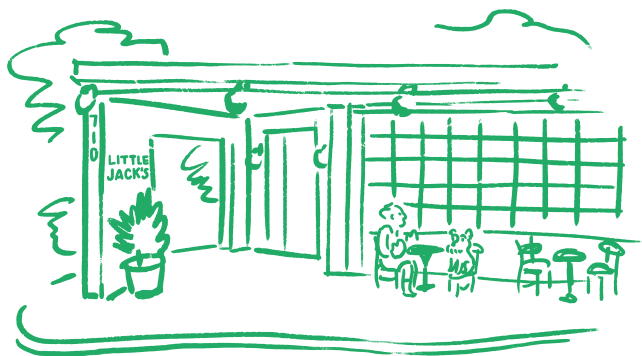


LITTLE JACK'S TAVERN



APPETIZERS



CRUDITÉS & DIP

fresh raw vegetables dressed in olive oil and sea salt, served with avocado mousse

1600



SHRIMP COCKTAIL*

five gently poached and peeled shrimp, chilled and served with cocktail sauce and lemon

1900

BRUSSELS SPROUTS**

sweet and spicy okonami sauce and peanut crumble..... **1100**

WARM GARLIC KNOTS

three knots topped with garlic butter with warm cheese 'fondue' **1100**

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**

FRIED CAULIFLOWER**

large halved cauliflower with aji-verde, pickled red onions, toasted almonds. **1600**

SALADS

ADD GRILLED CHICKEN THIGH (+8) OR POACHED SHRIMP (+9)

FARRO SPOON SALAD**

with apples, golden raisins, pistachios, whipped ricotta and miso drizzle..... **1600**

CAESAR SALAD*

with romaine, pecorino, sourdough croutons, soft boiled egg..... **1600**

CHOPPED SALAD

a hearty salad with chopped veggies and avocado-ranch dressing..... **1600**

SANDWICHES

WITH **FRIES** (SUBSTITUTE GARLIC & HERB FRIES +2)



TAVERN BURGER*

a quarter-pound beef patty, american cheese, tavern sauce and griddled onion on a petite sesame seed bun

1700



DOUBLE TAVERN BURGER*

double meat, double cheese

2200

VEGGIE BURGER

blackbean patty with garlic aioli, lettuce, tomato, avocado & crispy onions ... **1500**

CRISPY FISH SANDWICH

freshly battered haddock with chopped romaine and tartar sauce **1900**

SHRIMP BURGER*

our classic shrimp patty with herby mayo, lettuce and tomato **2000**

'SURF AND TURF'*

tavern burger and a small shrimp burger **2600**

PLATES

CHICKEN MILANESE OR PAILLARD

chicken breast pounded thin, served fried or grilled; with an arugula salad . **2300**

CRAB CAKES

with tavern sauce and choice of petite tavern salad or fries **3300**

SALMON

pan seared fillet served with a cauliflower puree and curtido cabbage **2400**

FISH & "CHIPS"

freshly battered haddock, served with french fries and minted pea purée ... **2500**

STEAK FRITES AU POIVRE*

10oz ny strip cooked medium, served with french fries **4900**

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



CLASSIC COCKTAILS

PIMM'S CUP 14

pimms no. 1, gin, lemon, ginger ale

APEROL SPRITZ 14

the drink of Venice: aperol, prosecco, club soda

CORPSE REVIVER #2 16

gin, lillet blanc, cointreau, lemon, absinthe rinse

AVIATION 16

gin, creme de violet, luxardo maraschino, lemon

GOLD RUSH 12

bourbon, lemon, honey

WHITE LADY 13

gin, cointreau, lemon, sugar

HEMINGWAY DAQUIRI 14

white rum, luxardo maraschino, lime, grapefruit

MOSCOW MULE 12

vodka, lime, ginger beer

PISCO SOUR 16

pisco barsol, lemon, agave, bitters

DARK & STORMY 14

goslings black seal rum, lime, ginger beer

OLD PAL 17

rittenhouse rye, campari, dry vermouth

PAPER PLANE 17

bourbon, aperol, amaro nonino, lemon

MANHATTAN 16

rittenhouse rye, sweet vermouth, jack rudy bitters

NEGRONI 14

gin, campari, sweet vermouth

VESPER 14

gin, vodka, lillet blanc

SAZERAC 18

sazerac rye, peychaud's bitters, sugar, absinthe rinse

JACK'S FAVORITES

MARGARITA 13

tequila, agave, lime;
the world's greatest margarita recipe
try it with mezcal (+3)

