



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
- LA VITE PINOT GRIGIO, italy 8 | 12
- PEREGRINE RANCH CHARDONNAY, california 9 | 13
- LA VITE MONTEPULCIANO, italy 8 | 12
- 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
- OMMEGANG RARE VOS**
6.5% ABV - amber ale
orange blossom & spice nose, dry & fruity, mild & mellow, new york. | 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

Weekly Specials offered as dine-in only after 4pm unless otherwise noted.

MONDAY | Buy A Steak In Your Community

Each month, Baker's Crust partners with a different charitable organization. Every Monday after 4pm, you can enjoy a \$7.00 Steak Dinner to benefit our named monthly partner.

WINE WEDNESDAY

Half-off all *Wine By The Bottle*, all day!

THURSDAY | Pizza & Pint Night

\$6 Neapolitan pizzas + \$3 Pints of beer
(Cheese, Margherita, Pepperoni Pizzas | New Pints Weekly)



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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

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, 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

effen cucumber vodka, st. germain, ruby red grapefruit juice, cucumber garnish* | 9

BELLE ISLE COLD BREW

belle isle cold brew moonshine, house-made cold brewed coffee, cream of coconut, half & half, grand marnier, smoked cinnamon stick | 11

TITO'S LEMONADE

tito's vodka, domain de canton liquor, limoncello, lemon juice, pear syrup, goslings ginger beer, sugar rim, mint and pear slice garnish | 11

TIKI BOURBON SMASH

bulleit rye whiskey, solerno blood orange liquor, passionfruit puree, muddled orange and mint leaves, 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, stoli vanil vodka, cinnamon, sugar, and cranberry juice, shaken and finished with ginger beer and dried cranberries | 9

PEACH & ORANGE BLOSSOM MULE

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

PASSION FRUIT COSMO

stoli vodka, cointreau, orange juice, lime juice, passion fruit puree and mint leaf | 11

FIG & VANILLA BEAN COSMO

stoli vanil 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

CAPRESE BRUSCHETTA

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

CHICKEN TACO

buttermilk fried chicken, pico de gallo, tomato tarragon slaw, chipotle aioli | 4

FRIED CALAMARI

served with a sweet chili sauce | 6

FRESH CUT FRIES

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

\$7 CRAFT COCKTAILS

TUNA SLIDER

sashimi tuna, poke sauce, avocado, pickled onions, sesame aioli, sriracha mayo | 6

HOUSE SLIDER

new zealand beef, roasted red pepper aioli, munster 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