



# BAKER'S CRUST

ARTISAN KITCHEN

## WINE ON TAP

6oz | 9oz Pour

- LA VITE PINOT GRIGIO, italy 7 | 11
- ARCHER ROOSE SAUVIGNON BLANC, chile 8 | 12
- HOGWASH ROSÉ, california 11 | 15
- LIAR CHARDONNAY, california 7 | 11
- ONE HOPE CHARDONNAY, california 9 | 13
- ZARDETTO "PRIVATE CUVÉE" BRUT NV, italy (8oz. pour) | 9
- MACMURRAY PINOT NOIR, california 10 | 14
- TERRACCIANO MONTEPULCIANO, italy 8 | 12
- ARCHER ROOSE CABERNET SAUVIGNON, chile 7 | 11
- ONE HOPE CABERNET SAUVIGNON, california 9 | 13
- CRUSHER PETITE SIRAH, california 10 | 14
- ARCHER ROOSE CARMENERE, chile 7 | 11

## 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
- SIERRA NEVADA "16. OZ CAN" SIDECAR**  
pale ale 5.6% ABV  
medium bodied, hoppy, citrusy, malty and a spicy flavor, california & north carolina | 6.5
- LONERIDER SHOT GUN BETTY**  
heffeweizen 5.8% ABV  
low-medium body, a clove, citrus, and yeast aroma with a hint of bubblegum, north carolina | 6
- LOST COAST TANGERINE WHEAT**  
citrus ale 5.5% ABV  
crisp citrus ale that combines lost coast harvest wheat with natural tangerine flavors, california | 7
- 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 in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish, oregon | 7
- DOGFISH BURTON BATON**  
american double/imperial IPA 10% ABV  
vanilla, oak, brandied fruitcake, raisiney, and citrusy, deleware | 9
- BRECKENRIDGE VANILLA PORTER**  
porter 4.7% ABV  
chocolate and roasted nut flavors, colorado | 5.5
- LEFT HAND NITRO**  
milk stout 6% ABV  
creamy, smooth, slightly sweet, colorado | 7

## BEER ON TAP

- BOLD ROCK SEASONAL**  
cider 4.7% ABV | 6.5
- SIERRA NEVADA NOONER** pilsner  
5.2% ABV | 6
- BACK BAY STEEL PIER**  
bohemian lager  
4.7% ABV | 7
- ALLAGASH WHITE**  
belgium wheat  
5.1% ABV | 7.5
- WILD WOLF BLONDE HUNNY** belgian blonde  
ale 6.8% ABV | 8
- VICTORY GOLDEN MONKEY** tripel  
9.5% ABV | 7
- NEW BELGIUM FAT TIRE**  
red ale 5.2% ABV | 6.5
- DEVIL'S BACKBONE**  
vienna lager  
4.9% ABV | 6.5
- ROGUE DEAD GUY ALE**  
6.5% ABV | 8
- COTU RAY RAY'S**  
pale ale 5.2% ABV | 6
- GREEN FLASH SOUL STYLE** IPA  
6.8% ABV | 7.5
- BALLAST POINT GRAPEFRUIT SCULPIN**  
IPA 7% ABV | 7.5
- COMMONWEALTH WAPATOOLIE**  
tropical IPA 7.3% ABV | 7
- O'CONNOR EL GUAPO**  
IPA 7.5% ABV | 7
- GREAT DIVIDE YETI**  
imperial stout  
9.5% ABV | 7.5
- BALLAST POINT**  
seasonal | 8.5
- SMARTMOUTH**  
seasonal | 7.5
- ASK ABOUT OUR SEASONAL ROTATORS!**

## 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 | 28
- THE CROSSINGS SAUVIGNON BLANC**,  
passionfruit and citrus notes a clean finish, new zealand | 39
- COLUMBIA CHARDONNAY** bright aromas of pear, green apple; hints of tropical fruit, sweet vanilla oak, washington | 33
- MER SOLEIL RESERVE CHARDONNAY**  
pineapple & citrus blossom nose, vanilla and white peach taste, california | 48
- BRIDLEWOOD PINOT NOIR**  
raspberry, dark cherry, hints of caramel, toffee, floral, black pepper notes, california | 34
- HIGHER GROUND PINOT NOIR**,  
rich, dark red berries, hint of vanilla toffee with spice 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



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## CRAFT COCKTAILS

### RISE & SHINE

**BLOOD ORANGE-MOSA**  
blood orange juice, sparkling wine | 8

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

**PEAR BELLINI**  
grey goose la poire, pear syrup, lime juice, prosecco, sugar rim | 8.5

**SPARKLING CITRUS PINEAPPLE SANGRIA**  
bacardi pineapple fusion, grey goose citron, triple sec, ruby red grapefruit juice, pineapple juice, sparkling wine | 9

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

### CLASSICS

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

**HONEY & THYME WHISKEY SOUR**  
jack daniels, bittermilk oxacon bitters and smoked honey sour, ruby red grapefruit juice, fresh thyme, egg whites, shaken and finished with orange peel | 12

**GRAPEFRUIT & CUCUMBER COLLINS**  
pearl cucumber vodka, st. germaine, ruby red grapefruit juice, cucumber | 8.5

**CHARRED GIN FIZZ**  
bombay sapphire, bittermilk charred grapefruit & sea salt tonic, raspberry puree, bacardi grapefruit shaken and finished with a sugar charred grapefruit chunk | 10.5

### MULES & COSMOS

**HONEY CRISP MULE**  
skyy honey crisp apple vodka, pearl vanilla bean vodka, cinnamon and sugar, muddled fresh sage, and cranberry juice, shaken, finished with ginger beer and dried cranberries | 9

**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

### LOCAL SPIRITS

**BELLE ISLE HONEY HABANERO MOONSHINE**  
Richmond, VA

**BELLE ISLE RUBY RED GRAPEFRUIT MOONSHINE**  
Richmond, VA

**COPPER FOX RYE WHISKEY**  
Sperryville, VA

## HAPPY HOUR

Daily from 3-6pm

### \$5 ALL TAPS

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

**PORK BELLY TACO**  
pork belly, tomato tarragon slaw, avocado, pickled onion, cilantro, lime wedge | 5

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

**FRIED CALAMARI**  
served with a sweet chili sauce | 4

**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 | 4

**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 | 4

**CLASSIC CHEESE PIZZA**  
neapolitan pizza with crushed tomato sauce and mozzarella cheese | 6