

# ABOUT JAKERS

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- Most all of our dressings, sauces and all of our soups are made “in house” fresh every day. Our soups include Gluten Free Vegetable, Baked Potato Soup (made with fresh baked potatoes), Lobster Bisque (made with quality Sherry Wine) and Clam Chowder (made with heavy cream and extra clams).
- We serve a 9oz wine pour, 3oz martinis, 1½oz liquor pour for cocktails and if you have a double at Jakers the 2nd shot is half price.
- Whenever possible we use local products; Fresh Clear Springs Trout, Lamb Weston mashed potatoes, Simplot potato tots and Idaho’s claim to fame the # 1 Russet Potato.
- Our Idaho Russet Potatoes are rubbed with bacon drippings, sea salt and pepper before baking. New bakers are baked every 30 minutes and rotated to assure fresh hot potatoes. Our Baked Potato Soup uses those bakers that are rotated out.
- Our sugar is White Satin, a product of Idaho, Oregon and Washington farms.
- Our fresh hot scones come from Rhodes Bakery, an Idaho company and are served with every meal with honey butter.
- Our sandwich bread and hoagie rolls are baked fresh daily.
- Our sliced bacon and bacon bites come from Falls Brand, a hundred year old Idaho company.
- The strawberry yogurt on our Salad Bar comes from Chobani, now an Idaho company.
- Jakers beef products are source certified, grown in the pacific northwest and selected from the top 1/3 of choice from Double R Ranch Beef.
- Lemonades are fresh squeezed to order.
- We serve coffee from Happy Day Coffee Co.
- We have an outstanding fresh fruit, vegetable and salad bar using seasonal fruits and vegetables.
- We hand cut all of our steaks on premise.
- We grind a combination of choice sirloin and chuck for our hamburgers.
- Our Croutons are baked fresh daily and dusted with parmesan and garlic seasoning.
- Using Reed’s Dairy ice cream and half and half, Jakers makes the best milk shakes and malts in Idaho.

# JAKERS STEAKS

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Here at Jakers we serve Double R Ranch Beef and Snake River Farms American Style Kobe. We chose to use Double R Ranch and Snake River Farms because they raise them right here in Idaho and Montana and for their commitment to quality, sustainability and animal well-being. All of the beef we purchase from these great companies is source verified. Source verification is a way of guaranteeing safety and quality.

The beef we purchase is wet aged to our specifications and hand cut daily here at Jakers. We cook our steaks over high heat on a flat top griddle to sear in the juices and natural flavors of the beef.

Snake River Farms is the premier producer of American Kobe (Wagyu) steaks and roasts. SRF beef is coveted by award-winning chefs and is served in top rated restaurants throughout the world. Snake River Farms beef features a buttery texture, complex flavors, subtle sweetness and a lingering finish. Wagyu beef, also known as American-Style Kobe beef, is the result of cross breeding Japanese Wagyu cattle with Angus cattle. Kobe meat is highly sought after because of intense marbling and high percentage of oleaginous unsaturated fat. Want to buy Kobe beef? The name Kobe is reserved exclusively to describe cattle raised in the Kobe region of Japan. Wagyu cattle raised outside of Kobe must be identified as Wagyu or Kobe-style.

Double R Ranch is widely recognized as the premier beef brand in the Northwest. Double R beef is hand selected to include only USDA Choice and higher levels of marbling. Double R's commitment to exceptional quality results in unsurpassed flavor and tenderness. The ranch is named after it's founder, Robert Rebholtz Sr. Beginning as ranchers themselves, the Rebholtz family takes great pride in leading by example when raising the cattle that ultimately carry the Double R Ranch brand name. Double R Ranch is an integral part of sustainable beef production that supports numerous family farms and ranches throughout the Pacific Northwest.

# BREAD AT JAKERS

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Our menu offers two bread choices with sandwiches including sour dough or wheat and for our Prime Rib sandwiches we use a hoagie roll. These breads are baked fresh, in-house daily. We also use freshly fried bread (in Idaho we call these scones) along with house made honey butter to accompany our entrees.

