

MARCH

STEMS

THE LEMON DROP

Lemon Infused Vodka and Cointreau with fresh squeezed lemon juice and sugar, hand shaken and served up in a sugar rimmed glass. 8.50

BADA BING

Finamore Limoncello, Mount Gay Rum, Fresh Lemon Juice with a Splash of Cranberry. Served in a Sugar Rimmed Glass. 8.50

THE COSMOPOLITAN

Vodka and Grand Marnier. Shaken with fresh squeezed Lime Juice and a splash of Cranberry. 8.00

PORTLAND RAIN DROP

Vodka, Midori, Blue Curacao and Lime Juice. Hand Shaken and served up. 7.00

APPLETINI

Absolute Vodka and Sour Apple Liqueur. Hand shaken and served up. 7.25

THE ANGEL FOOD MARTINI

Vanilla Vodka and Pineapple Juice with a float of Sprite. Hand shaken, strained and served up. 7.00

CIAO BELLA

House Champagne with a float of Finamore Limoncello and Fresh Lemon Juice. 7.50

BLOODY MARY MARTINI

Vodka and our special Bloody Mary mixture. Hand Shaken and served up. 7.00

PORTLAND STREET CAR MARTINI

Capt. Morgan's Rum, Fresh Lemon Juice, Fresh Lime Juice and Orange Curacao In a sugar rimmed glass. 7.00

CLASSICS

CLASSIC BLOODY CAESAR

Our own hand crafted version of a classic. Served with Clamato Juice and Jumbo Prawn Garnish. 9.50

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 7.75

RUBY-RUBY

A Jake's Grill favorite! Absolute Ruby Vodka teamed up with Fresh Squeezed Grapefruit Juice. This one goes down easy. 8.75

COOL BREEZE

Fresh Squeezed Grapefruit Juice, Vodka and White Cranberry Juice. 6.50

MANHATTAN COCKTAIL

Stories abound but are inconclusive about its true date of birth. We place it in 1874, in or around the Manhattan Club in New York City. This classic combination of Bourbon, Sweet Vermouth and Angostura Bitters has become a mainstay in the bars of America. 7.50

SPANISH COFFEE

151 Rum, Cointreau, Kahlua, and Coffee sprinkled with Nutmeg and Cinnamon. Topped with fresh whipped cream. 7.50

JAKE'S GRILL MOJITO

Fresh lime juice, pure cane sugar, fresh mint leaves muddled then shaken with rum, served over ice and topped with Sprite and club soda. 7.00

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 version with your choice of Vodka, Gin (Tom Collins) or Bourbon (John Collins) 7.00

CONCOCTIONS

KIWI-TINI

Brighten up your day with Kiwi Puree, Vodka and Midori Melon Liqueur served in a sugar-rimmed martini glass. 7.50

NUTTY IRISHMAN

Bailey's Irish Cream, Frangelico, Jameson's Irish Whiskey and Premium Coffee. Topped with Fresh Whipped Cream. 7.50

SEXY MONKEY

A spicy and sweet experience.. Hot Monkey Vodka with Guava Puree and Lemon served in a sugar-rimmed glass. 8.00

JOHN DALY

An Arnold Palmer with Jeramiah Weed "Sweet Tea" Vodka and Fresh-Squeezed Lemonade. 6.50

MONKEY MARY

Jake's Grill's famous Bloody Mary Mix with Portland-distilled Hot Monkey Vodka. Sure to get your blood flowing! 8.00

JAKE'S GRILL CLASSIC IRISH COFFEE

Tullamore Dew Irish Whiskey, Sugar Cube and Coffee. 7.50

MUD PUDDLE MARTINI

Dark Chocolate-flavored Mud Puddle Vodka with Crème de Cacao in a sugar-rimmed martini glass. 8.50

BEAUTIFUL TEA

Hennesey VS Cognac, Grand Marnier and Hot Tea. 8.50

BFK

A classic combination of Bailey's Irish Cream, Frangelico and Kahlua Coffee Liqueur.. Topped with fresh whipped cream. 7.75

