



BAKER'S CRUST

ARTISAN KITCHEN

BEER ON TAP

SMARTMOUTH SAFETY DANCE pilsner 4.8% ABV	7
BACK BAY STEEL PIER bohemian lager 4.7% ABV	7
DEVIL'S BACKBONE vienna lager 4.9% ABV	6.5
NEW BELGIUM FAT TIRE red ale 5.2% ABV	6.5
WILD WOLF BLONDE HUNNY belgian-style blonde ale 6.8% ABV	8
HARDYWOOD SINGEL belgian abbey-style blonde ale 6.2% ABV	7.5
ALLAGASH WHITE belgian wheat 5.1% ABV	7.5
YVBC PINEAPPLE GRENADE hefeweizen 5.6% ABV	7.5
LOST COAST TANGERINE WHEAT fruit beer 5.5% ABV	7
DOG FISH HEAD SEA QUENCH ALE session sour 4.9% ABV	7
NEW BELGIUM CITRADELIC tangerine IPA 6% ABV	7
PARKWAY GRAPEFRUIT GET BENT IPA 7.2% ABV	6
VIRGINIA BEER CO. FREE VERSE IPA 6.8% ABV	7.5
O'CONNOR EL GUAPO IPA 7.5% ABV	7
REAVES BEACH HOPTOPUS DIPA 8.8% ABV	7
SMARTMOUTH NOTCH 9 DIPA 9.1% ABV	8
TROEGS NITRO CHOCOLATE stout 7.1% ABV	7
BOLD ROCK seasonal cider 4.7% ABV	6.5

ASK ABOUT OUR SEASONAL ROTATORS!

WINE ON TAP 6oz. | 9oz. Pour

PICCOLA RIESLING washington	8 12
LA VITE PINOT GRIGIO italy	8 12
HOGWASH ROSÉ california	11 15
ARCHER ROOSE SAUVIGNON BLANC chile	8 12
PEREGRINE RANCH CHARDONNAY california	8 12
ANNA BELLA CHARDONNAY california	9 13
MACMURRAY PINOT NOIR california	10 14
TERRACCIANO MONTEPULCIANO italy	8 12
PEREGRINE RANCH CABERNET SAUVIGNON california	9 13
SANTA JULIA CABERNET SAUVIGNON argentina	9 13
ZARDETTO "PRIVATE CUVÉE" BRUT NV italy (8oz. pour)	9

BOTTLED BEER

ACE PINEAPPLE 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 saison 7.7% 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 with a hazelnut aroma, a rich nutty flavor and a smooth malty finish, oregon	7
BRECKENRIDGE VANILLA PORTER porter 4.7% ABV madagascar vanilla beans, caramel, dark roasted malts, colorado	5.5
LEFT HAND MILK STOUT NITRO sweet stout 6% ABV full-bodied, super smooth, soft roastiness. and mocha flavors (contains lactose), colorado	7

WINE BY THE BOTTLE

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
THE CROSSINGS SAUVIGNON BLANC passionfruit and citrus, clean finish, new zealand	42
COLUMBIA CHARDONNAY bright aromas of pear, green apple; hints of tropical fruit, sweet vanilla oak, washington	34
MER SOLEIL RESERVE CHARDONNAY pineapple & citrus blossom nose, vanilla and white peach taste, california	49
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
GOOSE RIDGE G3 MERLOT tart red and purple fruit to tannins, soft streak of leather, dusting of coffee, washington	46



CRAFT COCKTAILS

RISE & SHINE

BLOOD ORANGE-MOSA

blood orange juice, sparkling wine | 8

EVERYTHING MARY

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

WHITE PEACH BELLINI

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

HIBISCUS & BERRY SANGRIA

merlot, hibiscus syrup, bacardi raspberry, grey goose l'orange, cranberry juice, and blood orange juice, with a splash of ginger ale and club soda, finished with blueberries, pear and orange slice | 9

GRAPEFRUIT & HONEY PALOMA

exótico reposado tequila, belle isle ruby grapefruit moonshine, ruby red grapefruit juice, splash of club soda, sugar and cayenne rim | 9.5

CLASSICS

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

GRAPEFRUIT & CUCUMBER COLLINS

pearl cucumber vodka, st. germain, ruby red grapefruit juice, cucumber | 9

LYCHEE & ELDERFLOWER GIMLET

bombay sapphire gin, st. germain, lime juice, lychee puree, shaken, and finished with fresh lime zest | 12

SMOKED ROSEMARY MANHATTAN

copper fox rye whiskey, cherry syrup, cranberry juice, and cointreau, shaken and finished with a smoked rosemary sprig | 12

TIKI BOURBON SMASH

bulleit rye whiskey, solerno, muddled mint leaves & orange, passionfruit puree and orange juice | 12

EXÓTICO MARGARITA

exótico reposado tequila, cointreau, lime juice, agave syrup, and fresh-squeezed orange juice, shaken, and finished with a smoky mezcal worm salt-sugar rim & a lime wheel | 12

MULES & COSMOS

HONEY CRISP MULE

effen green apple vodka, pearl vanilla bean vodka, cinnamon, sugar, and cranberry juice, shaken and finished with ginger beer and dried cranberries | 9

LEMON & LYCHEE MULE

grey goose citron, pearl plum vodka, lychee puree, and fresh-squeezed lemon juice, shaken, and finished with ginger beer and a lemon spiral | 11

PLUM COSMO

pearl plum vodka, domaine de canton, cranberry juice, lime juice, sugar rim and orange wheel | 10

FIG & VANILLA BEAN COSMO

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

HAPPY HOUR | DAILY 3-6PM

\$5 ALL TAPS

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

HOUSE SLIDER

new zealand beef, roasted red pepper aioli, munster cheese, lettuce, tomato, onion, mini brioche roll | 7

CHICKEN TACO

buttermilk fried chicken, pico de gallo, tomato tarragon slaw, chipotle aioli | 3.5

FRIED CALAMARI

served with a sweet chili sauce | 5

FRESH CUT FRIES

choice of two dipping aioli: roasted red pepper, tomato tarragon, braised onion, chipotle | 4

\$6 DAILY SPECIAL COCKTAIL

BBQ CHICKEN SLIDER

pulled bbq chicken, bbq sauce, tomato tarragon slaw, tobacco fried onion, brioche roll, house-made parmesan chips | 5

CAPRESE BRUSCHETTA

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

TAVERN CHIPS

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

CLASSIC CHEESE PIZZA

neapolitan pizza with crushed tomato sauce and mozzarella cheese | 7