## GROUPS

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You may have noticed that we have added an additional room on the south side of our restaurant. It's a great space for summer because all the windows open to the outside for pleasant dining on our patio. In the colder months the room is great for private parties. It seats up to 40. If you're thinking about a party space and want to make a reservation just ask for one of our managers.

# IDAHO POTATOES

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We feature several types of potatoes on our menus because Idaho is known for its quality of potato products.



## The Russet Burbank

We use Idaho's and America's most famous potato for our Bakers, the Russet Burbank. We rub them with bacon drippings and then sprinkle with kosher salt and black pepper. Every 30 minutes we bake off new potatoes and when done they replace any that are left from the previous 30 minutes. Those bakers that are replaced are refrigerated and the next day are peeled and cut for using in our most popular Baked Potato Soup. Doing our bakers in this manner assures us fresh bakers every 30 minutes throughout the evening. Some restaurants wrap their bakers in foil and then bake. That's not baking, that's merely steaming the baker, not a great product. Because we actually bake our russets and coat them with bacon drippings, salt and pepper, many of our guests not only enjoy having a great potato but also enjoy the flavored potato skin. Other Idaho Potato products we use: fries, potato tots and mashed potatoes. You can also get fries with a cheese or garlic sauce.



# JAKERS

BAR AND GRILL

## HAPPY HOUR

Available in the Lounge  
3 to 6pm Daily

### APPETIZERS & FLATBREAD PIZZAS

Order just an appetizer or flatbread pizza or order as a meal.  
As a meal the appetizer comes with a choice of soup or salad add \$5.  
Substitute premium soup or salad for \$7.



**\$3 off during happy hour**

#### Seared Peppered Tuna\*

crusted with pepper and sesame seeds, served with rice, wasabi cream and miso vinaigrette 14.95

#### Tender Steak Bites and Mushrooms

sirloin sautéed with mushrooms in garlic-herb butter and teriyaki, with seasoned toasted baguettes 13.95

#### Coconut Prawns

crispy coconut encrusted prawns served with sweet chili and Malibu rum sauces 16.95

#### Shrimp and Cream Cheese Wontons

served with sweet chili and wasabi soy sauces 11.95

#### Bacon Wrapped Brussel Sprouts

with chipotle aioli 12.95

#### Calamari

dusted with seasoned bread crumbs crisp-fried and served with chipotle aioli 13.95

#### Dragon Tails

hand breaded chicken tenders glazed with a sweet and spicy asian sauce served with celery sticks and blue cheese dressing 12.95

#### Chicken Nachos

with cheese, tomatoes, green onions, avocados, black olives, sour cream, pico de gallo and jalapeños 12.95

#### Crab Stuffed Mushrooms

stuffed with crab and topped with parmesan and jack cheeses 16.95

#### Shrimp Cocktail

chilled jumbo shrimp in wasabi spiked cocktail sauce with celery sticks 15.95

#### Cheddar Bacon Skins

house made potato skins with melted jack and cheddar with bacon, chives and sour cream 10.95

#### Three Cheese Lobster Dip

a creamy blend of lobster meat and three kinds of cheese served with seasoned toasted baguettes 15.95

### FLATBREAD PIZZAS

#### Margherita

tomato sauce, garlic and olive oil with a blend of provolone and mozzarella cheese finished with fresh roma tomatoes, parmesan, basil and cracked pepper 11.95

#### Pesto Chicken

pesto base with blackened chicken, fresh roma tomatoes, mushrooms, feta and mozzarella cheese topped with fresh basil, tomatoes and parmesan 11.95

#### Perfect Pepperoni

tomato sauce with garlic, topped with sliced pepperoni, provolone and mozzarella cheese, finished with fresh parmesan 11.95

#### Dragon Hawaiian

pineapple, canadian bacon, mozzarella and provolone with a spicy, tangy pacific rim sauce 11.95

#### All Meat

ham, bacon, pepperoni, sausage and tomato sauce with mozzarella and provolone cheese 12.95

