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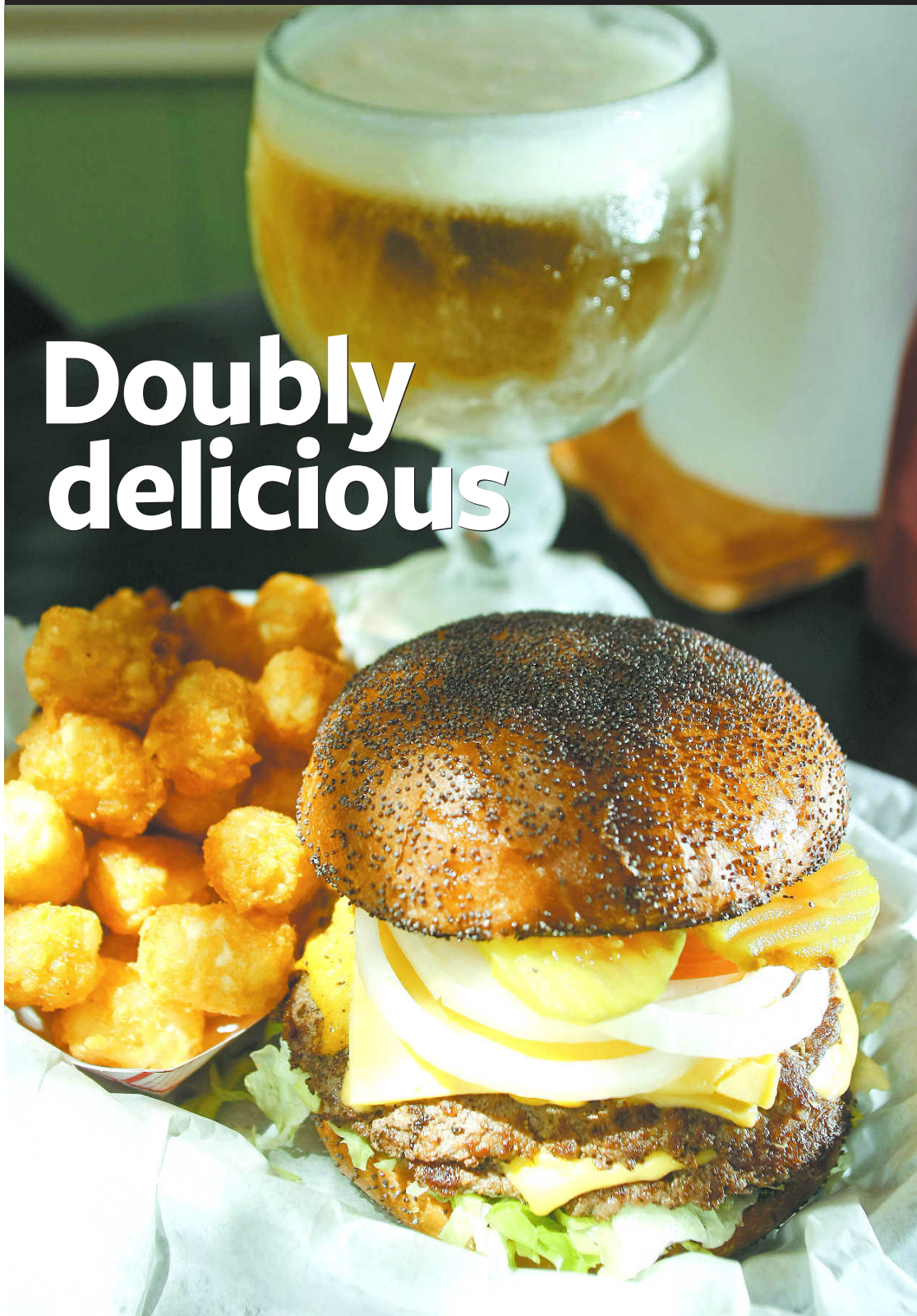
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Description:

dine out!