WINE BY THE GLASS

	Glass
Chandon Rose, CA N.V.	8
Veve Clicquot Brut, Yellow Label, France, N.V.	15
	5oz 8oz
Riesling, Chateau Ste. Michelle, Columbia, WA 08	5.....8
Gewürztraminer, Snoqualmie, Columbia Valley, WA 08	6.....9
White Zinfandel, Beringer, Napa, CA 08	5.....8
Pinot Gris, Ponzi, Willamette, OR 08	9.....13
Pinot Gris, Lange, Willamette, OR 07	8.....12
Pinot Gris, Acrobat, OR 08	5.....8
Sauvignon Blanc, Watermill, Columbia Valley, OR 06	8.....12
Chardonnay, Hogue, Columbia, WA 08	5.....8
Chardonnay, Sonoma-Cutrer, Russian River Ranches, CA 07	10.....15
Chardonnay, Shea Wine Cellars, Willamette, OR 07	9.....13
Chardonnay, Chateau Ste. Michelle, Columbia, WA 07	6.....10
Pinot Noir, Shea Wine Cellars, Willamette, OR 07	12.....18
Pinot Noir, Viridian, Willamette, OR, 06/07	6.....9
Pinot Noir, Willamette Valley Founder's Res., OR 07	10.....15
Pinot Noir, Panther Creek, Willamette Valley, OR NV	9.....14
Merlot, 14 Hands, Paterson, WA 07	5.....8
Merlot, Columbia Crest Grand Est, Columbia, WA 06	6.....9
Hedges CMS, Columbia, WA 07	8.....12
Zinfandel, Rosenblum, Sonoma, CA 09	6.....9
Zinfandel, Troon Vineyards, Kubi, Applegate Valley, OR 08	9.....12
Cabernet, Beaulieu Vineyards, Coastal Estates, CA 06	6.....9
Cabernet, Sagelands, Columbia Valley, WA 07	8.....12
Cabernet, Dumas Station Estate, Walla Walla, WA 05	12.....19
Ill Somms "Atlas", Napa Valley, CA 05	8.....12

OREGON PINOT GRIS WINE FLIGHT

A three-wine tasting of some of Oregon's premier Pinot Gris.

Acrobat, OR, 2008

Ponzi Vineyards, Willamette Valley, OR 2007

Lange Vineyards, Willamette Valley, OR 2007

Three, 3oz pours... 12

OREGON PINOT NOIR WINE FLIGHT

A three-wine tasting of some of Oregon's premier Pinot Noirs.

Panther Creek, Willamette Valley, OR, NV

Viridian, Willamette Valley, OR, 2006

Shea, Willamette Valley, OR 07

Three, 3oz pours... 14

HAPPY HOUR BAR MENU

\$1.95

FRESH WARM POTATO CHIPS
with Jake's Spice and Truffle Aioli

HUMMUS PLATE
with Pita Bread and Vegetables

SCALLOP, SHRIMP AND
CALAMARI CEVICHE
with Crostini and Lemon

BLACKENED FISH
TACO
with Chipotle Aioli

CHEESE QUESADILLA
Green Chiles, Crème Fraîche and Salsa

PRAWNS TEMPURA
with Asian Slaw and Ponzu Sauce

\$2.95

1/2LB JAKE'S CHEESEBURGER
with French Fries

\$3.95

ACHIOTE MARINATED CHICKEN
with Spicy Coleslaw

CALIFORNIA ROLL
with Wasabi and Soy Sauce

HONEY MUSTARD GLAZED
CHICKEN WINGS
Celery and Blue Cheese Dressing

ST. LOUIS STYLE
BABY BACK RIBS
with Hoisin BBQ Sauce

\$4.95

SPICY AHI TUNA ROLL
Pickled Ginger, Wasabi and Soy Sauce

PORK POT STICKERS
with Ponzu Sauce

ROASTED GARLIC & CHICKEN PIZZA
Feta Cheese, Tomatoes and Fresh Basil

SEARED AHI TUNA SKEWERS
Wasabi Aioli and Sesame Seeds

~BAR EVENTS~

ST. PATRICK'S DAY
Join us for Irish Food & Cheer
March 17th

THURSDAY NIGHT
BUCK A SHUCK
\$1.00 Oyster Shooters
6:30 pm—Close.

MEANDERING MAGICIAN
Be amazed by the Talents of
"Mark of Mystery" as he astounds
with his amazing slight-of-hand.
Friday Nights.

SIPPIN' SATURDAYS AND
SUNDAY'S
\$2.00 Mimosas
9am-4pm Every Saturday and Sunday

Available During Happy Hours in the Bar Only
Monday—Friday 3:00pm to 6:00pm, Monday—Thursday 9:30pm to Close
Saturday 1:00pm to 4:00pm, Friday & Saturday 10:00pm to Close,
Sunday 3:00pm to Close. No Substitutions or Take Out.
\$3.50 minimum beverage purchase Per Person with Order

3-13-10

Jake's GRILL

• EST. 1994 •

BAR MENU

