



HAPPY HOUR SPECIAL

MONDAY – FRIDAY, 5PM – 7PM

\$2 OFF ALL DRINKS

\$10 OFF ALL BOTTLES OF WINE

COCKTAILS

The JakeWalk 12

Flor de Caña White Rum, Pueblo Viejo Blanco Tequila, Elderflower Liqueur, Lime Juice, Peychaud's Bitters

Improved Campari Collins 12

Campari, Lemon Juice, Maraschino Liqueur, Simple Syrup, Absinthe, Soda

The Rancor's Toothpick 11

W.L. Weller Bourbon, Sweet Vermouth, Cynar, Molé Bitters

The Absinthe Minded Professor 13

Mata Hari Absinthe, Lime Juice, Simple Syrup, Pierre Ferrand Cognac, Mint, Angostura Bitters

Smith & Sackett 11

Rittenhouse Bonded Rye, Amaro Cio Ciaro, Pierre Ferrand Dry Curaçao, Angostura Bitters

Dogma 95 11

Beefeater London Dry Gin, Lemon Juice, Honey Syrup, Yellow Chartreuse, Absinthe, Prosecco

Jungle Pilot 12

Flor de Caña White Rum, El Dorado 12yr Rum, Cruzan Black Strap Rum, Campari, Lime Juice, Grapefruit Juice, Cinnamon Syrup, Allspice Dram, Absinthe

Georgia Smash 13

Pierre Ferrand Cognac, Crème de Pêche, Lemon Juice, Mint, Simple Syrup, Angostura Bitters

Basil & Watson 11

W.L. Weller Bourbon, Basil, Lemon Juice, Honey Syrup, Ginger Syrup

The Emerald City 12

Del Maguey Vida Mezcal, Pueblo Viejo Reposado Tequila, Lime Juice, Green Chartreuse, Crème de Cacao, Mt. Olympus Flower Syrup, Molé Bitters

Last Caress 11

Hayman's Old Tom Gin, Cocchi Americano Rosa, Maraschino Liqueur, Peychaud's Bitters, Absinthe

Catamaran 11

Laird's Bonded Applejack, Lemon Juice, Cardamaro, Ginger Syrup, Housemade Cardamom & Chamomile Bitters, Absinthe, Tonic

Overproof Old Fashioned 11

Wray & Nephew Overproof Rum, Smith & Cross Navy Strength Rum, Demerara Syrup, Angostura Bitters, Orange Bitters

Bartender's Choice 12

Take heart, for we are professionals!

PLATES

Crostini 7

roasted eggplant tzatziki

Shishito Peppers 7

sea salt, lemon

Spicy Cucumbers 8

chili vinaigrette

Roasted Summer Squash 9

spiced yogurt, pickled onion, bread crumbs, herbs & lemon

Smoked Trout Salad 12

fennel, orange, cornichons, horseradish aioli

Watermelon "Mint Julep" Salad 7

watermelon, bourbon, lime, mint, sea salt

Raw Beet Salad 9

red and golden beets, kale, blue cheese, walnuts

Pork Tinga Sandwich 10

shredded romaine, lime mayo, brioche roll

Portabello & Taleggio Sandwich 9

*arugula, pickled shallots
add bacon... 10*

Housemade Flatbread 12

red sauce, mozzarella, spring onions, parmesan

Bar Snacks 3ea

cornichons, country olives, marcona almonds

Saturday & Sunday 3-5pm

bar snacks, cheese and charcuterie only

CHARCUTERIE

a la Carte (5ea)

Capicola

Sopressata

Chorizo

Beef Cervelat

Molinari Toscano

BOARDS

Small Cheese & Meat Board 24

3 cheeses, 2 meats

Large Cheese & Meat Board 39

5 cheeses, 3 meats

Charcuterie Board 19

4 meats, spicy mustard

Fondue For Two 16

salami, green apples & bread

DESSERT

Bourbon & Chocolate-Chip Bread

Pudding 6

whipped cream



CHEESES

a la Carte (5ea)

Soft, Bloomy & Creamy

*Delice de Bourgogne – pasteurized cow
Burgundy, France*

*Brebirousse- pasteurized sheep
d'Argental, France*

*Humbolt Fog – pasteurized goat
Cypress Grove, California*

Semi-Firm, Sweet & Tangy

*Pantaleo – raw sheep
Sardinia, Italy*

*Ibores – raw goat
Extremadura, Spain*

*Pleasant Ridge – raw cow
Dodgeville, Wisconsin*

Firm, Bold & Old

*Manchego Curado – raw sheep
La Mancha, Spain*

*Mahon – raw cow
Menorca, Spain*

*Midnight Moon – pasteurized goat
Holland*

Washed & Stinky

*Taleggio – raw cow
Lombardy, Italy*

*Pont-Leveque – pasteurized cow
Normandy, France*

*Grayson – raw cow
Galax, Virginia*

Blue Vein

*Gorgonzola Piccante – pasteurized cow
Lombardy, Italy*

*Moody Blue – pasteurized cow
Monroe, Wisconsin*

*Dunbarton – raw cow
Shullsburg, Wisconsin*



Sparkling

- n/v Ombra Prosecco Veneto, Italy 10/40
- n/v Castellorog Rose Cava Penedes, Spain 11/44
- n/v Medici Ermete Lambrusco, Emilia-Romagna, Italy 8/32

Rose

- 2012 Teres Antique Provence, France 10/40
- 2012 Abadia Oliva Garnacha Rosado Riberas, Spain 11/44

