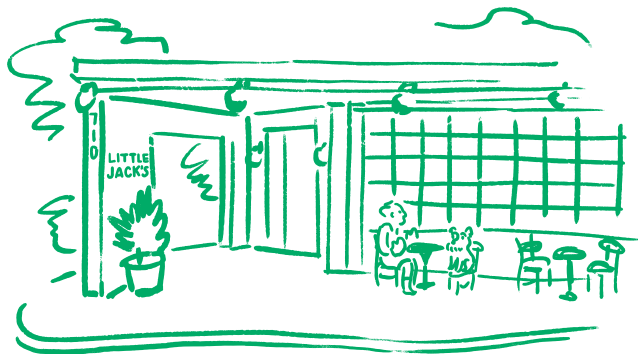


# LITTLE JACK'S TAVERN



# 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**

## BRUSSELS SPROUTS\*\*

sweet and spicy okonami sauce and peanut crumble..... **800**

## WARM GARLIC KNOTS

three knots topped with garlic butter with warm cheese 'fondue'..... **1000**

## CRAB CAKE

with tavern sauce..... **1700**

## OYSTER ROCKEFELLER

our crispy take on a classic..... **1900**

# SALADS

ADD GRILLED CHICKEN OR SHRIMP TO EITHER SALAD +6

## KALE SALAD\*\*

cabbage, peanut, orange, parmesan, tossed in a sesame vinaigrette **1400**

## CHOPPED SALAD

iceberg and kale with chopped veggies, pickled onion, and avocado in a creamy avocado-ranch dressing **1400**

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

**1600**



## DOUBLE TAVERN BURGER\*

double meat, double cheese

**1900**

## VEGGIE BURGER\*\*

a butterbean and vegetable patty with herby mayo, lettuce and tomato..... **1400**

## SHRIMP BURGER\*

our classic shrimp patty with herby mayo, lettuce and tomato..... **1700**

## 'SURF AND TURF'\*

tavern burger and a small shrimp burger..... **2400**

# PLATES

## CRISPY CHICKEN CUTLET

with an herb-panko crust, mashed potatoes and sautéed kale ..... **2200**

## CRAB CAKES

with tavern sauce and house salad..... **3300**

## GRILLED SALMON\*

with whole grain mustard and house salad ..... **2600**

## FISH & "CHIPS"

with mushy peas ..... **2500**

# 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 12

gin, lemon, honey, lavender

## MOSCOW MULE 12

vodka, lime, blenheim's hot ginger ale

## BROWN DERBY 12

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 12

coffee, tullamore dew, cane sugar,  
gently whipped cream

## BEER

### LIGHT

MILLER LITE 5

BUDWEISER 5

AUSTIN CIDER 6

### DRAFT

NARRAGANSETT 7

### MEDIUM

#### DRAFT

WESTBROOK  
White Thai 7

#### DRAFT

COAST Hopart  
IPA 7

### HEAVY-WEIGHT

FREEHOUSE  
Battery Brown 7

LEFT HAND  
Milk Stout 7

## WINE

### PINOT NOIR

O.P.P., Willamette, OR 13/59

### SANGIOVESE

Ciacci Piccolomini, Tuscany, IT 11/50

### CABERNET SAUVIGNON

Poe, Napa, CA 14/63

### RIOJA RESERVA

Lopez de Heredia, Rioja Alta, ES 89

### RED MALBEC

Maal, Mendoza, AR 70

### SAUVIGNON BLANC

Guy Allion, Loire, FR 12/54

### PINOT GRIGIO

Alois Lageder, Alto Adige, IT 10/45

### CHARDONNAY

Knuttel, Russian River, CA 14/63

### CHENIN BLANC

Chateau de Breze, Loire, FR 70

### CHABLIS

Domaine Gueguen, Burgundy, FR 89

## WHITE

OTHER — ROSE 10/45

PROSECCO 10/45

SPARKLING ROSE 12/54

CHAMPAGNE Laherte Freres, France 90