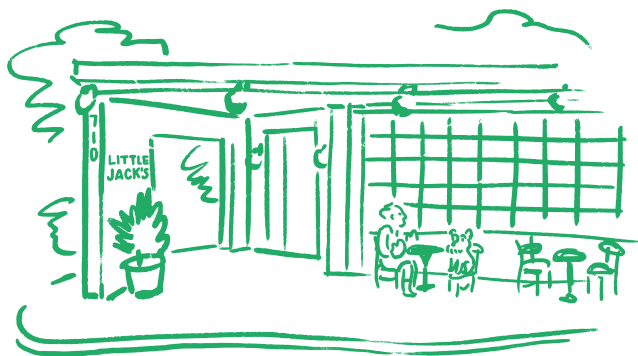


LITTLE JACK'S TAVERN



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**

GROUPE FRITTERS

hushpuppies with an attitude, served with remoulade..... **900**

SALADS

ADD GRILLED CHICKEN OR SHRIMP TO ANY SALAD +6

CHICKEN MILANESE SALAD

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

GREEK SALAD

a classic, with cucumber, tomato, onion, olives, and a big slice of feta..... **1500**

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 MAHI

seasoned, and topped with herby butter, served with 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

LION'S TAIL 13

bourbon, allspice dram, lemon juice, bitters

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

MAPLE BOURBON SMASH 12

bourbon, jack rudy maple syrup, lemon juice, mint



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
WESTBROOK
IPA 8

HEAVY- WEIGHT

AVERY'S
Ellie's Brown Ale 7

LEFT HAND
Milk Stout 7

GLASS / HALF LITER / BOTTLE

WINE

SANGIOVESE

Ciacci Piccolomini, Tuscany, IT 12/36/54

PINOT NOIR

O.P.P., Willamette, OR 14/42/63

GAMAY

Les Iris, Burgundy, FR 12/36/54

GRENACHE

Chateaur, Rhone, FR 13/39/59

OTHER RED CABERNET SAUVIGNON

Hendry, Napa, CA 17/51/78

OTHER ROSE 12/36/50

OTHER SPARKLING ROSE 12/54

SAUVIGNON BLANC

Guy Allion, Loire, FR 13/39/59

PINOT GRIGIO

San Pietro, Alto Adige, IT 12/36/54

RIESLING

Josef Leitz, Rheingau, DE 13/39/59

CHENIN BLANC

Chateau de Breze, Loire, FR 15/45/68

WHITE CHARDONNAY

Knuttel, Russian River, CA 14/42/63

PROSECCO 11/50

CHAMPAGNE Laherte Freres, France 90