

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

POMEGRANATE LEMON DROP

The addition of Pomegranate Puree turns our classic Lemon
Drop the color of a Holiday Poinsettia
with an extra bit of cheer.
9.00

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 Vod-
ka, 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.
8.00

JAKE'S SANGRIAS

First introduced to the United States at the 1964 World's Fair,
Sangria is a fruity concoction of Fruit, Brandy and Wine.
Jake's offers a red version made with cranberries and
Merlot as well as a refreshing Ginger peach sangria
made with Pinot Grigio.
6.50

Jake's Famous Crawfish
401 SW 12th Ave
Portland OR 97205
503-226-1419

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 & 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
Served with tartar sauce

FISH TACOS
House made Pico de Gallo

JAKE'S ÉTOUFFÉE
Chicken and Prawns in a rich brown sauce

— \$4.95 —

CAESAR SALAD
Garlic Croutons and Parmesan

PORK POT STICKERS
Sweet Garlic Chili Sauce

CHICKEN QUESADILLA
Chipotle Cream

**NORTHWEST SEAFOOD &
SAUSAGE GUMBO**

***JAKE'S CHEESEBURGER**
Tillamook Cheese and French Fries

**TEMPURA FRIED GREEN
BEANS**
Remoulade Sauce

— \$6.95 —

***TEMPURA AHI SUSHI ROLL**
Shoyu dipping sauce

FRIED CALAMARI
Cocktail Sauce & sherry Mayo

PEEL N EAT SHRIMP
With 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