

BAKERSFIELD

WOOD FIRED GRILL

LUNCH MENU

STARTERS

GUACAMOLE *GF V*

Served with a side of house corn chips and spicy red salsa **10**

TUNA POKE *GF P*

A perfect mix of seaweed salad, avocado, cucumber, carrots, and pea shoots, tossed in a sesame ginger sauce **14**

POPCORN SHRIMP *GF*

Grilled and tossed in sweet chili glaze, served with a side of house wasabi aioli **12**

CAULIFLOWER STEAK *GF V*

Topped with pine nuts, golden raisins, and a drizzle of aged balsamic **10**

MAPLE BOURBON CHICKEN WINGS *GF*

Fire roasted grilled wings brushed with sweet bourbon glaze **11**

BLUE CRAB & ARTICHOKE DIP

Served with house corn chips **13**

BURRATA *GF V*

Drizzled with aged balsamic and served with seasonal jam, caper berries, and grilled toast **12**

SMALL SALADS

CLASSIC CAESAR SALAD

Fresh romaine tossed in our signature Caesar dressing, topped with parmesan crisps and lemon thyme croutons **9**

BAKERSFIELD SALAD *GF V*

Mixed greens, dates, candied hazelnuts, and goat cheese with creamy champagne dressing **9**

BABY ICEBERG SALAD *GF*

Topped with Point Reyes blue cheese, bacon, scallions, and cherry tomatoes with ranch dressing **8**

SOUP DU JOUR **4 / 6**

SIDES

FRENCH FRIES *GF V* **6**

TRUFFLE FRITES *GF V* **7**

GRILLED ASPARAGUS *GF VG* **6**

SAUTÉED SPINACH *GF VG* **6**

CRISPY BRUSSELS SPROUTS *GF V* **7**

LOADED WHIPPED POTATOES *GF* **6**

LOADED BAKED POTATO *GF* **6**

CAULIFLOWER MASH *GF V* **6**

MAC & CHEESE *V* **6**

MASHED POTATOES *GF V* **4**

BURGERS + SANDWICHES *served with french fries*

All sandwiches can be served on a gluten-free bun

WEST COAST BURGER Beef burger, American cheese, caramelized onions, lettuce, tomato, and Chef's sauce **12**

FARMER BURGER Beef burger, bacon, fried egg, blue cheese crust, lettuce, tomato, onion, and mayo **15**

FRENCH DIP On a French roll with au jus and horseradish cream **19**

MUSTARD HONEY BLACKENED CHICKEN SANDWICH

Grilled blackened chicken, Monterey Jack cheese, roasted red pepper, bacon, avocado, bibb lettuce, red onion, and house Mustard Honey sauce on a pretzel bun **13**

BEYOND MEAT BURGER *GF*

Plant-based patty, Chef's sauce, bibb lettuce, tomato, and avocado **13**

NEW ENGLAND SEAFOOD ROLL

Remoulade, celery, red onion, and romaine in a toasted New England bun
ROCK PRAWNS AND LOBSTER **18** ALL LOBSTER **25**

BIG BOWLS

GRILLED LULU CHICKEN *GF*

Grilled chicken with Chef's teriyaki sauce over a bed of cauliflower rice, roasted corn, avocado, and edamame **15**

SPROUTED RICE TUNA BOWL *GF*

Seared tuna atop brown rice with sesame, bok choy, and ponzu sauce **18**

PORK SUGO Slow braised pork shoulder stewed with tomatoes, served with rigatoni and pecorino romano **17**

CHEESE RAVIOLI *V* Hand-stuffed ravioli with rustic tomato sauce and baked ricotta **15**

ENTRÉE SALADS

FOUR FARMERS SALAD Mixed greens, goat cheese, avocado, tomato, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **13**
ADD CHICKEN **2** ADD SALMON **5**

SEARED TUNA CITRUS SALAD *GF P*

6 oz Ahi Tuna, mixed greens, oranges, grapefruit, avocado, toasted almonds, and quinoa with balsamic vinaigrette **17**

CAPRESE STEAK SALAD *GF*

6 oz sliced steak, arugula, fresh basil, heirloom tomatoes, fresh mozzarella, and avocado, drizzled with olive oil and aged balsamic **18**