# MARTINIS



## KEY LIME MARTINI

Smirnoff vanilla vodka with pineapple, lime juice and a splash of sweetness 8

## GINGER LEMON DROP

Smirnoff Citrus, fresh squeezed lemons and muddled ginger served in a chilled martini glass with a sugar rim 10

## CLASSIC MARTINI

made with gin or vodka 9  
with blue cheese stuffed olives 9.5

## COSMOPOLITAN

vodka, triple sec, lime juice and cranberry 8

## BIKINI TINI

Smirnoff vanilla vodka, Malibu rum, pineapple juice and a splash of grenadine 8

## CARAMEL APPLE MARTINI

Smirnoff apple vodka, butterscotch schnapps and apple Pucker served in in a caramel rimmed martini glass 9

## POMEGRANATE MARTINI

Tito's vodka, grapefruit juice, Pom juice, and sweet and sour 10

## RASPBERRY LEMON DROP

Smirnoff citrus vodka, raspberries, sweet and sour served in a sugar rimmed martini glass 10

## STRAWBERRY LEMON DROP

Smirnoff citrus vodka, strawberries, sweet and sour served in a sugar rimmed martini glass 10

## GODIVA WHITE CHOCOLATE MARTINI

Smirnoff vanilla vodka and Godiva white chocolate liqueur 10

## THE 007

Belvedere vodka shaken, not stirred 13

## STOLI ELIT MARTINI

made with one of Latvia's best vodkas 16  
with blue cheese stuffed olives 16.5

# MARGARITAS

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## CUERVO GOLD MARGARITA

Jose Cuervo gold tequila with strawberry, raspberry or classic 8

## CARRIBEAN MARGARITA

Jose Cuervo tequila, strawberry, mango, triple sec and sweet and sour, served blended or on the rocks in a sugar rimmed glass 8

## POMEGRANATE MARGARITA

Jose Cuervo gold tequila, triple sec, lime, Pom juice and sweet and sour on the rocks 9

## SUN BURNED MARGARITA

1800 Reposado gold tequila, triple sec, lime, sweet n sour and cranberry juice on the rocks 9.5

## GUADALAJARA

Cazadores Anejo Tequila, Grand Marnier, agave, fresh lime and sweet and sour shaken and served in a cayenne and salt rimmed glass 9.5

## CACTUS PEAR MARGARITA

Patron tequila, Patron Citronage, fresh lime and Cheri's Prickly Pear Cactus Syrup 11.5

## CADILLAC MARGARITA

1800 Reposado gold tequila, sweet and sour on the rocks with a side shot of Grand Marnier 12.5

# SHOTS

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## CHOCOLATE CAKE

vodka and Frangelico served with a sugared lemon slice 8

## WASHINGTON APPLE

Crown Royal, DeKuyper Sour Apple Pucker and Cranberry juice 8

## JAGER BOMB

Jagermeister and Red Bull 8

## DOC HOLIDAY

44 North vodka and Red Bull 8

## PURPLE VIKING

vodka, DeKuyper Grape Pucker and Sierra Mist 7.5

## SLIPPERY NIPPLE

Bailey's and Buttershots 7.5

## DUCK FART

Kahlua, Bailey's and Crown Royal 7.5

## FIREBALL

served straight and chilled 7

# SIGNATURE COCKTAILS



## IDAHO MULE

Blue Ice vodka, ginger beer and fresh lime, served in a chilled copper mug 9

## HUCKLEBERRY MULE

44 North Huckleberry vodka, ginger beer and fresh lime served in a chilled copper mug 9

## HAWAIIAN PUNCH

peach, raspberry and melon Schnapps, Malibu Rum, orange, pineapple and cranberry juice 8

## PINA COLADA

Myers's Dark Jamaican Rum, Malibu Coconut Rum, coconut cream and pineapple blended 8.5

## GRASSHOPPER

Crème de Mente and Crème de Cocoa, on the rocks or blended with vanilla ice cream, topped with whipped cream 9

