

JAKERS

BAR AND GRILL

BEVERAGES

Iced Tea -	2.75
Fruit Teas - fresh brewed iced tea with strawberries or raspberries	3.75
Fresh Squeezed Lemonade -	3.00
add strawberries, raspberries or a berry blend	3.75
Smoothies - your choice of strawberry, raspberry or tropical blended with ice cream	3.50
Shakes - our milkshakes are made creamy with half and half and vanilla ice cream. We feature vanilla, chocolate, oreo and strawberry	5.50

MARGARITAS

Cadillac Margarita - 1800 Reposado gold tequila, triple sec and sweet and sour on the rocks with a side shot of Grand Marnier	10.00
Cuervo Gold Margarita - Jose Cuervo Gold tequila with strawberry, raspberry or classic	8.00
Guadalajara - Tres Agaves Anejo Tequila, Grand Marnier, agave, fresh lime and sweet and sour shaken and served in a cayenne and salt rimmed glass	9.00
Caribbean Margarita - Tres Agaves tequila, strawberry, mango, triple sec and sweet n sour in a sugared rim glass	8.50

MARTINIS

Our Classic 3oz Martini - made with gin or vodka with blue cheese stuffed olives	8.25
Key Lime Martini - Smirnoff vanilla vodka, pineapple juice, lime juice and a splash of sweetness	7.75
Ginger Lemon Drop - Sky Citrus vodka, muddled ginger and fresh squeezed lemons	7.75
Kiwi Martini - Cruzan Rum, lime, coconut cream and Da Vinci's Kiwi Syrup	8.00
Caramel Apple Martini - Smirnoff Apple vodka, butterscotch Schnapps and Apple Pucker in a caramel rimmed martini glass	8.75
Cosmopolitan - vodka, triple sec, lime and cranberry	7.75
Lemon Drop - Sky Citrus, fresh squeezed lemon in a chilled martini glass with a sugar rim	7.75
Chocolate Martini - Smirnoff Vanilla vodka and Godiva chocolate liqueur	9.75

COCKTAILS

Bloody Mary or Caesar - vodka with our own excellent mix and a shrimp garnish	8.00
Strawberry Daiquiri - strawberries blended with rum, sweet and sour and 7-UP	7.00
Sand In Your Shorts -raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices	8.00
Long Island Iced Tea - vodka, rum, gin and triple sec, sweet and sour, Pepsi and lemon	8.00
Cucumber Ginger Cooler - Whyte Laydie gin, Crater Lake ginger vodka, fresh muddled cucumber, fresh lime juice, Cheri's organic agave nectar and ginger beer served over ice	8.00
Dirty Orphan Girl - Crown Royal, Orphan Girl Bourbon Cream and Not Your Father's Root Beer	8.00
Mojito - Cruzan rum, fresh lime, sugar and mint leaves	8.00
Moscow Mule - Russian Standard vodka, ginger beer, and fresh lime juice served in a chilled mug	8.00

APPETIZERS

Gorgonzola Fries - coated and seasoned waffle fries drizzled with our gorgonzola sauce	9.95
Cheddar Bacon Skins - crispy potato skins with melted jack and cheddar cheeses, bacon, chives with sour cream and ranch	10.95
Calamari - calamari dusted with seasoned breadcrumbs, crisp fried and served with chipotle aioli	10.95
Dragon Tails - hand battered chicken tenders glazed with a sweet and spicy Asian sauce and served with celery sticks, blue cheese dressing and wasabi-soy	10.95
Shrimp and Cream Cheese Wontons - served with wasabi soy and sweet chili sauces	11.95
Crab Stuffed Mushrooms - large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses	14.95
*Seared Peppered Tuna -sushi-grade Ahi crusted with course ground black pepper and sesame seeds and pan-seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle	13.95

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SALADS

OUR FAMOUS FRUITS, SOUPS, VEGETABLE AND SALAD BAR

includes five house made soups and several salads including caesar, tossed, potato and asian slaw. There are multiple accompaniments; fresh fruit, vegetables, cheeses, salad shrimp, seasoned thin sliced chicken, julienned ham marinated artichoke hearts, cashews and more 12.95

Soup and Salad Bar can be added to any entree for half price. The add on price can not be applied to split or shared meals.

