
LITTLE JACK'S

KITCHEN 11AM-10/11PM

A LOCAL'S JOINT

SEVEN DAYS A WEEK, ALL DAY

APPETIZERS & SMALL PLATES

WARM GARLIC KNOTS topped with grated parmesan and served with a cheese 'fondue'	700
SHRIMP COCKTAIL four gently poached and peeled shrimp, chilled and served with cocktail sauce and lemon.....	1500
CAVIAR & POTATO CHIPS crunchy kettle chips served with salmon roe and sour cream; a great drinking snack	1300
CRUDITÉS & DIP seasonal raw vegetables dressed in olive oil and sea salt, served with avocado mousse*	1200
BAKED EGG egg gently baked in celery root cream with peas, prosciutto, and crusty bread*	1300

SALADS

ADD CHICKEN \$5 ADD SHRIMP \$6 ADD CRAB \$9

LITTLE HOUSE SALAD mixed lettuces with carrot and cucumber	700
JACK'S WEDGE SALAD iceberg wedges topped with tomatoes, avocado, egg, bacon, and 1000 island dressing.....	1300
CHOPPED SALAD kale, romaine, lots of vegetables, pickled onion, avocado, all tossed in an avocado-ranch dressing	1300
COBB SALAD romaine and baby kale with turkey, bacon, avocado, tomato, egg, red onion, blue cheese.....	1400

SANDWICHES

WITH FRENCH FRIED POTATOES, CHIPS, OR HOUSE SALAD (GARLIC & HERB FRIES + \$2)

PASTRAMI ON RYE sliced pastrami piled high on marbled rye with gruyere and mustard seed slaw	1700
JACK'S SHRIMP BURGER our classic shrimp patty seared with old bay, herby mayo, lettuce, and tomato.....	1500
THE CRAB ROLL 1/4 lb of dressed blue crab dressed and tossed with celery, capers, pickled red onion; on a grilled bun	2400
CLUB SANDWICH country club style with carved turkey, bacon, avocado, lettuce, tomato, mayo and smoked gouda	1800

ENTREES

AVAILABLE AFTER 5PM

BRICK CHICKEN our famous roasted half chicken served with a kale salad in a creamy lemon dressing	2300
SEARED SALMON served with a seasonal farro salad and topped with lemon mousseline	2400

BURGERS & STEAKS

BON APPETIT 'BEST BURGER IN AMERICA' & SOUTH BEACH BURGER BASH WINNER

the TAVERN BURGER our 4 oz. patty topped with american cheese, tavern sauce, griddled onion, on a sesame bun.....	1000
the DOUBLE TAVERN BURGER	1700
'SURF & TURF' our famous tavern burger, and a petite version of our shrimp burger - a delicious combination.....	2000
BAR STEAK 8 oz sirloin filet, grilled; topped with peppercorn sauce, served with french fried potatoes or house salad	2700

SIDE DISHES

BRUSSELS SPROUTS tossed with neuske's bacon	800
ROASTED CARROTS topped with flaky sea salt and fennel seed	700
GRILLED ASPARAGUS	800
LITTLE HOUSE SALAD mixed lettuces with carrot and cucumber	700
GARLIC & HERB FRIES served with our favorite accompaniment, sauce gribiche	800

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.

WINE BY THE GLASS

SPARKLING

CHARDONNAY/PINOT NOIR Gruet, Brut, Albuquerque, NM... **12**

WHITE

HOUSE WHITE..... **9**

PINOT GRIS/BLANC Au Bon Climat, Santa Barbara, CA **13**

WHITE BLEND Hobo, "Workbook", Sana Rosa, CA **9**

SAUVIGNON BLANC Bedrock, 'Shebang,' North Coast, CA **11**

CHARDONNAY Bacchus, Central Coast, CA..... **12**

ROSE

GRENACHE Oyster Shed Wine Co., Provence, FR, 2015..... **10**

RED

HOUSE RED **9**

PINOT NOIR Rickshaw, Sonoma Coast, CA..... **10**

RED BLEND Hobo, 'Workbook,' Santa Rosa, CA **10**

SYRAH Clos La Chance, Hayes Valley, CA **11**

CABERNET SAUVIGNON Poe, 'Ultraviolet,' Napa Valley, CA... **13**

COCKTAILS & LIQUOR DRINKS



MARTINIS

JACK'S MARTINI "Kennel Club Style" **1200**

gin and dry vermouth, quickly shaken and served up with a lemon twist

CLASSIC MARTINI..... **1200**

gin and dry vermouth, stirred and served up with an olive

OLD PAL **1200**

as seen on the cover of Garden & Gun: rye, dry vermouth, campari

WHISKEY SOUR **1100**

bourbon, sugar, lemon, aquafaba

BEE'S KNEES **1000**

gin, lemon, honey, lavender

the FRANK SINATRA **2000**

2 oz. pour of sinatra select jack daniel's over ice

APEROL SPRITZ..... **1100**

aperol, prosecco, soda

TEQUILA CUP **1200**

tequila, pimm's cup, lime, and sugar - over crushed ice with mint

TOMMY'S MARGARITA **1200**

tequila, agave, lime

TRINIDAD SOUR **1000**

an alluring and delicious riff on the angostura based classic

PENDENNIS CLUB **1100**

gin, apricot, lime, psychaud's bitters

SOUTHSIDE..... **1000**

gin, lemon, sugar, mint

ENGLISH GIN & TONIC **900**

gin, extra bitter jack rudy tonic, finished with a lemon

CLASSIC DAIQUIRI **1000**

rum, sugar, lime

BROWN DERBY **1000**

bourbon, grapefruit, honey syrup; transported from Los Angeles

CUCUMBER GIMLET **1100**

gin with lime and sugar, plus fresh cucumber

PEGU CLUB **1100**

gin, dry curacao, lime, orange bitters

PALOMA NO. 2 **1100**

tequila, grapefruit liqueur, lime

SALTY DOG..... **900**

if you're near a beach, this is it: gin, grapefruit, salted rim

BRAMBLE **1200**

gin is shaken with fresh lemon, sugar syrup, and creme de cassis

MOSCOW MULE **1000**

vodka shaken with barrow's ginger cordial and lime, on crushed ice

RUM OLD FASHIONED **1200**

rum, sugar, aromatic bitters

BLACK MANHATTAN **1200**

bourbon stirred with sweet vermouth and amaro

BEER

DRAFT

PALE Freehouse Green Door IPA..... **700**

LIGHT Victory Prima Pilsner..... **700**

WHEAT Revelry Hotel Rendezvous **700**

NON ALCOHOLIC

JACK RUDY & SLINGSHOT 'COFFEE TONIC' **500**

CANNONBOUROUGH GINGER BEER..... **600**

BOTTLES & CANS

MILLER LITE **400**

BUDWEISER **400**

NARRAGANSETT LAGER **500**

COAST KOLSCH **700**

BELL'S TWO HEARTED ALE **700**

AUSTIN EASTCIDERS DRY CIDER **700**

ROTHAUS PILS **700**