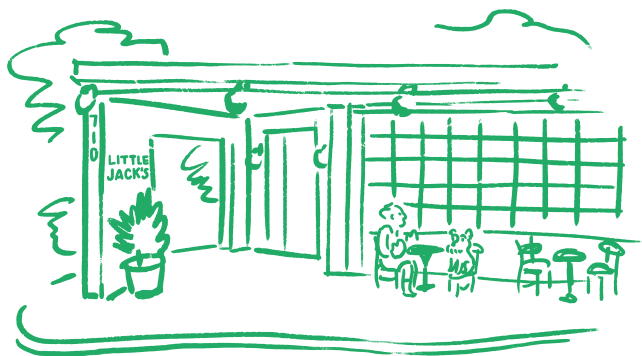


# LITTLE JACK'S TAVERN



# APPETIZERS



## CRUDITÉS & DIP

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

**16<sup>00</sup>**



## SHRIMP COCKTAIL\*

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

**19<sup>00</sup>**

## BRUSSELS SPROUTS\*\*

sweet and spicy okonami sauce and peanut crumble..... **11<sup>00</sup>**

## WARM GARLIC KNOTS

three knots topped with garlic butter with warm cheese 'fondue' ..... **12<sup>00</sup>**

## CRAB CAKE

with tavern sauce..... **17<sup>00</sup>**

## JACK'S FRENCH FRIED POTATOES

a house favorite, substitute garlic & herb fries (+\$2)..... **7<sup>00</sup>**

## GROUPER FRITTERS

hushpuppies with an attitude, served with remoulade..... **9<sup>00</sup>**

## FRIED CAULIFLOWER\*\*

large halved cauliflower with aji-verde, pickled red onions, toasted almonds. **17<sup>00</sup>**

# SALADS

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

## FARRO SPOON SALAD\*\*

with apples, golden raisins, pistachios, whipped ricotta and miso drizzle..... **16<sup>00</sup>**

## CAESAR SALAD\*

with romaine, pecorino, sourdough croutons, soft boiled egg..... **16<sup>00</sup>**

## CHOPPED SALAD

a hearty salad with chopped veggies and avocado-ranch dressing..... **16<sup>00</sup>**

# 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 . **2400**

## 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 .... **2600**

## FISH & "CHIPS"

freshly battered haddock, served with french fries and minted pea purée ... **2600**

## 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

We apply a universal 3% fee to offset technology costs

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 15**

pimms no. 1, gin, lemon, ginger ale

## **APEROL SPRITZ 16**

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 15**

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

### BOTTLED & CANNED

MILLER LITE 6

DONNA'S 'PICKLE BEER' 8

BUDWEISER 6

Avery Ellie's Brown Ale 8

NARRAGANSET (16oz) 8

AUSTIN CIDER 7

(NA) BEST DAY HAZY IPA 7

(NA) UNTITLED ART ITALIAN PILSNER 7

### DRAFT

KONIG Pilsner 8

WESTBROOK IPA 9

GUINNESS (20oz) 10

GLASS / HALF LITER / BOTTLE

## WINE

### HOUSE RED (ON TAP)

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

### PINOT NOIR

O.P.P., Willamette, OR 17/51/78

### 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 18/54/82

### 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 13/59

RED  
OTHER

WHITE

ROSE 13/39/59

SPARKLING ROSE 13/59

# 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

Jean Marie Reverdy & Fils, '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

Cantina Massara, "Burlotto Gian Carlo," 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**