



BAKER'S CRUST

ARTISAN KITCHEN

BEER ON TAP

- WASSERHUND GERMAN SHEPHENWEIZEN
german wheat 5.9% ABV | 6.5
- SMARTMOUTH SAFETY DANCE pilsner 4.8% ABV | 7
- VICTORY GOLDEN MONKEY belgian-style tripel
9.5% ABV | 8
- BACK BAY STEEL PIER bohemian lager 4.7% ABV | 7
- KONA BIG WAVE golden ale 4.4% ABV | 6.5
- DEVIL'S BACKBONE vienna lager 4.9% ABV | 6.5
- NEW BELGIUM FAT TIRE red ale 5.2% ABV | 6.5
- WILD WOLF BLONDE HUNNY belgian-style blonde ale
6.8% ABV | 8
- ALLAGASH WHITE belgian wheat 5.1% ABV | 7.5
- YVBC PRIVATE PLUM sour ale 5% ABV | 6.5
- LOST COAST TANGERINE WHEAT fruit beer
5.5% ABV | 7
- HEAVY SEA'S TROPICANNON CITRUS IPA
7.2% ABV | 7
- VIRGINIA BEER CO. FREE VERSE IPA 6.8% ABV | 7.5
- O'CONNOR EL GUAPO IPA 7.5% ABV | 7
- ELYSIAN SPACE DUST imperial IPA 8.5% ABV | 8
- REAVER BEACH HOPTOPUS DIPA 8.8% ABV | 8
- LEGEND BROWN ALE 5.8% ABV | 6.5
- FOOTHILLS PEOPLE'S PORTER 5.8% ABV | 6.5
- BOLD ROCK seasonal cider 4.7% ABV | 6.5
- HARDYWOOD seasonal brew | 7
- ASK ABOUT OUR SEASONAL ROTATORS!

BOTTLED BEER

- ACE PINEAPPLE CIDER 5% ABV
a great pineapple nose and a semi-sweet
initial taste with a tart finish, california | 6.5
- 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 with a hazelnut aroma, a rich
nutty flavor and a smooth malty finish, oregon | 7
- LEFT HAND MILK STOUT NITRO
sweet stout 6% ABV
full-bodied, super smooth, soft roastiness.
and mocha flavors (contains lactose), colorado | 7

WINE ON TAP 6oz. | 9oz. Pour

- CAPE CODDER RIESLING, california 8 | 12
- MONVIN PINOT GRIGIO, italy 8 | 12
- MONTE ALEGRE ROSÉ, spain 9 | 13
- HEI MATUA SAUVIGNON BLANC, new zealand 8 | 12
- PEREGRINE RANCH CHARDONNAY, california 9 | 13
- ANNA BELLA CHARDONNAY, california 9 | 13
- COAST & BARREL PINOT NOIR, california 8 | 12
- FIASCO VINO ROSSO, oregon 9 | 13
- PEREGRINE RANCH CABERNET SAUVIGNON,
california 9 | 13
- SANTA JULIA CABERNET SAUVIGNON,
argentina 9 | 13
- ZARDETTO "PRIVATE CUVÉE" BRUT NV,
italy (8oz. pour) | 9

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
- PIKORUA SAUVIGNON BLANC
bright citrus and tropical fruits with light herbal notes,
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
- GOOSE RIDGE G3 MERLOT
tart red and purple fruit to tannins, soft streak of
leather, dusting of coffee, washington | 46



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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, 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 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

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, coleslaw, chipotle aioli | 4

FRESH CUT FRIES

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

\$7 CRAFT COCKTAILS

See the above list of craft cocktails

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