

Jackalope Grill

750 NW Lava Rd Ste 139 97703-2786 · +15413188435 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 6

Sea Scallops

Three Sea Scallops* with a Brown Sugar Parsnip Puree, Asparagus Tips, and Bacon

AVAILABLE OPTIONS

\$19.00

Add 2 Sea Scallops:

\$9.00

French Escargots

Baked in a garlic shallot butter topped with golden melted Gruyere cheese

\$16.00

Braised Pork Belly

Slow braised pork belly, sweet potato and celery root puree, green onion, pickled shallot, soy apple ginger reduction

\$19.00

Roasted Bone Marrow

Canoe Cut Bones served with a Bacon and Caramelized Onion Jam, Garlic Confit, and Toasted Crostini

\$19.00

Crab Cakes

Three Pan Seared Dungeness Crab Cakes with a Togarashi & Lemon Aioli** Topped with Micro Greens and a Lemon Beurre Blanc

\$29.00

Baked Brie

With Local Bee Honey, Dates, Apricots, Dried Cranberries, and Toasted Almonds. Served with Grilled Crostini. Gluten free crackers available

\$18.00

GARDEN GREENS 4

Caesar Salad

Chopped Romaine, Parmesan, and Garlic Croutons, with a LemonAnchovy and Egg Dressing*. Shredded Parmesan

AVAILABLE OPTIONS

\$12.00

Add Anchovies:

\$2.00

Burrata Caprese Salad

Burrata and Arugula Caprese Salad, Creamy Pesto Multicolored Cherry Tomatoes, Basil, Over Arugula, with a sweet Balsamic Dressing

\$13.00

Summer Garden Salad

Butter Lettuce Topped with, Grape Tomatoes, Roasted Corn, Chevre Cheese, Watermelon Radish, Fresh Green Peas, Candied Walnuts, and a Lemon Honey Shallot Vinaigrette

\$12.00

Soup du Jour

See your server for Today's selection

PASTA 2

Truffle Radiatory **\$24.00**

House made Italian Sausage*, San Marzano Tomatoes and Cream with Vodka, Tossed with Freshly Made Radiatory Pasta

Vegetarian Pasta **\$26.00**

Brown Butter Sage Pappardelle, with a Garlic Truffle and White Wine Sauce, Sweet Peas, Asparagus, and Shiitake Mushroom Topped with Toasted Walnuts and Parmesan Breadcrumbs

FROM THE SEA 3

King Prawn and Shiitake Risotto **\$29.00**

Three Giant Prawns from Mazatlán Mexico, Salted in Garlic Butter White Wine, and Fresh Lemon. Served with Shiitake Mushroom Risotto

King Salmon **\$39.00**

House Fileted Salmon*, Brown Sugar Brined, Lightly Smoked. Finished in the Oven, Served with a Honey Lime Chipotle Glaze with Yukon Gold Mashed Potatoes and Asparagus

Halibut Filet **\$48.00**

Pan Seared Fresh Halibut Served with a Corn and Anaheim Puree, Cipollini Onions, an Asparagus and Mushroom Sauté, Topped with a Nasturtium Butter

HOUSE CUTS 4

Filet Mignon **\$52.00**

House Cut Cedar River Farms Filet Mignon*, Topped with French Compound Butter, Malibu Carrots, and Yukon gold garlic & parmesan smash

Pan Roasted Elk **\$58.00**

Pan Roasted Elk, with Sweet Potato Dauphinoise Potato, Crispy Pancetta Brussels Sprouts, Topped with a Blackberry Bordelaise Sauce

Rib-Eye **\$42.00**

Prime, House Cut Cedar River Farms Rib-Eye*. Served with Garlic Cream Parmesan Potatoes, Cipollini Onions, Sautéed Asparagus, with a Roasted Shallot and Thyme Sauce

Seared Duck Breast **\$39.00**

Served with a Balsamic and Black Cherry Sauce, Arugula, creamy Goat Cheese Polenta, with a Bacon and Green Bean Sauté