**Doubly
delicious**



Jakes' double meat and cheese burger with Tater Tots and a schooner of beer

STAR-TELEGRAM/KELLEY CHINN

Jakes

515 Main St.
Fort Worth
817-332-5253

www.jakesburgers.net

Hours: Open 11 a.m.-10 p.m. Sunday-Wednesday, 11 a.m.-11 p.m. Thursday and 11 a.m.-midnight Friday-Saturday.

Cuisine: Burgers, fries and shakes

Essentials: Full bar; smoke-free; major credit

cards; wheelchair-accessible.

Entrees: \$5-\$6.50

Signature dishes: double-meat cheeseburger, cheese fries, sweet-potato fries

Recommended for: a basic burger fix (and anyone unafraid of weight gain)

Good to know: lines typical at lunch, but call-in and online orders OK; evenings less crowded; happy hour 4-7 p.m. Monday-Friday

Dallas burger chain scoots into Tarrant with its hefty 2-patty burgers and crispy fries

By **JUNE NAYLOR**

Special to the Star-Telegram

If you possess a long memory of Dallas-area burger legends, the new burger joint in Sundance Square called Jakes may spark some recognition. Jakes comes originally from the Lake Highlands neighborhood and initially opened in 1985 near White Rock Lake. Back then, there was also a family connection to Keller's Drive-In, a midcentury landmark still found on East Northwest Highway in Dallas.

For the most part, the connections today are tenuous at best. The current Jakes owners bought Jake Keller out a few years ago, and those super-flat burgers of yore show new heft at the modern Jakes — chiefly because they're all double-patty creations now. But don't worry that this is some jacked-up contemporary burger joint; it's still old-school, with artery-clogging specialties to spare.

The owners boast that the burger patties come from a Fort Worth supplier, Bar-W Meat Co., and that the beef is ground freshly daily and never frozen. The two most popular burgers on the menu are No. 1 (\$5.99), a double-meat sandwich with melted cheese, lettuce, tomato and Thousand Island dressing, and the No. 3, the cheeseburger with double meat and cheese, chopped onion, lettuce, tomato, pickle and mustard (\$6.29). Both come on a warm, soft poppyseed bun.

On my recent suppertime visit, the No. 3 turned out to be more than I could finish, primarily because my friend and I shared a starter serving of Cheddar fries (\$5.25). The giant basket held a mountain of crisp, long potato sticks, to which we added bacon and jalapeños (\$1.75), giving us an obnoxiously fattening appetizer.

The chicken-fried steak sandwich (\$5.29) was less successful. Clearly a prefab prod-

uct, its nondescript texture and flavor made this forgettable. Far more interesting was the Flaming Rooster (\$5.99), a sandwich pairing a juicy grilled chicken breast covered by melted jack cheese with spicy mustard and fresh pico de gallo.

A good friend had recommended we try the Tater Tots (\$1.59), so we ordered these topped with chili and cheese (\$2.39). One bite in, however, my friend and I said in unison, "Just like Sonic," thanks to chili that too closely resembled Wolf Brand and cheese goo that tasted like the ball-park variety.

Newer to Jakes are the crinkle-cut sweet-potato fries (\$2.69), served with a sprinkling of cinnamon sugar and a marshmallow dipping sauce, which are bound to be a hit with kids. If your palate craves savory snacks, better stick with fried pickle chips (\$3.95) and Jakes Jalapeño Bottle Caps (\$3.95), a basket of battered, crunchy jalapeño coins, served with ranch dressing for dipping.

Jakes makes a couple of concessions to the waistline-conscious: The veggie burger (\$6.29) is a black-bean patty, and there are salads, including the grilled chicken (\$5.75) and grilled chicken Caesar (\$5.95).

Lunches have been packed since Jakes opened in April, but if you're solo or a party of two, you might jump the waiting line and snag a stool at the bar. You can order pickup meals online, where the Web site posts a full menu.

Evenings are a bit more tame, when happy-hour patrons tuck into \$2 domestic beers, which includes the 18-ounce schooners of draft pours, \$2 appletinis and cosmos and \$3 you-call-it cocktails and frozen margaritas.

Watch for more Jakes locations in Tarrant County.

JUNE@JUNENAYLOR.COM