



BAKER'S CRUST

ARTISAN KITCHEN

WINE ON TAP

6oz | 9oz Pour

- LA VITE PROSECCO, italy (8oz. pour) | 9
- LA VITE 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
- LA VITE MONTEPULCIANO, italy 8 | 12
- FAMIGLIA BERTONA MALBEC, argentina 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 7.7% 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 4.7% ABV
chocolate and roasted nut flavors, colorado | 5.5
- LEFT HAND NITRO**
milk stout 6% ABV
creamy, smooth, slightly sweet, colorado | 7

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