## SAND IN YOUR SHORTS

raspberry and melon liqueur, peach schnapps, vodka, triple sec, cranberry and orange juice 8

## PURPLE RAIN

44 North Huckleberry vodka, fresh squeezed lime juice, raspberries and sierra mist 8

## MOJITO

Cruzan rum, fresh lime, sugar, fresh mint leaves, soda and sierra mist 8

## FLAVORED MOJITO

pineapple, strawberry, raspberry

## BLOODY MARY OR CAESAR

vodka with our own excellent mary mix served with celery and shrimp garnish 8

## ATOMIC ICED TEA

Skyy Vodka, Tanqueray Gin, Cruzan 151, and Triple Sec topped with sweet and sour and Pepsi 9

## LONG ISLAND

vodka, gin, rum, triple sec, sweet and sour and pepsi 8

## SANGRIA

red wine, orange juice, pineapple juice and lime with a float of brandy and fresh fruits 8

## MUDSLIDE

Clover Leaf ice cream, Bailey's, Kahlua, vodka and cream blended and served in a chocolate swirled hurricane glass 9

## HOT BEVERAGES

### RUM CHATA

### HOT CHOCOLATE

Rum Chata and hot chocolate, topped with whipped cream 8

### CANDY CANE

Rumple Minze, hot chocolate, Baileys, whipped cream and a drizzle of DK Crème de Menthe 8.5

### KEOKE COFFEE

Kahlua, Christian Brother's brandy, DK Crème de Cocoa, and coffee topped with whipped cream 7.5

### HOT BUTTERED RUM

Captain Morgan Spiced Rum, house made hot buttered rum mix, honey butter and cinnamon 7.5

# ROARING 20'S

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## SIDECAR

Hennessy Cognac, Patron Citronage, fresh lemon juice, sweet and sour, shaken and served in a chilled martini glass 9

## OLD FASHION

a double shot of bourbon with muddled orange, cherry, sugar and bitters topped with soda, served on the rocks 9

## MANHATTAN

a double shot of bourbon, sweet vermouth, and bitters shaken and served up or over ice with a cherry garnish 9

## VODKA COLLINS

vodka, sweet and sour and Sierra Mist 6

## VODKA PRESS

vodka, soda and sierra mist over ice 6

## MARTINI

gin or vodka, shaken and served up or on the rocks, served with olives 9

## MINT JULEP

bourbon, mint and sugar served over ice with a mint garnish 7.5

## GIN RICKEY

gin, roses lime and soda served over ice 6

## RUSTY NAIL

scotch and Drambuie served up or on the rocks with a lemon twist 9

## SALTY DOG

vodka and grapefruit juice shaken and served on the rocks with a salted rim 6

# PREMIUM LIQUOR



## Scotch

Glendronach 12yr  
Bowmore 12yr  
Laphroaig 10yr  
Macallan 12yr  
Cutty Sark  
Glenfiddich 12yr  
The Glenlivet 12yr  
Glenmorangie 10yr  
Glenmorangie 18yr  
The Balvenie Double Wood  
Johnny Walker Black  
Johnny Walker Red  
J&B Scotch  
Dewar's  
Chivas 12yr

## Bourbon

Basil Hayden  
Bookers  
Baker's 107  
Knob Creek  
Maker's Mark  
Maker's Mark 46  
Bulleit  
Bulleit Rye  
Buffalo Trace  
Jim Beam

## Whiskey

Crown Royal  
Seagram's 7  
Seagram's VO  
Canadian Mist  
Canadian Club  
Wild Turkey  
Gentleman's Jack  
Jack Daniels  
Jack Daniels Rye  
Jameson  
Bushmills  
Red Breast 12 yr  
Southern Comfort  
Pendleton