BEE'S KNEES 13

gin, lemon, honey, lavender

SIESTA 14

tequila, campari, lime, grapefruit

HOT TODDY 13

a winter classic - bourbon, lemon, honey
served hot

BROWN DERBY 14

bourbon, grapefruit, honey syrup;
transported from Los Angeles

ALMOST FAMOUS 18

mezcal, aperol, strega, lime

JACK'S RUM OLD FASHIONED 16

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

NEW YORK SOUR 13

bourbon, lemon, lime, sugar, red wine floater



IRISH COFFEE (HOT OR FROZEN) 13

coffee, tullamore dew, cane sugar, gently whipped cream

BEER

LIGHT

MILLER LITE 6

BUDWEISER 6

AUSTIN CIDER 7

NARRAGANSETT (16oz) 8

DONNA'S 'PICKLE BEER' 7

MEDIUM

DRAFT
MUNKLE

Pilsner 8

DRAFT

WESTBROOK

IPA 8

(NA)BEST DAY HAZY IPA 7

HEAVY-WEIGHT

AVERY'S
Ellie's Brown Ale 7

DRAFT
GUINNESS 10

GLASS / HALF LITER / BOTTLE

WINE

HOUSE RED (ON TAP)

Tiamo, 'Barbera,' IT 11/33/60(IL)

PINOT NOIR

O.P.P., Willamette, OR 15/45/68

OLD VINE MOURVÈDRE

Wine Co, Yeah!, Contra Costa, CA 15/45/68

CHIANTI CLASSICO

Rocca di Castagnoli, Tuscany, IT 15/45/68

CABERNET SAUVIGNON

Eberle, Paso Robles, CA 17/51/78

HOUSE WHITE (ON TAP)

Tiamo, 'Pinot Grigio,' IT 11/33/60(IL)

SAUVIGNON BLANC

Guy Allion, Loire, FR 13/39/59

MUSCADET

Louis Metaireau, Loire, FR 13/39/59

CHENIN BLANC

Manoir de la Tete Rouge, Loire, FR 15/45/68

CHARDONNAY

Knuttel, Russian River Valley, CA 15/45/68

PROSECCO 12/54

LAMBRUSCO 13/60

RED
OTHER

WHITE

WINES BY THE BOTTLE

SPARKLING

EXTRA BRUT CHAMPAGNE

Laherte Freres, 'Ultradition,' Champagne, FR, NV **90**

GRAND CRU BLANC DE BLANCS

Michel Gonet, 'Zero Dosage,' Champagne, FR, 2015 **168**

WHITES

SANCERRE

Lucien Reymond, 'Silex,' Loire, FR, 2024 **88**

WEISSBURGUNDER (PINOT BLANC)

Weingut Franzen, Mosel, DE, 2021 **72**

KERNER

Abbazia di Novacella, Alto Adige, IT, 2023 **74**

ALBARIÑO

Eladio Pineiro, 'Envidia Cochina,' Rías Baixas, ES, 2022 **92**

CHARDONNAY

Domaine Montanet-Thoden, 'Galerie,' Burgundy, FR, 2020 **100**

REDS

ZINFANDEL

Bedrock, Sonoma Valley, CA, 2022 **80**

ROSSO DI MONTALCINO

Sesti, Tuscany, IT, 2022 **108**

MALBEC

El Enemigo, Mendoza, AR, 2022 **88**

GAMAY

Les Iris, Beaujolais, FR, 2022 **72**

BAROLO

Oddero, 'Convento,' Piedmont, IT, 2020 **144**

MERLOT, CAB FRANC, CAB SAUV.

Château Grand Français, 'Grand Cuvee,' Bordeaux, FR, 2020 **88**

GARNACHA

Alto Moncayo, 'Veraton,' Campo de Borja, ES, 2020 **96**

TEMPRANILLO

La Rioja Alta, 'Vina Alberdi,' Rioja, ES, 2019 **82**

SYRAH

Barroul + Lynch, 'Tiercerolles,' Northern Rhone, FR, 2021 **95**