



BAKER'S CRUST

ARTISAN KITCHEN

WINE ON TAP

6 oz. | 9 oz. Pour

CAPOSALDO DELLE VENEZIE PINOT GRIGIO, italy
8 | 12

BENZIGER SAUVIGNON BLANC, california 10 | 14

ANNABELLA CHARDONNAY, california 10 | 14

IMAGERY PINOT NOIR, california 9 | 13

INKBERRY SHIRAZ CAB, australia 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, italy

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

DR. LOOSEN RIESLING, germany

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

THE CROSSINGS SAUVIGNON BLANC, new zealand
passionfruit and citrus notes a clean mineral finish | 42

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

MER SOLEIL RESERVE CHARDONNAY, california

pineapple and citrus blossom nose, vanilla
and white peach taste | 49

BRIDLEWOOD PINOT NOIR, california

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

HIGHER GROUND PINOT NOIR, california

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

SEPTIMA CABERNET SAUVIGNON, argentina

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

STORYPOINT CABERNET, california

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

GOOSE RIDGE G3 MERLOT, washington

tart red and purple fruit to tannins, with a
soft streak of leather and a dusting of
coffee grounds | 46

BEER ON TAP

OUR BEER ON TAP SELECTION VARIES DAILY.

ASK A BAKER'S CRUST TEAM MEMBER ABOUT

WHAT'S ON TAP TODAY!

BOTTLED BEER

ACE PINEAPPLE CIDER

cider 5% ABV

a great pineapple nose and a semi-sweet initial
taste with a tart finish, california | 6.5

LONERIDER SHOT GUN BETTY

hefeweizen 5.8% ABV

low-medium body, a clove, citrus, and yeast
aroma with a hint of bubblegum, north carolina | 6

SMARTMOUTH ALTER EGO

season 6.2% ABV

an effervescent and refreshing beer with fruity
notes, a hint of pepper and a dry finish, virginia | 6

ROGUE HAZELNUT NECTAR

brown ale 6.2% ABV

dark brown in color with a hazelnut aroma, a rich
nutty flavor and a smooth malty finish, oregon | 7

BRECKENRIDGE VANILLA PORTER

porter 5.4% ABV

chocolate and roasted nut flavors, colorado | 5.5

LEFT HAND MILK STOUT NITRO

sweet stout 6% ABV

super smooth with soft roastiness and mocha
flavors, contains lactose, colorado | 7

WEEKLY SPECIALS

Dine-in only

WINE WEDNESDAY

Half-off all bottled wines from 11am - 8pm.

PIZZA & PINT THURSDAY

\$6 Neapolitan pizzas + \$3 Pints of beer

Choose from classic cheese, margherita, or
pepperoni pizzas. New pints featured weekly.
4pm - 8pm

cocktails & happy hour →



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CRAFT COCKTAILS

BAKER'S MIMOSA

choice of orange, cranberry, grapefruit, pineapple, or blood orange juice; ask about our seasonal variety! | 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, domaine 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 bruised peach | 11

LEMON-LAVENDAR MARTINI

tito's 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 rye whiskey, solerno blood orange liquor, passionfruit puree, muddled orange and mint leaves, orange juice | 12

BC OLD FASHIONED

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 rye whiskey, cointreau, domaine de canton, and club soda garnished with a bruised orange wheel | 11.5

PASSIONFRUIT HABAÑERO MARGARITA

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

BLACKBERRY & BOURBON

woodford reserve 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 ALL TAPS

Beer on tap • 6-oz. Wine on tap • Rotating taps excluded

\$7 CRAFT COCKTAILS

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, pickled red onions, corn tortilla | 4

FRESH CUT FRIES

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

FRIED CALAMARI

served with a sweet chili sauce | 6

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