

BARTENDER'S CHOICE

KIWI QUENCHER

Fresh strawberries and kiwi muddled with Cruzan Light Rum, Monin Kiwi and fresh squeezed lemon juice. A little soda for spritz and your thirst is quenched. 9.00

SPARKLING GARDENIA

Finamore Lemoncello and fresh squeezed lemon juice with a splash of Pomegranate. Shaken and topped with Sparkling Wine. 8.50

CRAN-APPLE MARTINI

This simple combination of Vodka, Sour Apple Schnapps and Cranberry Juice is always a hit!. 7.50

HARBOR CIDER

Take off the chill of the Artic Blast with a Hot Apple Cider that has an extra zip from Vanilla Vodka. 7.50

APPLE MOJITO

As the name suggests, this cocktail is a fruity version of the Cuban classic made with rum, fresh mint and a house made apple mint syrup.. 7.50

CRANBERRY SANGRIA

First introduced to the United States at the 1964 World's Fair, Sangria is a fruity concoction of fruit , brandy and red wine. We add a little Cranberry Sauce to give it all a Holiday spin 5.75

KIWI MERINGUE PIE

This light cocktail includes fresh kiwi muddled with Stoli Vanil, Monin Kiwi, simple syrup and fresh squeezed lemon juice tipped with fresh kiwi whipped cream 10.50

HAZELNUT MARTINI

Enjoy the taste of the Northwest shaken and strained in a Martini Shell. Vanilla Vodka, Hazelnut Liqueur, Kahlua and double strength Coffee. Served up with a splash of cream. 7.50

CLASSIC COCKTAILS FROM THE PAST

JAKE'S SIDECAR

A cocktail from the 1920's cafes of Paris. House Vanilla Infused Brandy, Orange Liqueur, Fresh Squeezed Lemon and Orange Juices all Shaken together and served in a Sugar Rimmed Glass 7.00

WHISKEY SOUR

Thought to be a product of the '60s this classic cocktail endures the trends. Hand crafted with fresh squeezed Lemon Juice, Orange Juice, Simple Syrup and Bourbon. Traditionally garnished with a Maraschino Cherry 7.00

MOSCOW MULE

The invention of this cocktail in 1946 at the Cock and Bull Restaurant in Los Angeles was a catalyst for bringing vodka to the forefront during the mid 1900's. Vodka, fresh lime juice and ginger puree. Topped off with soda for a long cool refreshing cocktail. 7.50

JAKE'S CLASSIC IRISH COFFEE

Count down the days until St. Patrick's Day with a steaming cup of Tullamore Dew Irish Whisky, Sugar Cube and Coffee. 6.75

HOT TODDY

A classic winter warmer the Hot Toddy is believed to have originated in 18th century Scotland. We use a house made Rosemary-Honey syrup to give this cocktail a sweet taste and a fragrant nose. Made with Brandy or Bourbon. 6.50

PISCO SOUR

Developed in South America during Prohibition, this cocktail is a version of the Whisky Sour made with Pisco Brandy which is made from the fermented juice of Muscat grapes. 7.50

THE CLASSIC COLLINS

The recipe for the Tom Collins first appeared in the 1876 edition of Jerry Thomas's "The Bartender's Guide". Enjoy our fresh juice version with your choice of Vodka, Gin (Tom Collins) or Bourbon (John Collins) 6.50

SINGLE MALT SCOTCH

Highland

Dalmore 12 yr8.00
Edradour 10 yr.....8.00
Glenogyne 12 yr8.00
Glenmorangie 10 yr9.50
Glenmorangie 12 yr10.25
MacTarnahans 15yr.....8.50
Oban 14 yr.....9.50
Glendronach 12yr10.00

Campbeltown

Spring Bank 15 yr12.50

Lowlands

Auchentiosutan 10 yr8.00
Glenkinchie 12 yr8.00

Islay

Ardberg 10 yr11.45
Bunnahabhain 12 yr.....8.00
Bowmore 12 yr8.00
Lagavulin 16 yr13.00
Laphroaig 10 yr8.00

Speyside

Aberlour 12 yr.....8.00
Balvenie 12 yr.....9.00
Balvenie 15 yr.....9.50
Balvenie Portwood 21yr12.50
Cragganmore 12 yr.....8.00
Dahlwhinnie 15 yr.....8.00
Glenrothes 14 yr.....10.75
Glenfiddich 12 yr.....8.00
Glenfiddich 15 yr.....9.00
Glenlivet 12 yr8.50
Glenlivet 18 yr10.00
The Macallan 10 yr.....9.00
The Macallan 12 yr.....10.50
The Macallan 18 yr.....17.50
The Macallan 25 yr.....32.50

Islands

Highland Park 12 yr8.00
Isle of Jura 10 yr7.00
Talisker 10 yr8.00

OREGON CRAFT BEERS

MacTarnahan's Ale

Portland

Bridgeport IPA

Portland

Double Mountain

Alpenbrew

Hood River

Widmer Hefeweizen

Portland

Mt Hood Multorporter

Government Camp

Full Sail Wassail

Hood River

HUB Organic Pilsner

Portland

Cascade Ale 20" Brown

Trout

Redmond

Terminal Gravity IPA

Portland

Bridgeport Highland Am-

bush Scottish Ale

Portland

COGNACS AND BRANDY

Courvoisier VS.....8.00	Clear Creek Pear Brandy.....8.25
Courvoisier XO.....14.50	Clear Creek Apple Brandy8.25
Germain Robin.....9.50	Clear Creek Grappa.....8.25
Boulard Calvados7.50	Remy Martin VSOP9.25
Hennessy VS.....9.25	Martell VSOP9.00
Hennessy XO.....25.50	Hine.....9.50
Martel Cordon Bleu.....13.50	Metaxa 7 Star.....7.50
Navan Vanillia.....9.50	Marcel Ragnaud12.50
Martel XO.....21.50	Armagnac de Mortal VS.....8.00