## Cognac/Brandy

Courvoisier  
Remy Martin  
Christian Brothers  
Hennessy

## Vodka

Texas Tito's  
Stoli Elit  
Absolut  
Skyy  
Skyy Citrus  
Grey Goose  
Grey Goose Citron  
Ketel One  
Belvedere  
44 North Huckleberry  
Smirnoff Citrus  
Smirnoff Green Apple  
Smirnoff Ruby Red  
Smirnoff Raspberry  
Smirnoff Vanilla  
Smirnoff Strawberry  
Smirnoff  
Stoli  
Blue Ice

## Tequila

Patron Silver  
Suaza Blue Agave  
Jose Cuervo Gold  
1800 Reposado  
Don Julio Reposado  
Herradura Anejo  
Tres Generaciones  
Anejo  
Cazadores Anejo  
Hornitos Black Barrel

## Gin

Tanqueray 10  
Tanqueray  
Bombay Sapphire  
Beefeaters  
Hendrick's  
The Botanist

## Rum

Myers's  
Cruzan  
Bacardi Silver  
Bacardi Gold  
Bacardi Limon  
Cruzan 151  
Captain Morgan  
Malibu Rum Coconut

All bottled wine opened in the bar.  
Wines by the glass are a 9oz pour.

## WINE

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 provide wine glasses for \$4 per 750ml bottle.



glass bottle  
9oz

### WHITE

Rosé, Semi Sweet - Y Knot, Glens Ferry, ID		13	33
Moscato - Castello del Poggio, Italy	split	7	
Riesling - Ste. Chapelle, ID		7	18
Pinot Grigio - Luna, CA		11	28
Sauvignon Blanc - Peter Yealand's, New Zeal.		11	28
Chardonnay - Martin Ray, Russian River, CA		12	30

### RED

Old Vine Sweet - Y Knot, Glens Ferry, ID		14	35
Pinot Noir - Heron, CA		12	30
Red Blend - Andis Proprietary, CA		13	33
Merlot - Cannonball, Sonoma County, CA		10	25
Malbec/Cab. - Vistalba Corte C, Argentina		12	30
Cabernet - Hahn, CA		10	25
Cabernet - Durigutti, Argentina		12	30

### CHAMPAGNE & SPARKLING

Prosecco - Zonin, Italy	Split	7
Champagne - Cooks Brut, CA	Split	6

### JAKERS CHOICE BY THE BOTTLE

available by the bottle only

Champagne - Gosset Brut, France	80
Chardonnay - Rombauer, Napa Valley, CA	70
Pinot Noir - Willamette Valley, OR	55
Pinot Noir - Patricia's Cuvee, OR	89
Pinot Noir - Golden Eye, CA	107
Red Blend - Maximus, Napa Valley, CA	67
Red Blend - DeLILLE Doyenne, WA	67
Red Blend - Trefethen Dragons Tooth, CA	110
Merlot - Trefethen, CA	75
Merlot - Duckhorn	95
Malbec - Vistalba Corte A, Argentina	105
Cabernet Franc - Y Knot, Glens Ferry, ID	63
Cabernet - Bennet Lane, Napa Valley, CA	99
Cabernet - Tranche, WA	92
Cabernet - Martin Ray Synthesis, CA	110
Cabernet - Anvil Forgeron, CA	120
Cabernet - Duckhorn, CA	135
Cabernet - Corliss, CA (96 points)	170
Cabernet - Bennet Lane Reserve, CA	190

### HOUSE WINES BY COPPER RIDGE

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet

## BEER FLIGHT



Five Beers of your choice for 8  
Happy Hour Beer Flight 5

## WINE FLIGHT



J. Lohr Cabernet, Cannonball Merlot, and Portillo Malbec 12  
Happy Hour Wine Flight 9

## TEQUILA FLIGHT



Three 1oz pours of premium aged tequila: Cazadores Anejo,  
Herradura Anejo and Suaza Tres Generaciones Anejo, served  
with two sangarita chasers with salted rims and lime 20