ON THE TOP 3

Add 2 Scallops **\$9.00**

Add 3 Jumbo Prawns **\$9.00**

Add Single Crab Cake **\$10.00**

THE JACKALOPE GRILL SIGNATURE COCKTAILS AND MORE 15

The Lansinger Sour **\$16.00**

Absolute vanilla, Tamarind, Lemon, Aquafaba and simple syrup, served on the rocks

Pear Martini **\$16.00**

Wild Roots Pear Infused Vodka, Saint Germain Elderflower Liqueur, Dash Lemon, Lemon Twist

Fresh Ginger Lemon Drop	\$15.00
House infused Ginger Vodka, Ginger simple syrup, and fresh tart lemon	
Huckleberry Cosmo	\$16.00
Wild Roots Huckleberry Infused Vodka, Triple Sec, Fresh Lime Juice	
The Martinez	\$16.00
Ransom Old Tom Gin, Antica vermouth, Maraschino Liqueur, Angostura orange bitters. Served up with a lemon twist	
French Margarita	\$16.00
Lunazul Tequila, Chambord Raspberry Liqueur, Fresh Lemon, Lime. Shaken and served Up, or Over the Rocks with a Lime Wedge	
Watermelon Basil Fizz	\$16.00
Lunazul tequila, watermelon, lime, basil, and brut champagne	
Limoncello Spritz	\$15.00
Limoncello, fresh lemon, Brut Champagne, splash of soda, topped with an orange twist	
Spiced Herb Caipiroska	\$15.00
Crater Lake Vodka, Basil, Serrano, Lime, sugar, and a splash of soda. Served on the rocks	
Ard Ri	\$15.00
Jameson, Raspberry Purée, Aperol, Lemon, Peychaud's bitters, on the rocks with a splash of soda	
Rosé Linen	\$16.00
Wildroots cucumber grapefruit gin, St Germain Elderflower Liqueur, Lillet Rosé, lime, and mint. Served up with dried Rose	
Mai Tai	\$16.00
J. Wray & Nephew Jamaican Rum, French Orgeat, lime, Cointreau, dash of grenadine, and a dark rum float	
Whiskey Smash	\$15.00
Pendleton Whiskey, lemon, mint, and simple syrup. Served on the Rocks	
Boulevardier	\$17.00
Woodford Reserve, Campari, Antica Vermouth over an ice ball, with an orange twist	
Dark-N-Dreamy Old Fashioned	AVAILABLE OPTIONS
Jamaican dark rum, Sugar Cube, Angostura orange and Aztec Chocolate Bitters. Served over an orange ice ball and garnished with an Orange Peel and a Luxardo Cherry	\$16.00
	Basil Hayden Fashioned: \$18.00

RED WINES ⁷

Dobbes Pinot Noir Willamette Valley, OR 2019	\$15.00
Balancing Act Cabernet Columbia Valley, WA 2017	\$13.00
Abeja Cab Sauvignon Columbia Valley, WA 2019	\$13.00
History Red Blend Columbia Valley 2019	\$14.00

Vietti Nebbiolo Piedmont, Italy	\$13.00
Saint-Jacques Bordeaux La Chapelle, France, 2017	\$13.00
Terrazas Malbec Reserva Mendoza, Argentina, 2021	\$12.00

WHITE WINES 6

Rombauer Chardonnay Carneros, CA, 2021	\$18.00
Diora Chardonnay Monterey, CA 2019	\$13.00
Vireton Pinot Gris W.V. OR 2021	\$12.00
Sainte Victoire Rosé Henri Bonnaud Côtes de Provence 2021	\$12.00
Seven Hills Sauv Blanc Columbia Valley, WA, 2021	\$11.00
Chateau Bianca Riesling W.V. OR 2019	\$13.00