- Strawberry Salad** - thin sliced crispy chicken, mixed greens, fresh sliced strawberries, red onion, candied pecans, feta cheese and red bell peppers served with a side of gourmet poppy seed dressing 12.95
- Billion Dollar Salad** - avocado, grape tomatoes, bacon, cheddar and Jack cheeses, black olives, cucumbers, carrots, croutons and mixed greens
with blackened chicken 13.95
with shrimp or rock crab 15.95
- Mandarin Crispy Chicken Salad** - cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 12.95
with Coconut Shrimp 14.95
- Crab Salad-Stuffed Avocado** - avocado quarters topped with rock crab salad over tossed greens 13.95
- Thai Noodle Salad** - grilled marinated sirloin fanned on mixed greens, grape tomatoes, diced avocado, mint, cilantro, mango, and cashews tossed with spicy lime vinaigrette 15.95
*with Ahi tuna 16.95

FUN FOOD

- Chicken Tenders** - hand-dipped and deep fried and served with a choice of sauce and a side dish 12.95
- Fish 'n' Chips** - cod dipped in a Widmer tempura, deep-fried and served with fries and key-lime tartar sauce 2 pc 13.95 3 pc 16.95
- Sautéed Cod or Shrimp Tacos** - with smoked chipotle cheddar, house slaw and chipotle mayo in crisp flour tortillas with shredded lettuce and pico de gallo
sautéed cod 14.95
sautéed shrimp 15.95
shrimp and cod combo 15.95
- Teriyaki Steak Tips** - tender charbroiled sirloin strips glazed with ginger sesame teriyaki served over white rice with fries 16.95
- Baked Lobster Mac and Cheese** - lobster meat mixed with a fontina, american, cheddar and jalapeño cheese sauce, served with a salad 16.95

CHARBROILED SIRLOIN BURGERS*

One third pound freshly ground lean sirloin burger or substitute charbroiled chicken breast or Garden Burger for no charge includes choice of soup, salad or side dish substitute premium soup, salad or side dish for 2

- Lettuce Wrapped Burger** - served in a lettuce cup, with choice of cheese, tomato and our sauce with pickles and red onion 10.95
- Cheeseburger** - American cheese, lettuce, tomato and our sauce with pickles and red onion on the side 10.95
with Daily's bacon 12.95
- Double Cheeseburger** - two 1/3lb patties with American cheese, lettuce tomato and our sauce with pickles and red onion on the side 14.95
with Daily's Bacon 14.95
- Some Dude's Burger** - smoked chipotle cheddar, bacon, avocado and our sauce 12.95
- Mushroom Burger** - topped with sautéed mushrooms and swiss cheese with mayo 11.95
- Hickory Burger** - bacon, cheddar cheese, topped with onion straws and our BBQ sauce with lettuce, tomato and mayo 12.95
- Steakhouse Burger** - cheddar, bacon, onion straws, creamy horse radish A-I sauce, lettuce and tomato 12.95
- Bacon Bleu Cheese Burger** - seared with bacon on top and bottom then topped with bleu cheese and onion straws with mayo 13.95



*There is an increased risk to health in eating undercooked foods. We suggest 18% gratuity be added to parties of 10 or more.

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SANDWICHES & WRAPS

includes choice of soup, salad or side dish
substitute premium soup, salad or side dish for \$2

B.L.T - bacon, lettuce, tomato and mayo on grilled whole wheat, sourdough or croissant half 8.95 full 12.95
with avocado half 9.95 full 14.95

Chicken, Avocado and Tomato (C.A.T.) - seasoned roasted chicken, lettuce, avocado, tomato and mayo served on grilled whole wheat, sour dough or croissant half 9.95 full 12.95

Turkey and Swiss - fresh roasted turkey, mayo, lettuce and tomato topped with melted swiss cheese and served on grilled whole wheat, sour dough or croissant half 8.95 full 11.95
with avocado half 9.95 full 13.95

Turkey, Avocado and Bacon Wrap - sliced roasted turkey, bacon, smoked chipotle cheddar, lettuce, tomato and avocado with chipotle mayo wrapped in a salsa tortilla 12.95

Crab Cake Croissant - lump crab cake with melted chipotle cheddar cheese, asian slaw, sliced tomatoes and avocado and chipotle mayo on a fresh grilled croissant 12.95