## BOURBON FLIGHT



Bakers 107, Basil Hayden and Bulleit  
Bourbon, served neat or on the rocks 15

# DRAFT BEER



Style	Craft	Pint	Stein
Light	Coors Light (Coors Brewing, CO)	4.00	6.00
Light	Bud Light (Anheuser-Bush, MO)	4.00	6.00
Hefeweizen	Widmer Brothers (Portland, OR)	5.00	7.00
IPA	Dagger Falls (Sockeye Brewing, ID)	5.50	7.50
Amber Ale	Grand Teton (Victor, ID)	5.00	7.00

Ask your server about our eleven  
**SEASONAL AND ROTATING TAPS!**

# BOTTLED BEER



## IMPORT & MICRO

Corona, Amstel Light, Guinness, Heineken,  
Blue Moon, Stella, Angry Orchard, Spiked Seltzer

## DOMESTIC

Coors, Coors Light, Budweiser, Bud Light  
Miller Lite, Michelob Ultra, O'Doul's

# DESSERT

## CREAMY CHEESECAKE

creamy cheesecake with a graham cracker crust topped with whipped cream, sliced strawberries and mint 9.95

## APPLE CRISP À LA MODE

Served Hot

baked cinnamon apple slices covered with a mixture of candied pecans, brown sugar and butter topped with vanilla ice cream and caramel hazelnut sauce 10.95

## CRÈME BRÛLÉE

a smooth rich vanilla flavored stirred custard, served under a warm caramelized brittle topping, topped with whipped cream, sliced strawberries and mint 7.95

## PREMIER CHOCOLATE CAKE

four layers of rich chocolate cake filled with a smooth milk chocolate mousse, finished in chocolate ganache and covered in dark chocolate bark pieces 9.95

## MUDD PIE

a combination of mocha and chocolate ice cream with a chocolate chip cookie crumb crust on a bed of hot fudge and topped with chocolate chips, whipped cream and toasted almond slices 10.95

## CHOCOLATE SILK PIE

Oreo crumble crust filled with a smooth chocolate Kahlua mousse and topped with chocolate shavings, whipped cream, sliced strawberries and mint 8.95

## WHITE CHOCOLATE BROWNIE

not your mother's typical brownie, made with white chocolate, served heated with vanilla ice cream, topped with hot fudge and caramel hazelnut sauce 8.95



# ALCOHOL FREE ZONE

## Sodas

### **Fountain Drinks 2.75**

Pepsi, Diet Pepsi, Dr Pepper,  
Diet Dr Pepper, Sierra Mist,  
Mountain Dew, Mug Root Beer

### **Root Beer Float 4.50**

served in a frosted 25oz stein

### **Red Bull 3**

regular or sugar free

## Lemonades

(includes one free refill)

### **Fresh Squeezed 3**

### **Fruited 3.75**

raspberry, strawberry or a fruit  
blend, on the rocks or blended

## Limeades

(includes one free refill)

### **Fresh Squeezed 3**

### **Fruited 3.75**

raspberry, strawberry, fruit blend  
or cherry, on the rocks or blended

## Iced Teas

### **Fresh Brewed 2.75**

### **Arnold Palmer 3**

half tea / half lemonade  
(includes one free refill)

### **Mint Tea 3**

fresh brewed tea with  
sugar and mint, swiftly shaken

### **Berry Tea 3.50**

fresh brewed tea  
with raspberry, strawberry

## Healthy Quenchers

### **Juices 3**

apple, orange, pineapple,  
cranberry or tomato

### **Voss 3.50**

Artisan water from Norway

## Mocktails

### **Ginger Beer 3**

Cock n' Bull (non- alcoholic)

### **Virgin Mary 4**

### **Virgin Daiquiri 4**

strawberry, raspberry or  
pina colada

## Creamy Favorites

### **Shakes 5.50**

vanilla, chocolate, strawberry,  
raspberry, caramel hazelnut,  
salted caramel almond snickers  
white chocolate,

### **Malts 6**

chocolate, caramel hazelnut,  
white chocolate,

## Warm Beverages

### **Herbal Tea 2**

### **Coffee 2.75**

### **Hot Cocoa 2.50**

### **Apple Cider 2.50**

