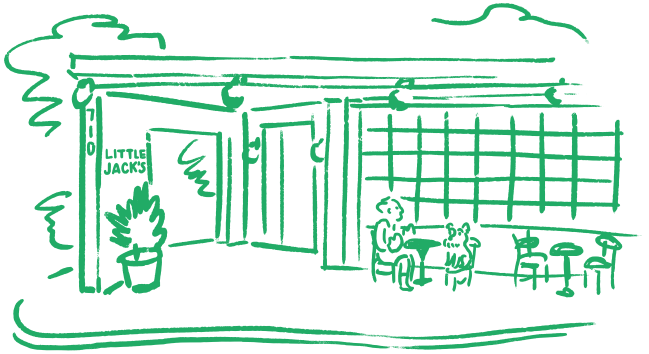
LITTLE JACK'S TAVERN



APPETIZERS

CRUDITÉS & DIP
fresh raw vegetables served with avocado mousse 17.00

BRUSSELS SPROUTS**
sweet and spicy okonami sauce and peanut crumble..... 11.00

WARM GARLIC KNOTS
three knots topped with garlic butter with warm cheese 'fondue'..... 12.00

CRAB CAKE
with tavern sauce..... 17.00

JACK'S FRENCH FRIED POTATOES
a house favorite, substitute garlic & herb fries (+$2)..... 7.00

GROUPER FRITTERS
hushpuppies with an attitude, served with remoulade..... 9.00

FRIED CAULIFLOWER**
large halved cauliflower with aji-verde, pickled red onions, toasted almonds. 17.00

SALADS

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

FARRO SPOON SALAD**
with apples, golden raisins, pistachios, whipped ricotta and miso..... 16.00

CAESAR SALAD*
with romaine, pecorino, sourdough croutons, soft boiled egg..... 16.00

CHOPPED SALAD
a hearty salad with chopped veggies and avocado-ranch dressing..... 16.00

No Substitutions. We only split checks evenly for parties of 7 or more
We apply a universal 3% fee to offset payment processing 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

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

17.00



DOUBLE TAVERN BURGER*

double meat, double cheese

22.00

VEGGIE BURGER

blackbean patty with garlic aioli, lettuce, tomato, avocado & crispy onions ... **15.00**

CRISPY FISH SANDWICH

freshly battered haddock with chopped romaine and tartar sauce **19.00**

SHRIMP BURGER*

our classic shrimp patty with herby mayo, lettuce and tomato **20.00**

'SURF AND TURF'*

tavern burger and a small shrimp burger **26.00**

PLATES

CHICKEN MILANESE OR PAILLARD

chicken breast pounded thin, served fried or grilled; with an arugula salad . **24.00**

CRAB CAKES

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

SALMON

pan seared fillet served with a cauliflower puree and curtido cabbage **26.00**

FISH & "CHIPS"

freshly battered haddock, served with french fries and minted pea purée .. **28.00**

STEAK FRITES AU POIVRE*

10oz ny strip cooked medium, served with french fries **54.00**

CLASSIC COCKTAILS

PIMM'S CUP 15
pimms no. 1, gin, lemon, ginger ale

APEROL SPRITZ 16
the drink of Venice: aperol, prosecco, club soda

BEE'S KNEES 13
gin, lemon, honey, lavender

AVIATION 17
gin, creme de violet, luxardo maraschino, lemon

GOLD RUSH 13
bourbon, lemon, honey

NEGRONI 14
gin, campari, sweet vermouth

HEMINGWAY DAQUIRI 15
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

PAPER PLANE 17
bourbon, aperol, amaro nonino, lemon

MANHATTAN 16
rittenhouse rye, sweet vermouth, jack rudy bitters

JACK'S MARTINIS

ESPRESSO 16
shaken with choice of vodka or tequila

DIRTY 14
vodka with olive brine; shaken

CLASSIC 14
vodka or gin, dry vermouth,
choice of twist or olives; stirred

VESPER 15
gin, vodka, and lillet blanc;
'shaken, not stirred'

HAVE IT YOUR WAY

VODKA
Tito's 16
Ketel One 18
Grey Goose 18
Chopin 18



GIN
Beefeater 15
Bombay Sapphire 15
Hat Trick 18
Hendrick's 18
Tanqueray 16
Tanqueray No. 10 19

STYLE
Bone Dry - no vermouth
Dry - just a skoche
Wet - you like vermouth
Dirty - olive brine

GARNISH
Olives
Lemon Twist
Pickled Onion

SERVE
Shaken
Stirred
Up
Rocks

JACK'S FAVORITES

TOMMY'S MARGARITA 13
tequila, agave, lime;
the world's greatest margarita recipe
try it with mezcal (+4)

HARVEY WALLBANGER 16
back from the 1970's: vodka with
fresh orange juice, galliano, bitters

SIESTA 14
tequila, campari, lime, grapefruit

TURN OUT THE STARS 16
apple brandy, cynar, lemon, honey

BROWN DERBY 14
bourbon, grapefruit, honey syrup;
transported from Los Angeles

ALMOST FAMOUS 17
mezcal, aperol, strega, lime

JACK'S RUM OLD FASHIONED 16
aged rum and dark sugar, stirred with lots of
aromatic bitters

HOT TODDY 13
served hot; bourbon, lemon, honey



IRISH COFFEE (HOT OR FROZEN) 13
coffee, tullamore dew, cane sugar, gently whipped cream

BEER

BOTTLED & CANNED

MILLER LITE 6
BUDWEISER 6
NARRAGANSET (16oz) 8
(NA) BEST DAY HAZY IPA 7
(NA) CLAUSTHALER ORIGINAL 7
DONNA'S 'PICKLE BEER' 9
Avery Ellie's Brown Ale 8
AUSTIN CIDER 8

DRAFT

KONIG Pilsner 9
WESTBROOK IPA 9
GUINNESS (20oz) 10

WINE

GLASS / HALF LITER / BOTTLE

RED

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

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

GAMAY
Duperray, 'Glou-Glou', Beaujolais, FR 13/39/59

CHIANTI CLASSICO
Rocca di Castagnoli, Tuscany, IT 16/48/72

CABERNET SAUVIGNON
Eberle, Paso Robles, CA 18/54/82

WHITE

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

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

ALBARIÑO
Eidos de Padriñán, Rías Baixas, ES 16/48/72

CHENIN BLANC
Manoir de la Tete Rouge, Loire, FR 16/48/72

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

OTHER

ROSE 16/48/72
SPARKLING ROSE 13/59
PROSECCO 12/54
LAMBRUSCO 13/59

WINES BY THE BOTTLE

SPARKLING

EXTRA BRUT CHAMPAGNE
Laherte Freres, 'Ultradition,' Champagne, FR, NV **125**

GRAND CRU BLANC DE BLANCS
Michel Gonet, 'Zero Dosage,' Champagne, FR, 2015 **168**

WHITES

SANCERRE
Paul Thomas, 'Chavignol,' Loire, FR, 2024 **98**

MUSCADET
Louis Metaireau, Loire, FR, 2024 **59**

WEISSBURGUNDER (PINOT BLANC)
Weingut Franzen, Mosel, DE, 2021 **72**

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

CHARDONNAY
Domaine Montanet-Thoden, 'Galerne,' 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**

OLD VINE MOURVÈDRE
Extradimensional Wine Co, Yeah!, 'Marvelous Mourvèdre,' Contra Costa, CA, 2022 **132**

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, 'Viña Alberdi,' Rioja, ES, 2019 **82**

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