

Bartender's Choice

The Caipirinha

Catching its fame as the national cocktail of Brazil, this succulent refresher dates back to 1532 when the Portuguese first distilled Cachaça directly from fermented sugar cane. Cachaça and lime wedges muddled with a touch of sugar.
10.00

Raspberry Cosmimosa

We start with Stoli Raspberry Vodka, Fresh Squeezed Orange and Lime Juice with a splash of Cranberry. Then top it off with a touch of Sparkling Wine. Two great cocktails in one glass.
8.00

The San Francisco Lemon Drop

The West Coast's king of sour-style cocktails. Disputably invented at Henry Africa's in San Francisco, this drink strikes a perfect balance between vodka, orange liqueur, fresh lemon juice and a touch of sugar.
Served up with a superfine sugar rim.
7.50

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.
12.00

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.
8.00

Oregon Triple Berry Martini

We puree Blueberries, Raspberries and Marion berries, add Vodka then give it a Jake's Famous shake. Served in a Sugar Rimmed Martini Shell.
A cocktail with Anti-Oxidants.
8.00

Classic Cocktails from the past

Spanish Coffee

The King of all coffee cocktails. A proud mix of 151 Rum, Orange Liqueur and Kahlua is set on fire, dusted with Nutmeg and Cinnamon, filled with hot Coffee and extinguished with cold Whipped Cream.
Enjoy the show!
9.00

Jake's Sidecar

Originally made popular in cafes of Paris in the 1920s, this cocktail consists of Brandy, Orange Liqueur, Fresh Squeezed Lemon and Orange Juices then shaken to perfection and served in a Sugar Rimmed Martini Shell...Santé
8.50

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)
8.25

Whiskey Sour

Recipes for this classic cocktail have been in print since the 1860s. Handcrafted with Bourbon, Fresh Squeezed Orange and Lemon Juice, a kiss of sweetness and garnished with an Orange and a Cherry. Sip a bit of history in our historic bar.
8.25

The Margarita Cocktail

There are many theories of origin regarding this incredibly popular cocktail. Here at Jake's Famous Crawfish we've been satisfying guests with our classic rendition for almost 40 years. Sauza Gold Tequila, Orange Liqueur, Fresh Squeezed Lime Juice, and a touch of sweetness are given a Jake's Famous shake and served on the rocks with salt.
8.00

Jake's Classic Irish Coffee

We saved the best for last. Jake's Famous Crawfish made this classic a staple of the Portland cocktail scene before there was a Portland cocktail scene. We keep it traditional with Tullamore Dew Irish Whiskey, Steaming Hot Coffee, one Sugar Cube and a float of Bubbly Whipped Cream. This cocktail makes every day St. Patrick's Day!
9.00

WINES BY THE GLASS

5oz 8oz

Chardonnay, Columbia Crest Two Vines, WA	5.75	8.00
Chardonnay, Cooper Mt. Reserve, OR	9.00	13.50
Chardonnay, Kendal-Jackson 'Vintners Reserve', CA.....	9.25	12.25
Chardonnay, Chateau Ste. Michelle Indian Wells, WA	10.50	14.75
Pinot Gris, Ponzi, Willamette Valley, OR	10.75	15.00
Pinot Grigio, Sycamore Lane, Napa Valley, CA	5.75	8.00
Pinot Gris, Acrobat, OR	7.75	11.25
Riesling, Chateau Ste. Michelle, Columbia, WA	5.75	8.00
Rose of Pinot Noir, Anew, Columbia Valley WA	7.00	10.25
Sauvignon Blanc, Chateau St Michelle, WA.....	9.25	12.25
Pinot Noir, Bridgeview Blue Moon, Pinot Noir, OR	11.75	16.00
Pinot Noir, Del Rio Vineyards Rogue Valley.....	10.50	14.75
Pinot Noir, J Christopher 'Nuages' ..Chehalem Mountains	12.75	16.75
Merlot, Canyon Road, Modesto CA	5.75	8.00
Merlot, 14 Hands, Columbia Valley, WA	6.75	9.75
Shiraz, Red Diamond, Columbia Valley, WA.....	6.25	8.25
Maryhill Winemaker's Red, Columbia Valley, WA	8.75	11.50
Cabernet Sauvignon, Columbia Crest Grand Est, WA.....	6.75	9.75
Cabernet Sauvignon, Seven Falls, WA	9.50	12.50
Cabernet Sauvignon Aquinas.....Napa Valley Ca.....	11.50	15.25
Kaiken Reserve Malbec, Argentina	7.00	10.25
Prosecco, Villa Sandi. Italy.....glass		8.50
Freixinet Cordon Negro.....	187 ML	9.00

All wines are available by the bottle as well.

