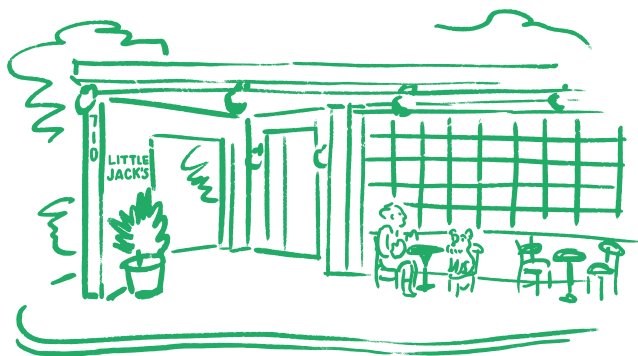


LITTLE JACK'S TAVERN



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 minted pea purée **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
BIRDS FLY
SOUTH
Pilsner 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

WHITE CHABLIS

Domaine Gueguen, Burgundy, FR 89

OTHER — ROSE 10/45

PROSECCO 10/45

SPARKLING ROSE 12/54

CHAMPAGNE Laherte Freres, France 90