

# LITTLE JACK'S

DINNER 5PM-10/11PM

A LOCAL'S JOINT

SEVEN DAYS A WEEK

## LITTLE SNACKS

WARM GARLIC KNOTS	parmesan, cheese sauce.....	<b>500</b>
GARLIC & HERB FRIES	sauce gribiche .....	<b>700</b>
BAKED EGG	celery root cream, peas, prosciutto, crusty bread* .....	<b>1200</b>
STEAK TARTARE	caper vinaigrette, potato sticks, pecorino* .....	<b>1300</b>
TAVERN BURGER	american cheese, sunchoke relish, sesame bun.....	<b>800</b>

## SALADS & SUCH

CRUDITÉS & DIP	seasonal raw vegetables dressed in olive oil* .....	<b>1100</b>
CHOPPED SALAD	kale, mixed lettuces, cucumber, peas, radish, avocado ranch (add chicken \$5, add shrimp \$6) .....	<b>1000</b>
SHRIMP & FARRO SALAD	herbs, radishes, seasonal vegetables .....	<b>1300</b>
STEAK SALAD	shaved vegetables, crispy garlic, peanuts, ginger dressing.....	<b>1500</b>
SOUP OF THE DAY	.....	<b>900</b>

## SANDWICHES WITH FRENCH FRIED POTATOES (garlic & herb +\$2) OR HOUSE SALAD

PASTRAMI ON RYE	sliced pastrami, mustard seed slaw, gruyere .....	<b>1300</b>
SHRIMP BURGER	old bay, herby mayo, lettuce, tomato .....	<b>1400</b>
DOUBLE TAVERN BURGER	american cheese, sunchoke relish, sesame bun .....	<b>1600</b>

## PLATES

BRICK CHICKEN	kale salad, pecorino, creamy lemon dressing .....	<b>1900</b>
GLAZED PORK CHOP	sauteed greens, pickled onions.....	<b>2400</b>
SIMPLY SEARED FISH	sweet pepper coulis, zucchini, almonds .....	<b>MP</b>

## STEAKS WITH CHOICE OF SAUCE AND SIDE

BAR STEAK	6 oz. sirloin filet.....	<b>1900</b>
CHAR-GRILLED RIBEYE	10 oz .....	<b>3100</b>
GRILLED HANGER STEAK	6 oz. sliced .....	<b>2700</b>
PETITE MANHATTAN	5 oz. strip .....	<b>2300</b>
COWGIRL STEAK	18 oz. bone-in with two sides .....	<b>5800</b>

*sauces*

truffled jus +\$2    peppercorn    house steak sauce    blue cheese    gribiche    chimichurri

## SIDES

HOUSE SALAD	.....	<b>700</b>
SAUTEED GREENS	.....	<b>700</b>
FRENCH FRIED POTATOES	.....	<b>500</b>
GARLIC & HERB FRIES	sauce gribiche .....	<b>700</b>
POTATO PUREE	.....	<b>700</b>

### PLEASE NO SUBSTITUTIONS

CASH, AMERICAN EXPRESS, VISA/MASTERCARD, DISCOVER  
NO CHECKS, AND NO SMOKING IN RESTAURANT

While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. \*Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## COCKTAILS & LIQUOR DRINKS

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<b>RUM OLD FASHIONED</b> ..... <b>1200</b> rum, sugar, aromatic bitters	<b>TOMMY'S MARGARITA</b> ..... <b>1000</b> tequila, agave, lime
<b>TOM COLLINS</b> ..... <b>900</b> gin, lemon, sugar, soda	<b>SIDECAR</b> ..... <b>1000</b> brandy, cointreau, lemon, sugar
<b>MARTINI, Classic or JACK'S "Kennel Club Style"</b> ..... <b>1200</b> gin, dry vermouth	<b>PENDENNIS CLUB</b> ..... <b>1100</b> gin, apricot, lime, peychaud's bitters
<b>WHISKEY SOUR</b> ..... <b>1000</b> bourbon, sugar, lemon, aquafaba	<b>HARVEY WALLBANGER</b> ..... <b>1000</b> vodka, galliano, orange juice
<b>OLD PAL</b> ..... <b>1100</b> rye, dry vermouth, campari	<b>ENGLISH GIN &amp; TONIC</b> ..... <b>900</b> gin, extra bitter tonic, lemon
<b>FRANK'S WHISKEY</b> ..... <b>2000</b> 2 oz. pour of sinatra select jack daniel's over ice	<b>HEMINGWAY DAIQUIRI</b> ..... <b>1000</b> rum, lime, grapefruit, maraschino liqueur
<b>APEROL SPRITZ</b> ..... <b>1100</b> aperol, prosecco, soda	<b>BROWN DERBY</b> ..... <b>1000</b> bourbon, grapefruit, honey syrup
<b>AIRMAIL</b> ..... <b>1100</b> rum, lime, sugar, prosecco	<b>MOSCOW MULE</b> ..... <b>1000</b> vodka, ginger, lime
<b>SOUTHSIDE</b> ..... <b>900</b> gin, lemon, simple, mint	<b>ROSITA</b> ..... <b>1200</b> reposada tequila, campari, sweet and dry vermouth