Angry Orchard Apple or Wyder's Dry Pear Hard Cider

\$5.50

NORTHWEST CRAFT BEERS

Deschutes Mirror Pond Pale Ale
Bend

Full Sail Amber
Hood River

Rogue Dead Guy Ale
Newport

Double Mountain Pale Ale
Hood River

Burnside IPA
Portland

Widmer Hefeweizen
North Portland

Lompoc C-Note IPA
Portland

Bone Yard Diablo Rojo
Bend

Ecliptic Capella Porter
Portland

Hop Valley, Czech Pilsner
Eugene

Oakshire Watershed IPA
Eugene

SEASONAL COCKTAILS

THE HOP DROP

Oregon's Indio Spirits Citra Hop Cocktail.

Jake's newest addition, Citrus Hop infused Vodka liquor a perfect balance between vodka and Hops orange liqueur, fresh squeezed lemon juice. Served up with a superfine sugar rim.

9.00

The Cosmopolitan

Vodka and Triple Sec. Shaken with fresh squeezed lime juice and a splash of cranberry juice.

11.25

The Raspberry Crusta

Stoli Razberi, maraschino liqueur, fresh citrus and bitters served up with a super-fine sugar rim.

8.00

Basil Grape Refresher

Complex flavors, yet ultra refreshing. We muddle Fresh Basil, White Grapes and Fresh Squeezed Lime Juice. Then we add Vodka, Ginger Ale and Angostura Bitters. Shaken and served over ice. One taste and you'll see this cocktail lives up to its name..

8.50

Jake's Classic Mojito

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

9.50

Jake's Cranberry Sangria

First introduced to the United States at the 1964 World's Fair, Sangria is a sweet concoction of Fruit, Brandy and Wine.

Jake's version is made with Cranberries, Apple Cider and Merlot

6.50

Jake's Ginger Peach Sangria

Jakes Ginger Peach Sangria

Jake's recipe is made with Ginger, Fresh Oranges, Limes and lemons, Brandy, Peach Tree Schnapps Apple Cider and Pinot Grigio makes this a one of kind Sangria

6.50

Happy Hour Bar Menu

Daily 3:00pm to 6:00pm,
Sunday-Thursday 9:00pm to Close
Friday & Saturday 10:00pm to Close
(Hours Subject to Change on Holidays)

—————\$2.95—————

*Oyster Shooter

Cocktail Sauce and Horseradish

—————\$3.95—————

Spinach Artichoke Dip

Corn Tortilla Chips

Tomato Bruschetta

Fresh Mozzarella and Balsamic Glaze

Hummus Plate

Pita Bread and Vegetables

Three Cheese Mac

Cheddar, Mozzarella and Parmesan

—————\$5.95—————

Jake's Cajun

Chicken Sandwich

Swiss Cheese and French Fries

Buffalo Chicken Wings

Bleu Cheese Dressing

Northwest Salmon Cakes

Tartar Sauce

Fish Tacos

House Made Pico de Gallo

Jake's Étouffée

Chicken and Shrimp in a Rich Brown Sauce

—————\$4.95—————

Caesar Salad

Garlic Croutons and Parmesan

Pork Pot Stickers

Sweet Garlic Chili Sauce

Chicken Quesadilla

Chipotle Sour Cream

Northwest Seafood & Sausage Gumbo

*Jake's Cheeseburger

Tillamook Cheddar and French Fries

Tempura Asparagus

Remoulade Sauce

—————\$6.95—————

*Tempura Ahi Sushi Roll

Shoyu Dipping Sauce

Fried Calamari

Cocktail Sauce and Sherry Mayo

Peel N Eat Shrimp

Cocktail Sauce

Garlic Steamed Mussels

White Wine, Garlic and Butter

Oregon Bay Shrimp

Louis

1000 Island Dressing

Wine Specials

HH Pinot Grigio

HH Merlot

\$5.75 8 oz Glass, Happy Hour Only

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Available during Happy Hour in the bar only

No substitutions or take out.

\$3.50 Minimum beverage purchase

Per person with order