LITTLE JACK’S TAVERN
APPETIZERS

**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

**JACK’S FRENCH FRIED POTATOES**
a house favorite, substitute garlic & herb fries (+$2).................................700

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

**STEAKHOUSE BACON**
2 thick slabs of applewood smoked bacon, grab your fork and knife........1000

SALADS

**ADD GRILLED CHICKEN, SLAB BACON, OR SHRIMP TO ANY SALAD •$6**

**TAVERN SALAD**
what could be better: iceberg, tomato, red onion, blue cheese .............1400

**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
**VEGGIE BURGER**
blackbean patty with garlic aioli, lettuce, tomato, avocado & crispy onions ... **14.00**

**BLT**
 thick cut bacon, lettuce, heirloom tomato, garlic aioli ........................................ 15.00

**SHRIMP BURGER**
our classic shrimp patty with herby mayo, lettuce and tomato................................. 17.00

**‘SURF AND TURF’**
tavern burger and a small shrimp burger........................................................................ 24.00

---

**PLATES**

**CHICKEN MILANESE**
chicken breast pounded thin, breaded and fried; with an arugula salad ........... 20.00

**CRAB CAKES**
with tavern sauce and choice of petite tavern salad or fries.............................. 33.00

**GRILLED MAHI**
topped with herby butter, with choice of petite tavern salad or fries.......... 29.00

**FISH & “CHIPS”**
freshly battered haddock, served with french fries and minted pea purée .. 25.00

**STEAK FRITES**
coulotte steak cooked medium, with french fries ............................................... 37.00

---

No Substitutions.

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
COCKTAILS

MARGARITA 13
SHAKEN OR FROZEN
Tequila, agave, lime; the world’s greatest margarita recipe try it with yola mezcal (+3)

BEE’S KNEES 13
Gin, lemon, honey, lavender

JUNGLE BIRD 13
Dark rum, aperol, lime, and pineapple juice

PISCO SOUR 14
Pisco barsol, fresh lime, sugar syrup

IRISH COFFEE 13
Coffee, Tullamore Dew, cane sugar, gently whipped cream

MILLER LITE 5
BUDWEISER 5
AUSTIN CIDER 6
DRAFT NARRAGANSETT 8

LIGHT

MEDIUM
DRAFT MUNKLE Pilsner 8

HEAVY-WEIGHT
AVERY’S Ellie’s Brown Ale 7

LEFT HAND Milk Stout 7

BEER

HOUSE RED (ON TAP)
Tiamo, ‘Barbera,’ IT 11/33/60 (IL)

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

GAMAY
Les Iris, Burgundy, FR 12/36/54

CHIANTI CLASSICO
Rocca di Castagnoli, Tuscany, IT 14/42/63

CABERNET SAUVIGNON
Eberle, Paso Robles, CA 17/51/78

ROSE 13/39/59
SPARKLING ROSE 12/54

HOUSE WHITE (ON TAP)
Tiamo, ‘Pinot Grigio,’ IT 11/33/60 (IL)

SAUVIGNON BLANC
Guy Allion, Loire, FR 13/39/59

CHENIN BLANC
Manoir de la Tête Rouge, Loire, FR 15/45/68

VIOGNIER
Terre Rouge, Sierra, CA 16/48/72

CHARDONNAY
Knuttel, Russian River, CA 14/42/63

PROSECCO 12/54

WINE