

NOVEMBER 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 KAMIKAZE

Smirnoff Vodka and Cointreau hand shaken with fresh squeezed lime juice. Strained and served up. 7.00

CIAO BELLA

House Champagne with a float of Finamore Limoncello and Fresh Lemon Juice. 8.50

BLOODY MARY MARTINI

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

TIGER WOODS

Vodka, fresh squeezed Lemon Juice and Cranberry Juice. 6.50

CLASSICS & CONCOCTIONS

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

JOHN DALY

An Arnold Palmer with a kick. Vodka, lemonade and iced tea. 6.50

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

WARM & WONDERFUL

HOT RASPBERRY TRUFFLE

Raspberry Vodka, Kahlua and Hot Chocolate. Topped with fresh whipped cream 7.50

MULLED WINE

Our own Blend of Wine, Brandy, Lemon and Cloves, Steamed and served with Lemon 5.00

BEAUTIFUL TEA

Cognac, Grand Marnier and Hot Tea. 7.50

HOT NUTTY IRISHMAN

Bailey's Irish Cream, Frangelico and Premium Hot Coffee. Topped with fresh whipped cream. 7.00

COFFEE NUDGE

Brandy, Kahlua and Premium Hot Coffee. 7.00

JAKE'S GRILL CLASSIC IRISH COFFEE

Tullamore Dew Irish Coffee, Sugar Cube and Coffee. 7.00

SPANISH COFFEE

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

HOT APPLE PIE

Hot Apple Cider, blended with Tuaca and topped with fresh whipped cream. 6.75

BFK

A classic combination of Bailey's Irish Cream, Frangelico and Kahlua Coffee Liqueur.. Topped with fresh whipped cream. 6.75

WINE BY THE GLASS

	5oz	8oz
Riesling, Chateau Ste. Michelle, Columbia, WA 08.....	5	9
White Zinfandel, Beringer, Napa, CA 08.....	5	8
José's Rosé, Wines by Joe, OR 06.....	6	10
Gewürztraminer, Snoqualmie, Columbia Valley, WA08.....	6	9
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, Foris Vineyard, OR, 08.....	7	10
Chardonnay, Sonoma-Cutrer, Russian River Ranches, CA 07.....	10	15
Chardonnay, Chateau Ste. Michelle, Columbia, WA 07.....	6	10
Pinot Noir, King's Ridge, Newberg, OR 07/08.....	9	14
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., Willamette, 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
Bricco Two Rivers Bordeaux Style Red, Columbia, OR 05.....	9	13
Hedges CMS, Columbia, WA 07.....	8	12
Zinfandel, Ravenswood Vintner's Blend, Sonoma, CA 07.....	6	10
Zinfandel, Troon Vineyards, Kubli, Applegate Valley, OR 08.....	9	12
Cabernet, Washington Hills, Columbia Valley, WA 07.....	6	9
Cabernet, Beaulieu Vineyards, Coastal Estates, CA 06.....	6	9
Cabernet, Dumas Station Estate, Walla Walla, WA 05.....	12	19

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

King's Ridge, Newberg, OR 2007

Three, 3oz pours... 14

HAPPY HOUR BAR MENU

\$1.95

JAKE'S SPICED POTATO CHIPS
with White Truffle Aioli

BLACKENED FISH TACO
with Pico de Gallo and Chipotle Aioli

SCALLOP AND SHRIMP
CEVICHE
with Crostini and Lemon

CAJUN SPICED SHRIMP
with Creole Red Pepper Sauce

HUMMUS PLATE
with Pita Bread and Vegetables

PRAWNS AND TOMATO
BRUSCHETTA
Goat Cheese, Basil and Olive Oil

\$2.95

1/2LB JAKE'S CHEESEBURGER
with French Fries

\$3.95

SOUTHERN STYLE
CHICKEN WINGS
Celery and Blue Cheese Dressing

PORK POT STICKERS
with Ponzu Sauce

ST. LOUIS STYLE
BABY BACK RIBS
with Hoisin BBQ Sauce

CALIFORNIA ROLL
with Wasabi and Soy Sauce

\$4.95

SPICY AHI TUNA ROLL
Pickled Ginger, Wasabi and Soy Sauce

PULLED PORK SLIDERS
Three Sliders with BBQ Sauce and Cole Slaw

BBQ CHICKEN PIZZA
Three Cheeses and Red Onions

SEARED AHI TUNA SKEWERS
Wasabi Aioli and Sesame Seeds

~NOVEMBER EVENTS~

TONIC TUESDAY
Join us for \$4.00 Well Drinks with
Tonic. Happy Hour

THIRSTY THURSDAY
Quench your thirst with a \$3.00
Pyramid pints. Happy Hour

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

THANKSGIVING
Join for Thanksgiving, make your
reservation today

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

Jake's GRILL

• EST. 1994 •

BAR MENU