BLACKENED SALMON SALAD *GF P*

Spinach and kale topped with pine nuts, cherry tomatoes, and avocado with red wine vinaigrette **17**

ENTRÉES

GRILLED HANGER STEAK

Topped with salsa verde and served with truffle frites **26**

HALF RACK BABY BACK RIBS

Dry-rubbed, served with a side of coleslaw and a mini cornbread muffin **14**

KNIFE & FORK FRIED CHICKEN

Served over mashed potatoes and topped with spicy habanero butter sauce **21**

FRIED CAJUN CATFISH Dipped in housemade beer batter and served over truffle parmesan polenta and rustic tomato sauce **18**

MANGO GLAZED SALMON

Served atop golden cranberry quinoa and grilled asparagus **18**

gluten free (GF), vegetarian (V), vegan (VG), paleo (P)

Please inform us of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BAKERSFIELD

WOOD FIRED GRILL

DINNER MENU

STARTERS

GUACAMOLE *GF V*

Served with a side of house corn chips and spicy red salsa **10**

TUNA POKE *GF P*

A perfect mix of seaweed salad, avocado, cucumber, carrots, and pea shoots, tossed in a sesame ginger sauce **14**

POPCORN SHRIMP *GF*

Grilled and tossed in sweet chili glaze, served with a side of house wasabi aioli **12**

CAULIFLOWER STEAK *GF V*

Topped with pine nuts, golden raisins, and a drizzle of aged balsamic **10**

MAPLE BOURBON CHICKEN WINGS *GF*

Fire roasted grilled wings brushed with sweet bourbon glaze **11**

BLUE CRAB & ARTICHOKE DIP

Served with house corn chips **13**

BURRATA *GF V*

Drizzled with aged balsamic and served with seasonal jam, caper berries, and grilled toast **12**

SMALL SALADS

CLASSIC CAESAR SALAD

Fresh romaine tossed in our signature Caesar dressing, topped with parmesan crisps and lemon thyme croutons **9**

BAKERSFIELD SALAD *GF V*

Mixed greens, dates, candied hazelnuts, and goat cheese with creamy champagne dressing **9**

BABY ICEBERG SALAD *GF*

Topped with Point Reyes blue cheese, bacon, scallions, and cherry tomatoes with ranch dressing **8**

SOUP DU JOUR **4 / 6**

SIDES

FRENCH FRIES *GF V* **6**

TRUFFLE FRITES *GF V* **7**

GRILLED ASPARAGUS *GF VG* **6**

SAUTÉED SPINACH *GF VG* **6**

CRISPY BRUSSELS SPROUTS *GF V* **7**

LOADED WHIPPED POTATOES *GF* **6**

LOADED BAKED POTATO *GF* **6**

CAULIFLOWER MASH *GF V* **6**

MAC & CHEESE *V* **6**

MASHED POTATOES *GF V* **4**

BURGERS + SANDWICHES *served with french fries*

All sandwiches can be served on a gluten-free bun

WEST COAST BURGER

Beef burger, American cheese, caramelized onions, lettuce, tomato, and Chef's sauce **12**

FARMER BURGER

Beef burger, bacon, fried egg, blue cheese crust, lettuce, tomato, onion, and mayo **15**

FRENCH DIP

On a French roll with au jus and horseradish cream **19**

BEYOND MEAT BURGER *GF*

Plant-based patty, Chef's sauce, bibb lettuce, tomato, and avocado **14**

NEW ENGLAND SEAFOOD ROLL

Remoulade, celery, red onion, and romaine in a toasted New England bun

ROCK PRAWNS AND LOBSTER **18** ALL LOBSTER **25**

BIG BOWLS

GRILLED LULU CHICKEN *GF*

Grilled chicken with Chef's teriyaki sauce over a bed of cauliflower rice, roasted corn, avocado, and edamame **15**

SPROUTED RICE TUNA BOWL *GF*

Seared tuna atop brown rice with sesame, bok choy, and ponzu sauce **18**

PORK SUGO

Slow braised pork shoulder stewed with tomatoes, served with rigatoni and pecorino romano **17**

