



# 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 | Buy A "Stake" In Your Community  
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 wine. 7am - 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