## BEER

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<b>DRAFT</b>	<b>LONGNECKS</b>
<b>IPA</b> Freehouse Green Door ..... <b>700</b>	<b>MILLER LITE</b> ..... <b>400</b>
<b>LIGHT</b> Victory Prima Pilsner ..... <b>700</b>	<b>BUDWEISER</b> ..... <b>400</b>
<b>DARK</b> Palmetto Espresso Porter ..... <b>700</b>	<b>NARRAGANSETT LAGER</b> ..... <b>400</b>
	<b>COAST KOLSCH</b> ..... <b>500</b>
	<b>BELL'S TWO HEARTED ALE</b> ..... <b>700</b>
	<b>VICTORY STORM KING STOUT</b> ..... <b>900</b>

## WINE

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<b>SPARKLING</b>	<b>ROSE</b>
<b>PROSECCO</b> Ca' Furlan, "Cuvee Beatrice," Veneto, IT, NV ... <b>9/54</b>	<b>GRENADE</b> Oyster Shed, Provence, FR, 2016 ..... <b>9/36</b>
<b>CHENIN BLANC</b> M.Bonnamy, Cremant de Loire, FR, NV. <b>10/60</b>	<b>PINOT NOIR</b> Copain, "Tous Ensemble," Anderson Valley, CA, USA, 2015.... <b>66</b>
<b>CHARDONNAY</b> Jacquart, "Mosaique," Brut, Champagne, FR, NV <b>75</b>	
<b>WHITE</b>	<b>RED</b>
<b>HOUSE WHITE</b> ..... <b>8/38</b>	<b>HOUSE RED</b> ..... <b>8/38</b>
<b>MUSCADET</b> Dom.Claude Branger, Loire Valley, FR, 2014 <b>10/40</b>	<b>PINOT NOIR</b> Macedon, Macedonia, 2015 ..... <b>12/50</b>
<b>RIESLING</b> Gotham Project, Finger Lakes, NY, USA, 2014 ..... <b>9/49</b>	<b>NERO D'AVOLA</b> Gazzerra, Sicily, IT, 2014 ..... <b>9/49</b>
<b>SAUVIGNON BLANC</b> Bidoli, Friuli, IT, 2014..... <b>10/40</b>	<b>CABERNET SAUVIGNON</b> Hayes Valley, CA, USA, 2015... <b>11/44</b>
<b>CHARDONNAY</b> Bacchus, CA, USA, 2014..... <b>10/40</b>	<b>GAMAY</b> Robert Perroud, Cru Beaujolais, FR, 2014 ..... <b>12/48</b>
<b>PALOMINO</b> La Zorra, "Teso Blanco," Sierra de Salamanca, D.O., PT, 2014. <b>60</b>	<b>TROUSSEAU</b> Daniel Dugois, Jura, FR, 2012..... <b>76</b>
<b>RIESLING</b> Kirsten, Trocken, Mosel, DE, 2014 ..... <b>60</b>	<b>NERELLO MASCALESE</b> Girolamo Russo, Mount Etna, IT, 2014 ... <b>60</b>
<b>SAUVIGNON BLANC</b> Pabiot et Fils, Pouilly-Fume, Loire Valley, FR, 2014 <b>54</b>	<b>BARBERA D'ASTI</b> Pavia, "Blina," Asti, IT, 2013..... <b>56</b>
<b>CHENIN BLANC</b> Champalou, Vouvray, Loire Valley, FR, 2014 ... <b>50</b>	<b>SYRAH</b> Dom. Lombard, Cotes du Rhone, Brezeme, FR, 2012..... <b>80</b>
<b>CHARDONNAY</b> Val de Mer, Chablis, FR, 2013 ..... <b>78</b>	<b>CABERNET SAUVIGNON</b> Hunt&Harvest, Napa Valley, CA, 2015.. <b>90</b>
<b>PINOT GRIS</b> Eyrie Vineyards, Dundee Hills, OR, USA, 2014 ..... <b>70</b>	<b>CABERNET SAUVIGNON</b> Corison, Napa Valley, CA, USA, 2013.. <b>190</b>
	<b>NEBBIOLO</b> Oddero, Barolo, IT, 2011 ..... <b>120</b>

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## BILL OF FARE

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### DESSERT

IRISH COFFEE  
**1000**

AMARETTO SOUR  
**1000**

RICE PUDDING  
**700**

STICKY TOFFEE DATE CAKE  
walnuts, whipped cream  
**800**

COFFEE  
**200**

TAVERN BURGER  
**800**

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