Hot Pastrami Reuben - thinly sliced and piled high with sauerkraut and our sauce with swiss on rye half 9.95 full 12.95

Classic Club - sliced turkey and swiss, prime rib and cheddar, bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat half 10.95 full 14.95

Avocado and Crab - crab, tomato slices, avocado slices and cheese sauce on grilled whole wheat served open faced half 9.95 full 13.95

Prime Rib Melt - thinly sliced fresh prime rib on a grilled roll with sautéed onions and peppers covered with melted fontina cheese, served open-faced 18.95

JAKERS SIGNATURE SANDWICH

Prime Rib French Dip*

fresh thinly sliced prime rib cut to order with swiss cheese on a grilled roll served between medium and medium rare with au jus and a side of creamy horseradish sauce half 15.95 full 19.95

PASTA

includes choice of soup or salad, substitute premium soup or salad for 2

Drunken Noodles - seared chicken breast, bell peppers, onions, tomatoes and fresh basil tossed with noodles in a spicy thai chile sauce. 15.95

Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 16.95

Lobster Alfredo - lobster meat sautéed in herb butter and white wine tossed with mushrooms and zucchini with alfredo sauce, on linguini topped with diced tomatoes 19.95

ENTRÉES

includes choice of soup or salad and a side dish
substitute premium soup, salad or side dish for \$2

Chicken Parmesan - breast of chicken dusted in parmesan bread crumbs and pan-fried, on angel hair. Topped with marinara sauce, fontina, fresh basil, diced tomatoes and parmesan 16.95

***Sirloin** - hand-cut choice grade sirloin topped with sautéed mushrooms 18.95

***London Broil Sirloin** - our 5oz hand-cut choice grade sirloin marinated and charbroiled then sliced and fanned over Bistro mashed potatoes with demi glace 18.95

Shrimp Dinner - 4 pc. jumbo prawns coconut-breaded or tempura dipped 18.95

Fresh Salmon Fillet - glazed with our miso-citrus or black pepper garlic sauce or simply broiled on jasmine rice 18.95



*Prime Rib

slow roasted and served with au jus and creamy horse radish 6oz 19.95

House Made Soups

Featured Soup, GF Vegetable, Baked Potato Creamy Tomato, or Chicken Tortilla

Substitute Premium Soups for \$2
Clam Chowder or Lobster Bisque

Salads

Tossed Green

Substitute Premium Salads for \$2
Spinach, Strawberry Salad or Caesar
Crab Stuffed Avocado 4

Side Dishes

Broccoli, Onion Rings, Garlic Mashed, Fries or Rice

Substitute Premium Sides for \$2

Garlic Fries, Cheese Fries, Mac and Cheese
Sweet Potato Fries or Gorgonzola Fries

**On the day of your birthday present I.D. and receive 50% off any entrée.

*There is an increased risk to health in eating undercooked foods.

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WINE MENU

HOUSE WINES BY COPPER RIDGE Glass \$6.00

All bottled wine opened in our bar.

<u>Wine Flights - 4.50 per 3oz Pour</u>	Glass	Bottle
White Merlot, Beringer - California	\$8.50	\$24.50
White Zinfandel, Beringer - California	\$8.50	\$24.50
Rosé, Elouan - California	\$12.00	\$36.00
Moscato, Arido - California	\$11.00	\$33.00
Riesling, Johannesburg - Mission Mountain, Montana	\$8.50	\$24.50
Pinot Grigio, Luna - California	\$8.50	\$24.50
Sauvignon Blanc, Honig - Napa Valley, California	\$12.00	\$36.00
Chardonnay, Mer Soleil - California	\$12.00	\$36.00
Chardonnay, Steele - California	\$12.00	\$36.00
Chardonnay, Route Stock Cellars - Carneros	\$12.00	\$36.00
Pinot Noir, Heron - California	\$11.00	\$33.00
Merlot, Hahn - Central Coast, California	\$11.00	\$33.00
Merlot, Blacksmith - Walla Walla, Washington	\$12.00	\$36.00
Zinfandel, Opolo - Paso Robles, California	\$11.00	\$33.00
Zinfandel, Klinker Brick - California	\$11.50	\$34.00
Syrah, Sixth Sense Lodi Appellation - California	\$11.50	\$34.00
Malbec, Felino (Paul Hobbs) - Argentina	\$12.00	\$36.00
Malbec, Vistalba Cortec - Argentina	\$12.00	\$36.00
Malbec, Jakers - California	\$12.00	\$36.00
Cabernet, Fabre Montmayou - Mendoza Argentina	\$12.00	\$36.00
Cabernet, Jakers - Paso Robles, California	\$12.00	\$36.00
Cabernet, Wild Horse - Paso Robles, California	\$12.00	\$36.00
Sangiovese, Santa Christina - Cortona, Italy	\$10.50	\$31.00

