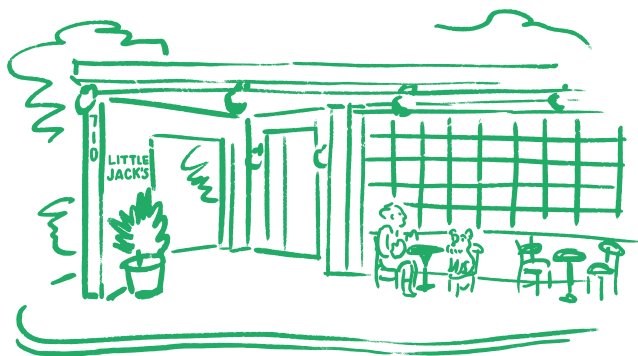


# LITTLE JACK'S TAVERN



# 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..... **900**

**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 ANY SALAD +6**

**CHICKEN MILANESE SALAD**

an arugula salad with capers, red onion and tomato..... **2000**

**BUTTERBEAN SALAD**

tossed with celery, tomato and parsley with lemon and olive oil..... **1400**

**CHOPPED SALAD**

a hearty salad with chopped veggies and avocado-ranch dressing..... **1500**

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

**2100**

## **VEGGIE BURGER\*\***

butterbean and veggie 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

## **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**

**BUTTERBEANS**

# COCKTAILS

## MARGARITA 13

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

## BEE'S KNEES 13

gin, lemon, honey, lavender

## CORPSE REVIVER#2 12

gin, cointreau, lillet, lemon, absinthe

## 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



## IRISH COFFEE 12

coffee, tullamore dew, cane sugar,  
gently whipped cream

## BEER

### LIGHT

MILLER LITE 5

BUDWEISER 5

AUSTIN CIDER 6

DRAFT  
NARRAGANSETT 8

### MEDIUM

DRAFT  
MUNKLE  
Pilsner 8

DRAFT  
COAST Hopart  
IPA 8

### HEAVY- WEIGHT

AVERY'S  
Ellie's Brown Ale 7

LEFT HAND  
Milk Stout 7

## WINE

### PINOT NOIR

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

### SANGIOVESE

Ciacci Piccolomini, Tuscany, IT 12/54

### 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 13/59

### PINOT GRIGIO

Alois Lageder, Alto Adige, IT 12/54

### CHARDONNAY

Knuttel, Russian River, CA 14/63

### CHENIN BLANC

Chateau de Breze, Loire, FR 70

### WHITE CHABLIS

Domaine Gueguen, Burgundy, FR 89

### OTHER ROSE 11/50

PROSECCO 11/50

SPARKLING ROSE 12/54

CHAMPAGNE Laherte Freres, France 90