SPARKLING 2

Chandon Brut Rosé Napa Valley, CA	\$9.00
La Marca Prosecco Veneto, Italy	\$9.00

RED WINE 9

Smith Hvt Lafitte, Grand Cru Classe Bordeaux, France	\$350.00
Chateau St. Michelle, Indian Wells Cab Sauvignon Co Valley, WA 2018	\$47.00
Transcendent, Black Stallion, Cabernet Sauvignon, Napa Valley, CA 2014	\$167.00
Signorello Estate, Padrone, Cabernet Sauvignon, Napa Valley, CA 2012	\$300.00
Orin Swift, Mercury Head, Cabernet Sauvignon, Napa Valley, CA 2016	\$170.00
Chappellet, Signature, Cabernet Sauvignon, Napa Valley, CA 2017	\$153.00
Merryvale, Merlot, Napa Valley, CA 2012	\$90.00
Château Pape Clément, Grand Cru, A Red wine from Bordeaux, France, 2014	\$320.00
Disruption, Columbia Valley WA 2016	\$40.00

WHITE WINE 2

Comptes de Dampierre, Grand Cuvee Champagne	\$189.00
Ambriel, Classic Cuvee, Champagne, England 2019	\$60.00

BEER IN BOTTLES / CANS 6

Bayern, Oktoberfest, Lager, Montana	\$8.00
Guinness, Irish dry stout	\$6.00
Clausthaler, Dry Hopped N/A	\$6.00
Clausthaler, Original-Non-Alcoholic	\$6.00
O'Doul's, Amber N/A	\$6.00
Cock-N-Bull, Ginger Beer	\$6.00

CHAMPAGNE AND SPARKLING 8

Perrier-Jouet Grand, Brut, Champagne, France NV	\$105.00
Piper Heidsiek Brut Champagne, Napa, CA	\$160.00
G.H. Mumm, Brut Grand Cordon Champagne, France NV	\$72.00
Roederer, Estate Cuvee, Anderson Valley CA, NV	\$56.00
Veuve Clicquot, Brut Champagne, France	\$130.00
Comtes de Dampierre, Grande Cuvée Brut Champagne, France	\$82.00
Domaine Agapé, Cremant d'Alsace, Mattituck, NY Brut	\$58.00
J Cuvée, California	\$42.00

SAUVIGNON BLANC 8

Cymbal, Columbia Valley OR 2017	\$89.00
Sinegal, Nappa Valley CA 2019	\$140.00
Shug, Sonoma Coast CA 2020	\$80.00
Quintessa, Illumination, North Coast CA 2017	\$78.00
Duck Hunter, Marlborough New Zealand 2018	\$44.00
White Haven, Marlborough New Zealand 2020	\$43.00
Villa Maria, Private Bin, Marlborough New Zealand 2019	\$39.00
Seven Hills, Columbia Valley WA 2021	\$44.00

CHARDONNAY 11

Alexana, Terroir Series, 10th Anniversary, Willamette Valley OR 2015	\$62.00
Hyde de Villaine, Hyde Vineyard, Carneros CA 2015	\$101.00

Newton, Unfiltered, Napa Valley CA 2015	\$85.00
Hartford Court, Russian River Valley CA 2018	\$66.00
Failla, Sonoma Coast, Sonoma County CA 2018	\$63.00
The Calling, Dutton Ranch, Russian River, Sonoma County, CA 2019	\$55.00
Landmark, Overlook, Sonoma County, CA 2018	\$52.00
The Prisoner Wine Company, Carneros, CA 2019	\$46.00
Heritage, Columbia Valley, OR 2017	\$80.00
Rombauer, Carneros, CA 2021	\$72.00
Copain, Les Voisins, Anderson Valley CA 2017	\$84.00

PINOT GRIS ⁵

Ponzi, Willamette Valley, Oregon 2021	\$89.00
Alexana, Pinot Gris, Willamette Valley, OR 2017	\$62.00
Vireton, Archery Summit, Willamette Valley, OR 2021	\$48.00
Château Bianca, Willamette Valley, OR 2019	\$40.00
Eugene Wine Cellars, Pinot Gris, Willamette Valley, OR 2020	\$37.00

REISLING ⁶

Schloss Vollrads, Kabinett, Rheingau, Germany 2014	\$58.00
Brundlmayer, Terrassen, Kamptaler, Austria 2022	\$54.00
Eroica, Columbia Valley, WA 2020	\$48.00
Château Bianca, Willamette Valley, OR 2019	\$41.00
Domaine L'Agape, Expression, Alsace, France 2018	\$48.00
Schmitt Sohne, Riesling, Rheinhessen, Germany 2019	\$38.00