White

- 2011 Domaine Massiac Sauvignon Blanc Languedoc, France 10/40
- 2010 Schlossmühlenhof Müller-Thurgau (effervescent) Rheinhessen, Germany 10/40
- 2011 Laformica Soave Veneto, Italy 9/36
- 2010 Le Vigneron Catalan Grenache Blanc Blend, France 10/40
- 2012 Thiery-Weber Grüner Veltliner Niederösterreich, Austria 9/42 1Liter

Red

- 2011 Les Hautes Nöelles Gamay (served chilled) Loire Valley, France 10/40
- 2010 Vinarija Dingac Plavac, Croatia 10/40
- 2011 Famille Laurent Pinot Noir Saint Pourcain, France 11/44
- 2011 Monte Sarda Garnacha Aragon, Spain 10/40
- 2011 l'Isola dei Profumi Nero d'Avola Sicily, Italy 9/36
- 2010 Atilio Avena Reserva Malbec Mendoza, Argentina 11/44

Tyskie Lager 6

Tychy, Poland, 16.9oz, 5.6abv

Radeberger Pilsner 5

Radeberger, Germany, 11.2oz, 4.8 abv

Sixpoint Crisp Lager 7

Brooklyn, NY, 16oz, 5.4 abv

Anderson Valley Boont Amber Ale 7

Boonville, CA, 12oz, 5.8 abv

Victory Headwaters Pale Ale 7

Downingtoun, PA, 12oz, 5.1 abv

Nectar IPA 7

Paso Robles, CA, 12oz, 6.7 abv

Hacker-Pschorr Weisse 7

Munich, Germany, 11.2oz, 5.5 abv

Abita SOS Pilsner 12

Abita Springs, LA, 650ml, 7.0 abv

VERMOUTH SPRITZER 10

Uncouth Vermouth (beet & eucalyptus), Brooklyn, NY

BOTTLES

SPARKLING

n/v	Francesco Vezzelli Lambrusco Grasparossa	38
n/v	Brüder Dr Becker Scheurebe Sekt	44
n/v	Jacques Lassaigne Blanc de Blancs Champagne, France	69
n/v	Champagne Billecart-Salmon, Brut Champagne, France	45 375ml

WHITE

2011	Oddero Moscato D'Asti La Morra, Italy	42
2010	Marc Olivier Muscadet Clos Briords Loire Valley, France	45
2007	Terroja de Sabate Xarel-lo Pendes, Spain	38
2009	Foradori Fontanasanta Nosiola Alto Adige, Italy	57
2010	Anthony Nappa Anomaly White Pinot Noir Finger Lakes Fruit, NY	42
2008	Guccion Veruzza Trebbiano Sicily, Italy	36
2008	La Colombe Chablis Burgundy, France	45
2009	Vestini Campagnano Pallagrello Bianco Campania, Italy	55
2004	Albert Boxler Grand Cru Gewurztraminer Alsace, France	68
2010	Toques et Clochers Autan Chardonnay Limoux, France	52
2009	Vina Mein White Blend Ribeiro, Spain	53
2009	Di Giovanna- Viognier Sicily, Italy	40
2010	Wind Gap Trousseau Gris Russian River Valley, California	49
2009	Clos Blanchateau James Berry Vineyard Chardonnay Paso Robles, California	42
2009	Scholium Project- Riquewhir- Gewurztraminer Central Valley, California	39 500ml
2009	Macon- Charnay P Boutinot Burgundy, France	44
2006	Peter Michael Belle Cote Chardonnay Sonoma County, California	40
2011	Laurent Gerard Sancerre Foret des Dames VV Loire Valley, France	48
2009	Casa Marin Cartagena Gewurztraminer San Antonio Valley, Chile	46
2009	Weingut Jäger, Ried Steinriegl Riesling Federspiel Wachau, Austria	55

ROSE

2012	Pierre Marie Chermette Les Griottes Beaujolais, France	42
2012	Von Buhl Pinot Noir Pfalz, Germany	45
2012	Edmunds St John Bone-Jolly El Dorado County, California	43
2012	Domaine de Bagnol Cassis, Provence, France	48

ORANGE

2005	Vodopivec Vitovska Classica Venezia Giulia, Italy	50
2007	Movia Lunar Dobrovo, Slovenia	55

2003 ROSE

2012	Pierre Marie Chermette Les Griottes Beaujolais, France	42
2012	Von Buhl Pinot Noir Pfalz, Germany	45
2012	Edmunds St John Bone-Jolly El Dorado County, California	43
2012	Domaine de Bagnol Cassis, Provence, France	48
	Gravner Ribolla Gialla Venezia Giulia, Italy	58

RED

2010	Midsummers Cellars Cabernet Sauvignon Atlas Peak, California	39
2006	Scholium Project Bricco Babelico Fairfield, California	52
2011	Le Cousins Pinot Noir Willamette Valley, Oregon	62
2007	Ronchi di Cialla, Ciallo Rosso Fruili, Italy	38
2008	Giacomo Conterno Barbera d'Alba Piedmont, Italy	55
2006	Roagna Barbaresco Piedmont, Italy	67
2007 v	Ar Pe Pe Rosso di Valtellina Lombardy, Italy	51
1998	Guiseppe Quintarelli Rosso Ca' del Merlo Veneto, Italy	50
2009	La Reine de l'Arenite La Madon Fleurie Beaujolais, France	39
2009	Jaffurs Syrah Santa Barbara County, California	48
2009	Porter Creek Carignan Old Vine Mendocino County, California	50
2009	Kras Stoka Teran Krajna, Slovenia	45

PLANNING

A PARTY??
WE THROW A
HECK OF A
PARTY!

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