NORTHWEST WINES BY THE GLASS

	5oz	8oz
Riesling, Chateau Ste. Michelle, Columbia, WA	5.25	7.25
Pinot Gris, Ponzi, Willamette Valley, OR	10.00	13.00
Pinot Gris, A-Z, Willamette Valley, OR	8.50	11.50
Pinot Gris, Road 22, Willamette Valley, OR	5.75	7.70
Pinot Gris, Acrobat, OR	7.00	10.00
Nell's Garden Rose by CSM, Columbia Valley WA	4.75	6.75
Sauvignon Blanc, Waterbrook, WA	6.50	8.50
Chardonnay, Hogue, Columbia Valley, WA	6.25	8.25
Chardonnay, Columbia Crest Two Vines, WA	5.25	7.25
Chardonnay, Chateau Ste. Michelle Cold Creek, WA	9.50	13.50
Chardonnay, Kudos, Del Rio, OR	8.75	11.25
Pinot Noir, Hinman, OR	9.50	12.50
Pinot Noir, Phelps Creek, Becky's Cuvee, OR	9.25	13.50
Pinot Noir, Viridian, OR	6.75	8.75
Pinot Noir, Willamette Valley Founder's Reserve, OR	11.50	15.50
Pinot Noir, Panther Creek, Willamette Valley, OR	12.50	16.50
Merlot, 14 Hands, Columbia Valley, WA	6.00	9.00
Merlot, Genesis, Columbia Valley, WA	8.00	11.00
Shiraz, Red Diamond, Columbia Valley, WA	5.75	7.75
Maryhill Winemaker's Red, Columbia Valley, WA	7.75	9.75
Cabernet-Merlot, Hyatt, Columbia Valley WA	5.50	7.50
Cabernet Sauvignon, Columbia Crest Grand Est, WA	7.25	9.75
Cabernet Sauvignon, Dessert Wind, WA	8.50	11.50
Cabernet Sauvignon, Nelms Road, Columbia Valley, WA	14.00	18.00

All wines are available by the bottle as well.

PORT, SHERRY & DESSERT WINES

Pacific Rim "Vin de Glaciere Reisling, WA	7.50
Inniskillen Ice wine, Reisling, Niagara VQA Canada	18.50
Harvey's Bristol Crème Sherry	5.25
Osborne Amontillado Sherry	5.50
Gonzalez Byass "Tio Pepe", Palomino Fino	5.75
Lillet Blanc, France	5.75
Troon, Port "Insomnia" Applegate Valley, OR	6.00
Croft Distinction, NV, Portugal	6.75
Zerba Cellars, Late Harvest Syrah, Walla Walla WA	10.50
Sandeman Founders Reserve, Portugal	7.25
Fonseca "Bin 27" Finest Reserve, Portugal	7.25
Taylor Fladgate, Late Bottle Vintage 2003, Portugal	8.00
Graham's 10 year Tawny Port, Portugal	9.25
Fonseca Tawny 20 year, Portugal	10.75
Graham's 20 year Tawny Port, Portugal	10.75
Taylor Fladgate 30 year Tawny Port, Portugal	18.00
Kestrel Late Harvest Charonnay, 06, Washington	12.00

HAPPY HOUR BAR MENU

Daily 3:00pm to 6:00pm,
Sunday-Thursday 9:00pm to Close
Friday & Saturday 10:00pm to Close

—————\$1.95—————

SPINACH & ARTICHOKE DIP

Fried White Corn Tortilla Chips

PARMESAN FRIED ZUCCHINI

Marinara Sauce

NORTHWEST SALMON CAKES

Tartar Sauce

TOMATO BRUSCHETTA

Fresh Mozzarella and Balsamic

HUMMUS PLATE

with Pita Bread and Vegetables

TEMPURA AHI SUSHI ROLL

Shoyu Dipping Sauce

—————\$2.95—————

BLACKENED CHICKEN

QUESADILLA

Chipolte Cream

1/2LB JAKE'S CHEESEBURGER

Tillamook Cheese and French Fries

JAKE'S CAJUN

CHICKEN SANDWICH

Swiss Cheese and Fries

SWEET POTATO FRIES

Chipolte Aioli

—————\$3.95—————

BUFFALO CHICKEN WINGS

Blue Cheese Dressing

PORK POT STICKERS

Citrus Garlic Chili Sauce

NORTHWEST SEAFOOD GUMBO

Served with Rice

CALIFORNIA ROLL

Avocado, Cucumber & Dungeness Crab

—————\$4.95—————

FRIED CALAMARI

Cocktail Sauce & Sherry Aioli

BUFFALO STYLE

Chicken Sliders

PUTTANESCA MUSSELS

Caper, Anchovy, Tomato Sauce

THAI CURRY

Steamed Clams

STEAMED MUSSELS

Garlic Butter

FISH TACOS

House Made Salsa

Available During Happy Hours in the Bar Only

No Substitutions or Take Out.

\$3.50 minimum beverage purchase

Per Person with Order

**JOIN US FOR THE
XXI WINTER OLYMPICS
FEBRUARY 12TH-28TH**



BAR MENU

