



# BAKER'S CRUST

ARTISAN KITCHEN

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

- MONTE ALEGRE ROSÉ, spain 9 | 13
- LA VITE PROSECCO, italy (8 oz. pour) | 9
- MONVIN PINOT GRIGIO, italy 8 | 12
- PEREGRINE RANCH CHARDONNAY, california 9 | 13
- FIASCO VINO ROSSO, italy 9 | 13
- COAST & BARREL PINOT NOIR, california 8 | 12
- PEREGRINE RANCH CABERNET SAUVIGNON, california 9 | 13

## 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
- ALLAN SCOTT SAUVIGNON BLANC**  
medium-bodied, passionfruit, melon, 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
- KUNDE CABERNET,** california | 49
- GOOSE RIDGE G3 MERLOT**  
tart red and purple fruit to tannins, soft streak of leather, dusting of coffee, washington | 46

## CRAFT BEER BOTTLES/CANS

Our Beer on Tap selection varies from day to day. Ask a Baker's Crust team member about what's on tap today!

## BEER ON TAP

- CRISPIN SEASONAL CIDER, virginia | 8
- HARDYWOOD PILS**  
5.2% ABV - german style pilsner  
crisp and clean with a snappy herbal spice, richmond, virginia | 7
- FIRESTONE WALKER UNION JACK IPA**  
7% ABV - west coast style IPA  
citrus aroma, aggressive hops with flavors of grapefruit and tangerine, california | 8
- LEGEND BROWN ALE**  
6% ABV - brown ale  
full-bodied, rich, malt forward, sweet caramel, toasted nuts, coffee, and molasses, virginia | 6.5
- STRANGWAYS ALBINO MONKEY**  
5% ABV - belgian white ale  
spicy hops, coriander, orange peel, white pepper, virginia | 6.5
- TRAPEZIUM 75 LEMON HONEY GINGER ALE**  
7.6% ABV - imperial pale ale  
refreshing with ginger, lemon and honey, virginia | 7
- DEVIL'S BACKBONE VIENNA LAGER**  
5.2% ABV - vienna style lager  
amber chesnut color, mild, toasted, caramel flavors, virginia | 6.5
- THE VIRGINIA BEER CO. FREE VERSE IPA**  
6.8% ABV - IPA  
a combination of juicy, tropical flavors of azacca hops & whole-cone spicy, piney chinook, virginia | 7.5
- THREE NOTCH'D MINUTE MAN IPA**  
7% ABV - IPA  
new england style IPA juicy & fruity flavor, citrus aroma, low bitterness, virginia | 7
- GREAT DIVIDE YETI**  
9.5% ABV - imperial stout  
roasty malt flavor, rich caramel and toffee notes, colorado | 8
- ASK YOUR SERVER ABOUT OUR SEASONAL ROTATING TAPS!**

## WEEKLY SPECIALS (Dine-in only)

- MONDAY | College at "Stake"**  
Featuring an \$8 steak dinner from 4pm - 9pm. We donate a portion of the proceeds to the Access College Foundation.
- WINE WEDNESDAY**  
Half-off all bottled wines from 11am - 9pm
- PIZZA & PINT THURSDAY**  
\$6 Neapolitan pizzas + \$3 Pints of beer  
Choose from classic cheese, margherita, or pepperoni pizzas. New pints featured weekly. 4pm - 9pm



# BAKER'S CRUST

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## CRAFT COCKTAILS

### BLOOD ORANGE-MOSA

blood orange juice, sparkling wine | 8

### 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

### 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 and orange slice | 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

### GIN & JAM

hendrick's gin, domaine de canton, strawberry, balsamic and pink peppercorn jam | 12

### RUM PUNCH

havana club añejo clásico rum, passionfruit puree, hibiscus syrup, lime juice, cream of coconut | 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

stoli vanil vodka, fig, cranberry juice, fresh lime juice, shaken and finished with dried figs | 9.5

### GRAPEFRUIT & CUCUMBER COLLINS

effen cucumber 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

### PEACH & ORANGE BLOSSOM MULE

peach & orange blossom ketel one vodka, solerno blood orange liquor, lime juice, blood orange juice, goslings ginger beer, orange wheel | 11

### SMOKEY MEZCAL MARGARITA

el silencio mezcal espadín tequila, lemon juice, domaine de canton, peppercorn-ginger simple syrup | 11.5

### PASSIONFRUIT HABAÑO MARGARITA

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

### IRISH COLD BREW

tullamore D.E.W. irish whiskey, house-made cold brew coffee, cardamom cream | 12

## HAPPY HOUR | DAILY 3-6PM

### \$5 ALL TAPS

Beer on tap • 6oz. 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, cabbage, pickled jicama and carrots, chipotle aioli, pico de gallo, corn tortilla | 4

### FRESH CUT FRIES

choice of two dipping aioli: roasted red pepper, sriracha, chipotle | 5

### FRIED CALAMARI

served with a sweet chili sauce | 6

### HOUSE SLIDER

new zealand beef, roasted red pepper aioli, muenster 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