



# 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
- REATA 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

## BC CELLARS WINE

*These bottled wines are not available for wine wednesday.*

- BURLY SAUVIGNON BLANC**  
lively acidity with flavors of nectarine and lemon meringue, california | 60
- MALDANADO CHARDONNAY**  
creamy and rich with notes of vanilla and spiced apples, california | 63
- SCOUT'S HONOR RED BLEND**  
black cherry, licorice and a hint of peppery spice, california | 74
- THE CALLING PINOT NOIR**  
cranberries, cherries and fresh raspberries with a crisp acidity, california | 69
- MEGAHERTZ CABERNET**  
flavors of berry and plum compote, chocolate, espresso, california | 64

## BOTTLED BEER

- ACE PINEAPPLE CIDER 5% ABV | 6.5
- GREEN FLASH SEA TO SEA lager 4% ABV | 5.5
- LONERIDER SHOT GUN BETTY heffeweizen 5.8% ABV | 6
- SMARTMOUTH ALTER EGO saison 6.2% ABV | 6
- LOST COAST TANGERINE WHEAT citrus ale 5.5% ABV | 7
- ROGUE HAZELNUT NECTAR brown ale 6.2% ABV | 7
- DOGFISH BURTON BATON american double/ imperial IPA 10% ABV | 9
- BRECKENRIDGE VANILLA porter 4.7% ABV | 5.5
- LEFT HAND NITRO milk stout 6% ABV | 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 | 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
- MOSSBACK PINOT NOIR**, red cherry, brown sugar, toffee; subtle notes of leather & earth, california | 38
- SANTA JULIA CABERNET** black cherries, plums, vanilla, tobacco, pepper, paprika, california | 29
- 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

## BEER ON TAP

- BOLD ROCK SEASONAL** cider 4.7% ABV | 6.5
- BALLAST POINT SEA ROSE** tart cherry wheat ale 4% ABV | 7.5
- 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
- SMARTMOUTH** seasonal rotator | 7.5
- ASK ABOUT OUR SEASONAL ROTATORS!





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## COCKTAILS

### BLOOD ORANGE-MOSA

blood orange juice, sparkling wine | 8

### EVERYTHING MARY

belle isle honey habanero moonshine and 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

### TORCHED CHERRY & GINGER SANGRIA

domaine de canton, bacardi torched cherry fusion, merlot, cranberry juice, pomegranate juice | 9

### GRAPEFRUIT & CUCUMBER COLLINS

pearl cucumber vodka, st. germaine, ruby red grapefruit juice, cucumber | 8.5

### SMOKED ROSEMARY MANHATTAN

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

### WATERMELON CRAWL

pearl cucumber vodka, fresh basil, lime juice, and watermelon syrup, shaken & finished with a sugar rim, sparkling wine and fresh watermelon | 10

### PLUM COSMO

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

### PEACH BASIL MULE

pearl peach vodka, fresh squeezed orange juice, fresh basil shaken and finished with ginger beer | 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

### SUMMER DREAM SOUR

knob creek, pearl vanilla bean vodka, fresh squeezed orange and lemon juice, egg whites and sugar shaken and finished with an orange wheel | 11.5

### BLUEBERRY GIN SOUR

bombay sapphire, blueberi stoli, fresh squeezed lime juice, cranberry juice and sugar, shaken & finished with fresh blueberries | 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

### \$6 DAILY SPECIAL COCKTAIL

Happy Hour is offered in the bar area and on the patio.

### PORK BELLY TACO

pork belly, tomato tarragon slaw, avocado, pickled onion, cilantro, lime wedge | 5

### CHICKEN TACO

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

### FRIED CALAMARI

with a sweet chili sauce | 4

### FRESH CUT FRIES

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

### 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

baked house-made parmesan chips, grated mozzarella and applewood smoked bacon | 4

### CLASSIC CHEESE PIZZA

neapolitan pizza with crushed tomato sauce and mozzarella cheese | 6