



BAKER'S CRUST

ARTISAN KITCHEN

BEER ON TAP

- NEW REALM EUPHONIA pilsner 5% ABV | 7
KONA BIG WAVE golden ale 4.4% ABV | 7
STONE BUENAWEZA SALT & LIME lager 4.7% ABV | 7
NEW BELGIUM FAT TIRE red ale 5.2% ABV | 7
DEVIL'S BACKBONE VIENNA lager 4.9% ABV | 7
STARR HILL THE LOVE german hefeweizen 5.1% ABV | 7
ALLAGASH WHITE belgian wheat 5.1% ABV | 8
LOST COAST TANGERINE WHEAT fruit beer 5.5% ABV | 7.5
GOLDEN ROAD MANGO CART fruit beer 4% ABV | 7.5
ANDERSON VALLEY BLOOD ORANGE gose 4.2% ABV | 7.5
LEXINGTON BREWING KENTUCKY VANILLA BARREL cream ale 5.5% ABV | 7
O'CONNOR EL GUAPO IPA 7.5% ABV | 7.5
NEW REALM HAZY LIKE A FOX IPA HAZY IPA 6.4% ABV | 8
ELYSIAN SPACE DUST imperial IPA 8.5% ABV | 8.5
REAVR BEACH HOPTOPUS double IPA 8.8% ABV | 8.5
LEGEND BROWN ALE 5.8% ABV | 7
FOUNDERS BREAKFAST STOUT double chocolate coffee oatmeal stout 8.3% ABV | 8
BOLD ROCK seasonal cider 4.7% ABV | 7
ASK ABOUT OUR SEASONAL ROTATORS!

BOTTLED BEER

- ACE PINEAPPLE CIDER 5% ABV
a great pineapple nose and a semi-sweet initial taste with a tart finish, california | 6.5
21ST AMENDMENT BREW FREE OR DIE!
IPA 7% ABV - golden west coast IPA perfectly balanced, solid malt backbone and just the right amount of hop flavor and aroma, california | 6
ROGUE HAZELNUT NECTAR
brown ale 6.2% ABV - dark brown with a hazelnut aroma, a rich nutty flavor and a smooth malty finish, oregon | 7
BRECKENRIDGE VANILLA PORTER american porter 5.4% ABV - madagascar vanilla beans, caramel, munich malts, dark roasted malt flavor, colorado | 6
LEFT HAND MILK STOUT NITRO
sweet stout 6% ABV - full-bodied, super smooth, soft roastiness. and mocha flavors (contains lactose), colorado | 7

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
CHLOÉ CHARDONNAY, california 10 | 14
IMAGERY PINOT NOIR, california 9 | 13
INKBERRY SHIRAZ CAB, australia 10 | 14
SANTA JULIA CABERNET, argentina 10 | 14
NORTH BY NORTHWEST RED BLEND, washington 10 | 14
DR LOOSEN GRAY SLATE RIESLING, germany 10 | 14
LA VIELLE FERME ROSE, france 9 | 13

WINE BY THE BOTTLE

- LUNETTA PROSECCO
crisp fruit flavors and a clean finish, italy | 13 (187ml. bottle)
CAMPANILE PINOT GRIGIO
dry, medium bodied, light & crisp, floral nose & almond taste, italy | 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



CRAFT COCKTAILS

BAKER'S MIMOSA

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

EVERYTHING MARY

belle isle honey habañero 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 HABAÑERO MARGARITA

exotico repasado tequila, belle isle honey habañero 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 (6-0Z.) · \$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