



BAKER'S CRUST

ARTISAN KITCHEN

WINE ON TAP

6 oz. | 9 oz. Pour

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

WINE BY THE BOTTLE

- 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
FROM DAY TO DAY.

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
saison 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)

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 8am - 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



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CRAFT COCKTAILS

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 and orange slice | 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

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 HABAÑERO MARGARITA

exotico repasado tequila, belle isle honey habañero 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