

## 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 Stolli 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*Originally made popular in cafes of Paris in the 1920s, this cocktail consists of Brandy, Orange Liqueur, Fresh Squeezed Lemon and Orange Juices then shaken to perfection and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.*

8.75

### 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.*

*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.*

8.50

### 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 .....	9.50	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, Acrobat, OR.....	7.25	11.00
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.....	10.75	15.25
Kaiken Reserve Malbec, Argentina .....	7.00	10.25
Prosecco, Villa Sandi. Italy .....	glass	8.50

### Luxury Glass Pours

Jordan, Chardonnay .....	6oz	21.00
Duckhorn, Merlot .....	6oz	30.00
The Prisoner, Red Blend.....	6oz	25.00
Stags Leap Wine cellars, "Artemis" Cabernet Sauvignon .....	6oz	30.00
Penner Ashe, Pinot Noir .....	6oz	22.00
Golden Eye, Pinot Noir.....	6oz	32.00

## NORTHWEST CRAFT BEERS/CIDERS

### Deschutes Mirror Pond Pale Ale

Bend

### Rogue Dead Guy Ale

Newport

### Burnside IPA

Portland

### Lompoc C-Note IPA

Portland

### Ecliptic Capella Porter

Portland

### Buoy IPA

Astoria

### Angry Orchard Apple or Wyder's Dry Pear Hard Cider

### Full Sail Amber

Hood River

### Double Mountain Pale Ale

Hood River

### Widmer Hefeweizen

North Portland

### Bone Yard Diablo Rojo

Bend

### Breakside, German Pilsner

Portland

### Portland Hard Apple Cider

Portland Cider Company

## Seasonal Libations

### The Cosmopolitan

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

9.50

### 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.

9.75

### 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

—\$4.95—

### Tomato Bruschetta

Fresh Mozzarella and Balsamic Glaze

### Hummus Plate

Pita Bread and Vegetables

### Three Cheese Mac

Cheddar, Mozzarella and Parmesan

### Caesar Salad

Garlic Croutons and Parmesan

### Smoked Trout Egg Bites

Red Onion and Remoulade Sauce

—\$6.95—

### Northwest Seafood & Sausage Gumbo

### \*Jake's Cheeseburger

Tillamook Cheddar and French Fries

### Jake's Cajun

### Chicken Sandwich

Swiss Cheese and French Fries

### Northwest Salmon Cakes

Tartar Sauce

### Fish Tacos

House Made Pico de Gallo

### Jake's Étouffée

Chicken and Shrimp in a Rich Brown Sauce

### Popcorn Shrimp

Sherry Mayo and Cocktail Sauce

—\$7.95—

### \*Tempura Ahi Sushi Roll

Soy, ginger, wasabi

### 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

### Popcorn Crawfish

Sherry Mayo and Cocktail Sauce

### Dungeness Crab Dip

Warmed with Fried Pita

## 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