OTHER WHITE WINES ⁵

Hyland Estate, Gewurztraminer, Willamette Valley, Oregon 2021	\$49.00
Quinta do Ameal, Loureiro, Vihno Verde, Portugal 2020	\$46.00
Jasnieres, Cuvee Silex, Chenin Blanc, Touraine, Loire, France 2020	\$44.00
Santa Christina, Tuscany, Italy 2019	\$38.00

Belle Glos, Oeil de Perdrix, Pinot Noir Blanc, Sonoma Count, CA 2020 \$48.00

ROSÉ ALL DAY 5

Noble Vines, 515 Rosé, Central Coast, CA 2001 \$48.00

Steff Rosé, Henri Bonnaud 2020 \$48.00

Gruet | Bubbly Brute Rosé, Albuquerque, NM \$42.00

Chemistry | Bubbly Pinot Noir Rosé, Willamette Valley, OR \$58.00

Stoller | Pinot Noir Rosé, W V, OR 2022 \$52.00

CABERNET 18

Anakota, Dakota Vineyard, Sonoma Count | CA 2017 \$200.00

DeLille "Grand Ciel" 2012 \$190.00

Alpha Omega, Napa Valley | CA 2018 \$185.00

Joseph Phelps, Napa Valley | CA 2019 \$180.00

Nickle & Nickel, State Ranch, Napa CA 2019 \$165.00

Arcanum Toscana, Cab Franc, Italian 2016 \$156.00

Mt Brave, Mt. Veeder, Napa Valley 2018 \$141.00

Paradigm, Oakville Napa Valley 2018 \$128.00

Gramercey Cellars, Lower East, Columbia Valley | WA 2017 \$120.00

Hickinbotham, Truman McLaren, Vale | Australia 2018 \$110.00

Mount Veeder, Napa Valley | CA 2018 \$100.00

Black Stallion, Limited Release, Napa Valley | CA 2018 \$85.00

Orin Swift Polermo, Napa CA 2019 \$72.00

10,000 Hours | Red Mountain, Columbia Valley | WA 2018 \$70.00

Upchurch LTL | Red Mountain, Columbia Valley | WA 2019 \$64.00

Terrazas | Reserva, Mendoza Argentina 2013 \$63.00

Louis Martini, Sonoma County | CA 2018 \$50.00

Carpe Diem, Nappa Valley, CA 2019 \$92.00

PINOT NOIR 9

Domaine Serene, Evenstad Reserve, Willamette Valley OR 2019	\$145.00
Stoller, Reserve, W V OR 2018	\$92.00
Archery Summit, Dundee Hills OR 2021	\$92.00
Belle Glos, Monterey County 2020	\$82.00
Orin Swift, Machete, Grenache / Syrah Blend, Napa CA 2019	\$79.00
West Mount, Willamette Valley OR 2020	\$64.00
Chehalem, Willamette Valley OR 2021	\$61.00
Chemistry Alliance 58% CA 42% OR 2021	\$46.00
Daffodil, Eola-Amity Hills, OR 2019	\$70.00

ZINFANDEL 6

Louis Martini, Gnarly Vine, Sonoma Valley CA 2014	\$105.00
Hartford, Old Vine Zinfandel, Russian River CA 2018	\$85.00
Mount Peak, Rattlesnake Zinfandel, Sonoma County CA 2016	\$75.00
Decoy, By Duckhorn, Sonoma County CA 2018	\$52.00
Rombauer Vineyards, Napa Valley CA 2020	\$68.00
Seghisio Family Vineyards, Sonoma County CA 2020	\$82.00

MERLOT 8

Duckhorn, The Three Palms Vineyard, Napa Valley CA 2018	\$160.00
Jarvis, Estate Grown Cave Fermented, Napa Valley CA 2012	\$145.00
Captûre, Estate Vineyard, Pine Mountain Chile	\$90.00
Markham, Napa Valley CA 2018	\$72.00
Rutherford Hill, Napa Valley CA 201	\$62.00
Lécole, Columbia Valley WA 2019	\$58.00
Taft Street, Alexander Valley, Sonoma County CA 2017	\$44.00
Rodney Strong, Sonoma County CA 2017	\$40.00