MANAGERS CHOICE

Wine Flights - \$5.00 per 3oz Pour

Zinfandel, Earthquake - Lodi Appellation	\$14.00	\$42.00
Chardonnay, Landmark - California	\$14.00	\$42.00
Pinot Noir, Jezebel - Oregon	\$14.00	\$42.00
Cabernet, Sean Minor - Napa Valley, California	\$14.00	\$42.00
Cabernet, Meadowcroft - Sonoma County, California	\$14.00	\$42.00

CHAMPAGNE

Cooks	\$7.00	
Prosecco, Lamarca - Italy	\$12.00	\$36.00
Chandon Brut	\$12.00	\$51.00

WINES BY THE BOTTLE

Riesling, Richard Bocking Devon	45.00
Pinot Grigio, Corsa "Falzarego"	39.00
Sauvignon Blanc, Purety - Napa Valley, California	39.00
Sauvignon Blanc, White Haven - New Zealand	42.00
Chardonnay, Butternut - California	36.00
Chardonnay, Wedell Cellars - Santa Maria Valley	52.00
Chardonnay, Cakebread - California	70.00
Chardonnay, Chalk Hill - Russian River Valley, California	60.00
Chardonnay, Hoopla	41.00
Chardonnay, Vila Botanica	36.00
Verdot, Native Sun Petite	85.00
Pinot Noir, Willamette Valley Vinyards (whole cluster) - Oregon	94.00
Pinot Noir, Paul Hobbs - Napa Valley, California	94.00
Pinot Noir Portlandia	38.00
Grenache, Shatter	48.00
Merlot, San Juliette - Paso Robles, California	56.00
Merlot, Lazarre - Paso Robles California	56.00
Merlot, Forgeron - Washington	66.00
Merlot, Pepper Bridge - Walla Walla, Washington	82.00
Merlot, Freemark Abbey - Napa Valley, California	56.00
Merlot, Shafer - Napa Valley, California	80.00
Malbec, Durigutti Reserva, Mendoza Argentine	48.00
Malbec, Pizzella - Mendoza, Argentina	39.00
Malbec, Tikal - Mendoza, Argentina	62.00
Malbec Blend, Amalaya - Argentina	33.00
Zinfandel, Joel Gott - California	34.50
Zinfandel, Bianchi - California	36.00
Zinfandel, Coppola Directors Cut	54.00
Shiraz Mitolo Jester - McLaren Vale	34.00
Cabernet, Michel-Schlumberger	45.00
Cabernet, Eberle - Paso Robles, California	42.00
Cabernet, Charles Krug - Yountville, California	56.00
Cabernet, Forgeron - Washington	68.00
Cabernet, Chateau Montelena - Napa Valley, California	69.00
Cabernet, Robert Keenan - Spring Mountain, California	74.00
Cabernet, Liparita - Yountville, Napa Valley	98.00
Cabernet, Ghost Block Oakville - Napa Valley, California	96.00
Cabernet, Caymus - Napa Valley, California	98.00
Cabernet, Stewart - Napa Valley, California	115.00
Cabernet, Justin Isosceles - Paso Robles	145.00
Cabernet, Stewart Nomad - California	210.00
Cabernet, Coup de Foudre Lightning Bolt - Napa	260.00
Sangiovese, Sun River - Wa	66.00
Sangio Vetta, Pure Cru - Napa Valley, California	66.00
Savant, Justin - Paso Robles, California	85.00
Estate Cuve' Red Blend, L Aventure - Paso Robles, California	120.00
Red Blend, Vin Perdu - Napa Valley California	152.00
Cuvee, Coup de Foudre - Napa Valley California	152.00
Cote A Cote Estate, LAventure - Paso Robles, California	145.00

Doug Collier - Managing Partner / Breann Vogl - Assisting Manager

Jeff Page - Kitchen Manager