PLUS METRO CLARK, SAVERS AVENUE, BALIBAGO, ANGELES CITY.**

 **LOT C-5B BLOCK C, DEWEY AVENUE, SUBIC BAY FREEPORT ZONE, ZAMBALES.**