

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

SHAKEN OR FROZEN

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

BEE'S KNEES 13

gin, lemon, honey, lavender

JUNGLE BIRD 13

dark rum, aperol, lime, and pineapple juice

CUCUMBER COOLER 12

vodka, lime, sliced cucumbers and mint
leaves topped with ginger beer

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 15

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

BLUEBERRY BRAMBLE 12

vodka, lemon, fresh blueberries and mint leaves



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

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

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

CHABLIS

Domaine Gueguen, Burgundy, FR 89

RED

WHITE

OTHER ROSE 11/50

SPARKLING ROSE 12/54

PROSECCO 11/50

CHAMPAGNE Laherte Freres, France 90