



# BAKER'S CRUST

ARTISAN KITCHEN

## WINE ON TAP 6oz. | 9oz. Pour

- CAPOSALDO DELLE VENEZIE PINOT GRIGIO, italy 9 | 13
- BENZIGER SAUVIGNON BLANC, california 10 | 14
- ANNABELLA CHARDONNAY, california 10 | 14
- DR LOOSEN GRAY SLATE RIESLING, germany 10 | 14

- IMAGERY PINOT NOIR, california 9 | 13
- INKBERRY SHIRAZ CAB, australia 10 | 14
- NORTH BY NORTHWEST RED BLEND, washington 10 | 14
- SANTA JULIA CABERNET, argentina 10 | 14

## WINE BY THE BOTTLE

### LUNETTA PROSECCO

crisp fruit flavors and a clean finish, italy (187ml. bottle) | 13

### CAMPANILE PINOT GRIGIO

dry, medium bodied, light & crisp, floral nose & almond taste, italy | 32

### DR. LOOSEN RIESLING

peach, cherry and white currant flavors with spicy overtones, germany | 32

### GROVE MILL SAUVIGNON BLANC

tropical notes of guava, passionfruit, with a lively finish, new zealand | 38

### COLUMBIA CHARDONNAY

bright aromas of pear, green apple; hints of tropical fruit, sweet vanilla oak, washington | 34

### HARKEN CHARDONNAY

barrel fermented, warm oak, buttery, with a bold finish, california | 42

### BRIDLEWOOD PINOT NOIR

raspberry, dark cherry, hints of caramel, toffee, floral, black pepper notes, california | 36

### HIGHER GROUND PINOT NOIR

rich, dark red berries, hint of vanilla toffee with spicy notes, california | 44

### SEPTIMA CABERNET

full-bodied with fresh plum, blackberry, coffee and cinnamon, argentina | 33

### STORYPOINT CABERNET

rich, bold, full-bodied, with notes of nutmeg and vanilla, california | 41

## BEER ON TAP

Our beer on tap selection varies daily. Ask a Baker's Crust team member what's on tap today!

## WEEKLY SPECIALS

Dine-in or Carry-out

### BOURBON & BURGER NIGHT

\$6 Featured bourbon + \$8 Burgers + \$5 Skillet cookies

Choose from any beef burger on the menu.  
Gluten-free \$1 additional. Wednesdays 4pm - close

### WINE WEDNESDAY

Half-off all bottled wines from 11am - close.

### PIZZA & PINT THURSDAY

\$7 Neapolitan pizzas + \$4 Pints of beer

Choose from classic cheese, margherita, or pepperoni pizzas. New pints featured weekly.  
4pm - close

*cocktails & happy hour →*



## CRAFT COCKTAILS

### BAKER'S MIMOSA

choice of orange, cranberry, grapefruit, pineapple, or blood orange juice | 7

### EVERYTHING MARY

belle isle honey habaño moonshine, sassy mary mix, everything bagel rim, garnished with bacon, pickle, olive, pepperoni, cucumber | 10

### WHITE PEACH BELLINI

smirnoff peach vodka, white peach puree and sparkling wine, finished with a lime spiral | 8

### HARVEST SANGRIA

white sangria with smirnoff apple vodka, smirnoff peach vodka, blood orange juice, pear syrup, lemon juice, pinot grigio, and club soda, garnished with an orange wheel | 9

### TITO'S LEMONADE

tito's vodka, domain de canton liquor, limoncello, lemon juice, pear syrup, goslings ginger beer, sugar rim, mint and lemon wheel garnish | 11

### BLACKBERRY & SAGE COSMO

titos vodka, cointreau, blackberry preserves, muddled sage, cranberry juice, and lime juice, garnished with sage leaf | 11

### GRILLED PEACH SMASH

ghost pepper infused vodka, smirnoff peach vodka, simple syrup, muddled peaches, and lemon juice, garnished with bruleed peach | 11

### LEMON-LAVENDAR MARTINI

cirrus vodka, fresh-squeezed lemon juice and lavender syrup, shaken, and finished with a sugar rim, lemon wheel and dried lavender buds | 11

### FIG & VANILLA BEAN COSMO

smirnoff vanilla vodka, cranberry juice, fig, fresh lime juice, shaken and finished with dried figs | 9.5

### GRAPEFRUIT & CUCUMBER COLLINS

smirnoff cucumber lime vodka, st. germain, ruby red grapefruit juice, cucumber garnish | 9

### TIKI BOURBON SMASH

bulleit bourbon, solerno blood orange liquor, passionfruit puree, muddled orange and mint leaves, orange juice | 12

### BASIL & RYE SOUR

bulleit rye whiskey, orange bitters, lemon juice, fresh basil, simple syrup | 12

### HONEY CRISP MULE

smirnoff apple vodka, smirnoff vanilla vodka, cranberry juice, lime juice, ginger beer, and muddled sage served in a copper mug, and garnished with dried cranberries | 11

### BOURBON BRULEE

bulliet bourbon, cointreau, domaine de canton, and club soda garnished with a bruleed orange wheel | 11.5

### PASSIONFRUIT HABAÑO MARGARITA

exotico repasado tequila, belle isle honey habaño moonshine, orange juice, lime juice, passionfruit puree, cayenne sugar rim | 11.5

### BLACKBERRY & BOURBON

larceny bourbon, blackberry preserves, simple syrup, angostura bitters, fresh thyme, lemon juice, and club soda served in a mason jar and garnished with a thyme sprig and lemon wheel | 12

## HAPPY HOUR | DAILY 3-6PM

\$5 BEER ON TAP · \$6 WINE ON TAP (6-oz.) · \$8 CRAFT COCKTAILS

Rotating taps excluded · See the above list of craft cocktails

### CAPRESE BRUSCHETTA

house-made mozzarella, oven-roasted tomatoes, garlic oil, rustic sourdough, micro basil and balsamic glaze | 5

### BUTTERMILK CHICKEN TACO

buttermilk fried chicken, chipotle aioli, pico de gallo, citrus slaw, corn tortilla | 4

### FRESH CUT FRIES

choose two: chipotle aioli, sriracha aioli, house dressing | 5

### HOUSE SLIDER

new zealand beef, house dressing, mozzarella cheese, lettuce, tomato, onion, mini brioche roll | 6

### CLASSIC CHEESE PIZZA

neapolitan pizza with crushed tomato sauce and mozzarella cheese | 7

### TAVERN CHIPS

house-made parmesan chips topped with grated mozzarella and applewood smoked bacon | 5