

JAKERS

BAR AND GRILL

IDAHO FALLS BAR MENU

MARTINIS

KETEL ONE MARTINI

made with premium vodka 15.00
with blue cheese stuffed olives 15.50

KEY LIME MARTINI

vanilla vodka, pineapple juice, lime
juice and a splash of sweetness 10.50

GINGER LEMON DROP

citrus vodka, fresh squeezed
lemons, muddled ginger, served in a
chilled martini glass with a sugar rim 10.50

HUCKLEBERRY LEMON MARTINI

44 North Huckleberry vodka, fresh squeezed
lemon, simple syrup and sweet and sour 10.00

CLASSIC MARTINI

made with gin or vodka 11.00
with blue cheese stuffed olives 10.150

COSMOPOLITAN

vodka, triple sec, lime juice and cranberry 10.00

BIKINI TINI

vanilla vodka, Malibu rum, pineapple
juice and a splash of grenadine 10.50

POMEGRANATE TINI

vodka, grapefruit juice, pomegranate
juice and sweet and sour 12.00

LEMON DROP

citrus vodka, fresh squeezed lemon in a
chilled martini glass with a sugar rim 10.50

RASPBERRY LEMON DROP

citrus vodka, raspberries and sweet and sour
served in a sugar rimmed martini glass 10.50

STRAWBERRY LEMON DROP

citrus vodka, strawberries and sweet and sour
served in a sugar rimmed martini glass 10.50

CARAMEL APPLE MARTINI

apple vodka, butterscotch Schnapps and apple Pucker
served in a caramel rimmed martini glass 11.00

GODIVA WHITE CHOCOLATE MARTINI

vanilla vodka and Godiva white chocolate liqueur 12.00

MARGARITAS

CUERVO GOLD MARGARITA

Jose Cuervo gold tequila with
strawberry, raspberry or classic 10.00

CARRIBEAN MARGARITA

Jose Cuervo, strawberry, mango,
triple sec and sweet and sour, served blended
or on the rocks in a sugar rimmed glass 10.50

POMEGRANATE MARGARITA

Jose Cuervo gold tequila, triple sec, lime, pomegranate
juice and sweet and sour on the rocks 11.00

SUN BURNED MARGARITA

1800 Reposado gold tequila, triple sec, lime,
sweet n sour and cranberry juice on the rocks 11.50

CACTUS PEAR MARGARITA

Patron tequila, Patron citronage, roses lime,
and Prickly Pear Cactus Syrup 13.00

GUADALAJARA

1800 Reposado gold tequila, Grand Marnier,
agave, fresh lime and sweet and sour shaken and
served in a cayenne and salt rimmed glass 12.00

CADILLAC MARGARITA

1800 Reposado gold tequila, triple sec and sweet n sour
on the rocks with a side shot of Grand Marnier 14.00

ROARING TWENTIES

OLD FASHION

a double shot of bourbon with muddled
orange, cherry, sugar and bitters topped
with soda, served on the rocks 11.00

MANHATTAN

a double shot of bourbon, sweet vermouth,
and bitters shaken and served up or over
ice with a cherry garnish 11.00

VODKA COLLINS

vodka, sour and a splash of lemon lime juice 9.50

VODKA PRESS

vodka, soda and 7up over ice 8.00

SALTY DOG

vodka, grapefruit juice, shaken and served
on the rocks with a salted rim 8.00

SIGNATURE COCKTAILS

IDAHO MULE

Blue Ice vodka, ginger beer and fresh lime served in a chilled mug 10.00

HUCKLEBERRY MULE

44 North Huckleberry vodka, ginger beer and fresh lime served in a chilled mug 11.00

TENNESSEE HARVEST

Jack Daniels Honey bourbon, peach bitters, muddled orange, and cherry shaken and served over ice 10.50

MUDSLIDE

vanilla ice cream, vodka, Bailey's, Kahlua and cream blended and served in a chocolate swirled hurricane glass 11.00

GRASSHOPPER

vanilla ice cream blended with Crème de Mente and Crème de Cocoa in a hurricane glass 10.00

PINA COLADA

Myers Dark Jamaican Rum, Malibu Coconut Rum, coconut cream and pineapple blended 10.50

HAWAIIAN PUNCH

peach, raspberry and melon Schnapps, Malibu Rum, orange, pineapple and cranberry juice 10.00

DAIQUIRIS

rum blended with strawberries or raspberries 9.00

SAND IN YOUR SHORTS

raspberry and melon liqueur, peach schnapps, vodka, triple sec, cranberry and orange juice 10.00

PURPLE RAIN

44 North Huckleberry vodka, fresh squeezed lime juice, mixed berries and 7up 10.00

MOJITO

Cruzan rum, fresh lime, sugar and fresh mint leaves 10.50

FLAVORED MOJITO

pineapple, strawberry, raspberry or watermelon 10.50

BLOODY MARY OR CAESAR

vodka with our own excellent mary mix served with celery and a shrimp garnish 10.00

ATOMIC ICED TEA

Sky Vodka, Bacardi Rum and Tanqueray Gin topped with Cruzan 151, sweet and sour and Pepsi 11.00

LONG ISLAND ICED TEA

vodka, gin, rum, triple sec, sweet and sour and Pepsi 10.00

SANGRIA

red wine, orange juice, pineapple juice and lime with a float of brandy and fresh fruits 10.00

