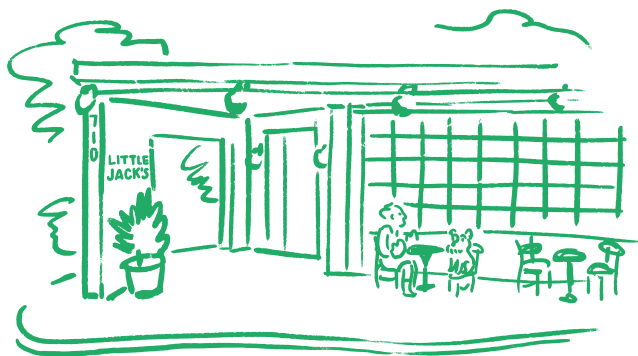


LITTLE JACK'S TAVERN



APPETIZERS



CRUDITÉS & DIP

seasonal raw vegetables dressed in olive oil and sea salt, served with avocado mousse

1500



SHRIMP COCKTAIL*

four gently poached and peeled shrimp, chilled and served with cocktail sauce and lemon

1500

WARM GARLIC KNOTS

topped with garlic butter and served with a warm cheese 'fondue' **900**

CRAB CAKE

with tavern sauce..... **1600**

SALADS

ADD GRILLED CHICKEN OR SHRIMP TO EITHER SALAD +6

KALE SALAD

cabbage, peanut, orange, parmesan, tossed in a sesame vinaigrette **1300**

CHOPPED SALAD

iceberg and kale with chopped veggies, pickled onion, and avocado in a creamy avocado-ranch dressing **1300**

No Substitutions

We only split checks evenly for parties of 7 or more

SANDWICHES

WITH **FRIES** (SUBSTITUTE GARLIC & HERB FRIES +2)



TAVERN BURGER*

american cheese, tavern sauce and griddled onion

15⁰⁰



DOUBLE TAVERN BURGER*

double meat, double cheese

19⁰⁰

VEGGIE BURGER

a butterbean and vegetable patty with herby mayo, lettuce and tomato..... **13⁰⁰**

SHRIMP BURGER*

our classic shrimp patty with herby mayo, lettuce and tomato..... **16⁰⁰**

'SURF AND TURF'*

tavern burger and a small shrimp burger..... **23⁰⁰**

PLATES

ALL PLATES SERVED WITH CHOICE OF **SIDE**

CRISPY CHICKEN CUTLET

with an herb-panko crust..... **21⁰⁰**

CRAB CAKES

with tavern sauce **32⁰⁰**

GRILLED SALMON*

with whole grain mustard sauce **25⁰⁰**

SIDES **7⁰⁰ EACH**

GARLIC & HERB FRIES

HOUSE SALAD

BRUSSELS SPROUTS

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

MARGARITA 12

tequila, agave, lime;
the world's greatest margarita recipe

BEE'S KNEES 10

gin, lemon, honey, lavender

MOSCOW MULE 11

vodka, lime, blenheim's hot ginger ale

BROWN DERBY 11

bourbon, grapefruit, honey syrup;
transported from Los Angeles

APEROL SPRITZ 12

the drink of Venice: aperol, prosecco, and club soda

JACK'S RUM OLD FASHIONED 14

aged rum and dark sugar, stirred with lots of
aromatic bitters

GRASSHOPPER 9

creme de menthe, creme de cacao,
half & half



IRISH COFFEE 11

coffee, tullamore dew, cane sugar,
gently whipped cream

BEER

LIGHT

MILLER LITE 4

BUDWEISER 4

AUSTIN EASTCIDER 6

DRAFT
NARRAGANSETT 7

MEDIUM

WESTBROOK
WHITE THAI 7

DRAFT
WESTBROOK IPA 7

HEAVY-WEIGHT

AVERY ELLIE'S
BROWN 7

DRAFT
PONYSAURUS
STOUT 7

WINE

RED

PINOT NOIR

O.P.P., Willamette Valley, OR

13/58

SANGIOVESE

Ciacci Piccolomini, Tuscany, IT

11/50

CABERNET SAUVIGNON

Poe, 'Ultraviolet,' Napa Valley, CA

14/63

OTHER

PROSECCO

Italy 10/45

ROSE

France 10/45

WHITE

SAUVIGNON BLANC

Chidaine, Loire, FR

13/58

PINOT GRIGIO

Alois Lageder, Alto Adige, IT

10/45

CHARDONNAY

Knuttel Family, Russian River Valley, CA

14/63