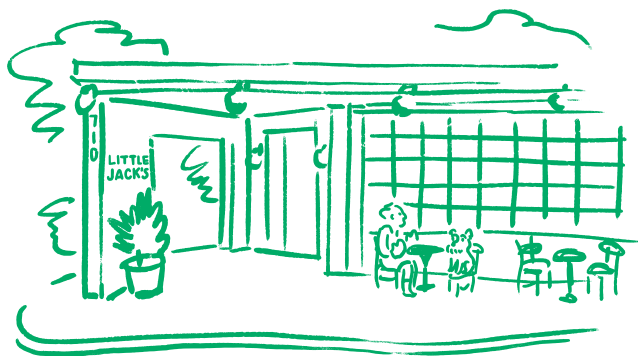


# LITTLE JACK'S TAVERN



# APPETIZERS



## CRUDITÉS & DIP

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

**1500**

## BRUSSELS SPROUTS\*\*

sweet and spicy okonami sauce and peanut crumble..... **700**

## WARM GARLIC KNOTS

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

## CRAB CAKE

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



## SHRIMP COCKTAIL\*

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

**1500**

# 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  
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.

\*\* Contains peanuts and/or tree nuts

# 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

## CRISPY CHICKEN CUTLET

with an herb-panko crust, mashed potatoes and sautéed kale ..... **2100**

## CRAB CAKES

with tavern sauce and house salad..... **3200**

## GRILLED SALMON\*

with whole grain mustard and house salad ..... **2500**

## FISH & CHIPS

with steak fries and mushy peas ..... **2400**

## MEATLOAF

with mashed potatoes and sautéed kale..... **2200**

# SIDES

**700 EACH**

**GARLIC & HERB FRIES**

**HOUSE SALAD**

**MASHED POTATOES**

**SAUTÉED KALE**

# 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

DRAFT  
WESTBROOK  
White Thai 7

DRAFT  
NEW BELGIUM  
American Haze  
NE IPA 7

### HEAVY-WEIGHT

FREEHOUSE  
Battery Brown 7

LEFT HAND  
Milk Stout 7

# WINE

### RED

## PINOT NOIR

O.P.P., Willamette Valley, OR

13/59

## 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

Guy Allion, Loire, FR

12/54

## PINOT GRIGIO

Alois Lageder, Alto Adige, IT

10/45

## CHARDONNAY

Knuttel Family, Russian River Valley, CA

14/63