OTHER REDS 19

Chateau Montrose, Saint Estephe Bordeaux, France 2012	\$240.00
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Eight Years in The Desert, Red Blend, Saint Helena CA 2021	\$140.00
La Rioja Alta "Viña Ardanza" Reserva Rioja, Spain	\$120.00
Allegrini, La Poja, Veneto Italy 2010	\$165.00
DeLille Cellars, Doyenne Signature, Syrah, Yakima Valley Washington 2013	\$130.00
Lagerla Italian Red, Brunello di Montalcino, Italy 2017	\$105.00
Jarvis, Estate Grown, Tempranillo, Napa Valley CA 2013	\$97.00
Arcanum, 'Valadorna' Toscana, Tuscany, Italy 2015	\$92.00
Villa Antinori, Chianti Classico Riserva, Italy 2017	\$95.00
Bien Nacido, Syrah, Santa Maria Valley, Santa Barbara CA 2018	\$86.00
Sierra Cantabria, Rioja Crianza Spain 2017	\$78.00
Corte alla Flora, Vino Nobile, De Montepulciano, Toscana Riserva 2015	\$70.00
Chateau Lilian, Ladouys Saint-Estephe, France 2015	\$69.00
Antinori Villa, Toscana Rosso, Tuscany, Italy 2017	\$58.00
Muga, Rioja, Riserva 2018	\$67.00
Vietti Barbera d'Asti, Italian Red, Italy 2020	\$68.00
Querceto Chintai Classico, Italy 2019	\$58.00
Terrazas Altos Malbec, Mendoza Argentina 2021	\$41.00
Coteaux Bourguignons Florent Rouve 2017	\$76.00

MAIN ⁵

Flourless Chocolate Cake	\$12.00
You would never know this is 100% gluten free. Warm Decadent Chocolate Cake Topped with Vanilla Ice Cream, Chocolate Cookie Crumb and House Made Salted Caramel Sauce	
Bourbon Crème Brulé	\$11.00
Bourbon Blackberry Crème Brule with fresh whipped cream and blackberry sauce	
Lemon Pots de Crème	\$11.00
Decadent lemon with a white chocolate swirl, Fresh whipped cream and apricot sauce	
Pistachio Bubble Mousse	\$15.00
short bread cookie, Tangerine Pastry cream, fresh whipped cream, crushed walnuts, and fresh berries	
Pineapple Brown Butter Pound Cake	\$14.00
Brown butter cake with caramelized pineapple, Vanilla ice cream and caramel sauce	

SINGLE MALT ⁴

Glenlivet 12 Year	\$17.00
Glenfiddich 12 Year	\$17.00
Laphroaig 10 Year	\$14.00
Macallan 12 Year	\$16.00

PORT ⁸

Graham's Vintage	\$25.00
Graham's Fine Ruby	\$12.00
Graham's Fine Tawny	\$16.00
Six Grapes Reserve Porto	\$13.00
Warre's Otima Tawny NV	\$15.00
Sandeman 20 Year RSV Tawny	\$18.00
Quinta de la Rosa Ruby	\$13.00
Cockburn's Vintage Porto	\$15.00

COGNAC ³

Courvoisier V.S.O.P.	\$16.00
Martel Blue Swift V.S.O.P.	\$18.00
Remy Martin 1738 Royal	\$20.00

BRANDY ¹

Asbach Ultra	\$14.00
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DESSERT DRINKS ⁴

Three Sisters	\$16.00
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Equal parts Bailey's Irish cream, Kahlua, and Courvoisier. Served either up or on the rocks

Elite Espresso Martini	\$16.75
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Crater Lake Hazelnut Espresso Vodka, Crème de Cacao & and a dash of Ghirardelli Chocolate & Fresh Espresso Shaken and served up

Baileys and Espresso	\$16.00
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Just like it sounds, delicious!

Spiced Pumpkin Martini	\$15.00
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Drop Shop Pumpkin Liquor, Absolute Vanilla vodka, Amaro Nonino Cinnamon