CUCUMBER AND GINGER COOLER

gin, ginger vodka, fresh muddled cucumber, fresh lime juice, agave nectar and ginger beer served over ice 10.00

HOT BEVERAGES

RUM CHATA

HOT CHOCOLATE
Rum Chata and hot chocolate topped with whipped cream 8.50

HOT BUTTERED RUM

Captain Morgan Spiced Rum, house made hot buttered rum mix, honey butter and cinnamon 9.50

CANDY CANE

Rumple Minze, hot chocolate Baileys, whipped cream and a drizzle of DK Crème de Menthe 9.00

B-52

Kahlua coffee liqueur, Baileys Irish Cream, Grand Marnier and coffee with whipped topping 9.50

KEOKE COFFEE

Kahlua, Christian Brother's brandy, DK Crème de Cocoa, and coffee topped with whipped cream 9.00

HOT TODDY

whiskey, honey, a slice of lemon, hot water and a cinnamon stick 9.00

WINE

WHITE

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|------------------------------------|----|----|
| Riesling, Chateau Ste. Michelle WA | 10 | 30 |
| Pinot Gris, King Estate OR | 10 | 30 |
| Sauvignon Blanc, Justin CA | 10 | 30 |
| Chardonnay, 14 Hands WA | 11 | 33 |
| Chardonnay, Kendall Jackson, CA | 11 | 33 |

RED

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| Porto, Bin 27 | Soz Pour | 8.50 | |
| Pinot Noir, Coppola Votre Santé CA | 11 | 33 | |
| Merlot, Hahn CA | 10 | 30 | |
| Malbec, Felino AR | 15 | 45 | |
| Syrah, Boom Boom WA | 13 | 39 | |
| Zinfandel, Sobon Old Vine CA | 11 | 33 | |
| Cabernet Sauvignon, Louis Martini, Sonoma CA | 12 | 36 | |
| Cabernet Sauvignon, Liberty School, CA | 11 | 33 | |
| Cabernet Sauvignon, Kendall Jackson CA | 15 | 45 | |

CHAMPAGNE & SPARKLING WINE

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| Moscato, Castello del Poggio, Italy | 10 | |
| Prosecco, LaMarca, IT | 11 | 33 |
| Sparkling, Cooks Brut | 8 | 24 |
| Nicholas Feuillatte Brut Reserve, France | | 65 |
| Moët and Chandon Impérial, France | | 81 |

IDAHO WINES

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| Dessert Wine, Huckleberry Mead, Camus Prairie | 6oz | 10 | 30 |
| Cuvée', Koenig Vinyards, Caldwell ID | | 15 | 45 |
| Chardonnay, Koenig Vinyards, Caldwell ID | | 14 | 43 |

JAKERS CHOICE BY THE BOTTLE

available by the bottle only - all bottled wine opened in our bar

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| CLINE CASHMERE, CA - a southern Rhone style blend of Mourvèdre, Syrah and Grenache that is flavorful and smooth | | 30 |
| A BY ACACIA PINOT NOIR, CA - lush aromas of ripe plum and dark cherry with hints of oak; rich and medium bodied with smooth, supple tannins | | 32 |
| CONUNDRUM, CALIFORNIA WHITE WINE, CA - this proprietary blend of Chardonnay, Sauvignon Blanc, Muscat, Viognier and Semillon is lush and creamy with bright tropical fruit flavors of melon, pineapple and pear | | 38 |
| ZACA MESA Z - CUVÉE, CA - Grenache, Mourvèdre and Syrah make up this tasty wine that features racy raspberry and rustic blueberry flavors with lush tannins | | 33 |
| STAG'S LEAP MERLOT, CA - rich red fruit flavors, toasted almonds and rosemary with a hint of black truffles. Yum! | | 60 |
| STERLING MERITAGE RESERVE, CA - an exquisite Bordeaux style blend with rich flavors of ripe fruit and notes of chocolate and French vanilla | | 26 |
| BERINGER KNIGHT'S VALLEY CABERNET, CA - well made, complex and hearty; a delicious Cabernet for those who love the traditional style | | 54 |
| STAG'S LEAP CABERNET SAUVIGNON, CA - flavors of plum, spice, green tea and cocoa with a velvety structure | | 90 |
| CAKEBREAD CHARDONNAY, CA - fresh Granny Smith apples, pears and melon fruit accented by mineral and warm oak spices | | 65 |
| JUSTIN ISOSCELES, CA - an iconic Bordeaux blend of Merlot, Cabernet Fran and Cabernet Sauvignon featuring black and blue fruits with oak notes and hints of roasted coffee | | 115 |
| CAYMUS NAPA CABERNET SAUVIGNON, CA - a wonderful wine made in the Caymus style; fully rich yet supple with spice, and vanilla oak; always a favorite | | 125 |
| ROBERT MONDAVI PRIVATE RESERVE CABERNET, CA a powerful wine with elegance and grace showing blackberry and huckleberry with a hint of earthiness; tannins are firm and generous | | 195 |

HOUSE WINES BY COPPER RIDGE

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet

All bottled wine opened at the bar.

Since many of our guests have their favorite personal wine, we do allow bringing in your own if it isn't offered on our wine list. We will open and pour your wine for \$4 per 750ml bottle.