

Coffee & Sweet Compliments

ALL OUR ESPRESSO DRINKS ARE MADE WITH
CAFFE SIENNA ITALIAN ROAST COFFEE.
AVAILABLE IN REGULAR OR DECAF.

ESPRESSO \$3.25

LATTE \$3.95

FAMOUS MOCHA \$3.95

COUNCIL CREST CAPPUCCINO
\$3.95

FRENCH PRESS \$3.95

MADE WITH 100% CERTIFIED ORGANIC
COFFEE FROM THE NAYARIT REGION OF MEXICO

GLUTEN FREE DESSERTS

JAKE'S FAMOUS TRUFFLE CAKE

TRULY A JAKE'S TRADITION. A THICK SLICE OF
RICH DENSE CHOCOLATE CAKE SERVED WITH
RASPBERRY COULIS
AND FRESH WHIPPED CREAM
8.40

FARM FRESH OREGON BERRIES

BORING OREGON FRESH RASPBERRIES,
BLUEBERRIES, STRAWBERRIES, AND
MARIONBERRIES. TOPPED WITH CRÈME
ANGLAISE AND WHIPPED CREAM
6.95

THE CHOCOLATE BAG

FILLED WITH WHITE CHOCOLATE MOUSSE,
FRESH BERRIES AND TOPPED WITH
FRESH WHIPPED
CREAM, SERVED WITH RASPBERRY COULIS
12.50



VEGETARIAN
AND
GLUTEN FREE
SELECTIONS

**Enjoy 20% Off Parking
*** Exclusively ***
At The 12West Garage
Underground, Enter On
12th Avenue**

Ask A Host To Stamp Your Ticket

VEGETARIAN **FAVORITES**

***Northwest Wild Mushroom Sauté**

Shitake, Button, and Oyster
Mushrooms in a Sherry Cream Sauce with Rice
and Fresh Raspberries.
\$19.60

Seasonal Pasta Primavera

The Season's Freshest Vegetables in Garlic and
Olive Oil, Tossed with Fettuccine Pasta.
\$15.95

***Spicy Kung Pao Stir Fry**

Bok Choy, Pea Pods, Shitake
Mushrooms, Red Chiles, and Peanuts in a Spicy
Soy Ginger Sauce.
\$14.95

***Vegetable Nori Roll**

Carrots and Cucumbers in Rice and Nori, with
Cucumber Salad,
Takashimi Sauce,
Pickled Ginger and Wasabi.
\$12.90

***Grilled Vegetable Platter**

Red and Green Bell Peppers, Onions,
Mushrooms, Zucchini, and Yellow Squash.
Grilled with Olive Oil and Garlic.
\$13.95

***Garlic Hummus and Grilled Flatbread**

Cucumber, Tomatoes, and Olives, with
Balsamic Reduction,
Olive Oil, and Smoked Paprika.
\$11.65

**Can Be Prepared Vegan Friendly*

GLUTEN FREE **SUGGESTIONS**

Sautéed Seafood Alfredo

Bay Scallops and Rock Shrimp in a
Creamy Garlic Parmesan Sauce with
Rice.
\$19.50

Oven Roasted Stuffed Atlantic Salmon

Stuffed with Bay Shrimp, Dungeness
Crab, Brie and Cream Cheese.
\$29.60

Dungeness Crab Leg Sauté

Artichoke Hearts, Button Mushrooms,
Sherry, Butter and Shallots.
\$39.15

Trout Amandine

Simply Grilled with Toasted Almonds,
Buerre Blanc,
Roasted Red Potatoes and
Fresh Vegetables.
\$18.25

Jake's Traditional Bouillabaisse

Clams, Scallops, Mussels, Salmon,
Prawns, and Dungeness Crab in our
Traditional Bouillabaisse Stock.
\$33.40

8oz Filet Mignon

Grilled to Your Liking.
Served with Garlic Mashed Potatoes,
Grilled Vegetables, and Maitre D'butter
\$37.75

*Additionally most of our fresh fish
selections can be prepared simply
grilled with steamed vegetables.*