CHEESE RAVIOLI *V*

Hand-stuffed ravioli with rustic tomato sauce and baked ricotta **15**

ENTRÉES

FOUR FARMERS SALAD

Mixed greens, goat cheese, avocado, tomato, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **13**

ADD CHICKEN **2** ADD SALMON **5**

SEARED TUNA CITRUS SALAD *GF P*

6 oz Ahi Tuna, mixed greens, oranges, grapefruit, avocado, toasted almonds, and quinoa with balsamic vinaigrette **17**

CAPRESE STEAK SALAD *GF*

6 oz sliced steak, arugula, fresh basil, heirloom tomatoes, fresh mozzarella, and avocado, drizzled with olive oil and aged balsamic **18**

BLACKENED SALMON SALAD *GF P*

Spinach and kale topped with pine nuts, tomatoes, and avocado with red wine vinaigrette **17**

FULL RACK BABY BACK RIBS

Dry-rubbed, served with a side of coleslaw and a mini cornbread muffin **25**

KNIFE & FORK FRIED CHICKEN

Served over mashed potatoes and topped with spicy habanero butter sauce **21**

FRIED CAJUN CATFISH

Dipped in housemade beer batter and served over truffle parmesan polenta and rustic tomato sauce **18**

MANGO GLAZED SALMON

Served atop golden cranberry quinoa and grilled asparagus **23**

STEAKS + CHOPS *choice of blue cheese crust, horseradish crust, salsa verde, or béarnaise sauce*

SHADOW MOUNTAIN STRIP STEAK *14 oz*

U.S.D.A. Prime beef, rosemary maitre d' butter, loaded baked potato, and sautéed garlic spinach **40**

FILET MIGNON *10 oz* Angus beef, bearnaise sauce, mashed potatoes, and sautéed garlic spinach **38**

HANGER STEAK *10 oz* Angus beef, topped with salsa verde.

Served with a side of truffle frites and roasted garlic aioli **26**

GRILLED PORK CHOP Whole grain demi-glace, whipped potatoes, sour cherry marmalade, and sautéed garlic spinach **29**

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BAKERSFIELD

WOOD FIRED GRILL

BRUNCH MENU

BENEDICTS

BAKERSFIELD BENEDICT

English muffin topped with Canadian bacon, grilled tomato, poached eggs, and housemade Hollandaise sauce.

Served with house potatoes **11**

SMOKED SALMON BENEDICT

English muffin, cold smoked salmon, tomato, and poached eggs topped with housemade hollandaise sauce, capers, and diced red onion. Served with house potatoes **13**

CALIFORNIA BENEDICT

English muffin, crispy bacon, tomato, and poached eggs, topped with melted Monterey Jack, red salsa, and avocado.

Served with house potatoes **12**

SWEET

BUTTERMILK PANCAKES

Topped with grassfed whipped butter and maple syrup **8**

ADD CHOCOLATE CHIPS OR BLUEBERRIES **1**

GLUTEN-FREE PANCAKES ^{GF}

A blend of brown rice, white rice, and tapioca flours in a milk and butter batter **9**

SALTED CARAMEL PECAN & APPLE FRENCH TOAST

Fresh-baked salted caramel pecan bread topped with whipped pecan mascarpone and an apple caramel sauce drizzle **12**

BUTTERMILK WAFFLE

Dusted with powdered sugar, topped with butter **7**

ADD CHOCOLATE CHIPS **1** ADD FRESH BERRIES **2**

STRAWBERRY LOADED BELGIAN WAFFLE

Topped with fresh strawberries, strawberry preserves, and strawberry whipped cream **10**

SAVORY

CHICKEN & WAFFLE

Topped with vanilla butter and sriracha syrup **15**

PASTRAMI HASH ^{GF}

House pastrami, bell peppers, fresh jalapeños, onions, and chard on top of house potatoes, pepper jack cheese sauce, and two eggs any style. Served with choice of toast **15**

GORGONZOLA CRUSTED STEAK ^{GF}

Served with two eggs any style and house potatoes **19**

COUNTRY BREAKFAST

Two scrambled eggs, bacon or turkey sausage links, and house potatoes. Served with choice of toast **10**

BAKERSFIELD VEGGIE OMELET ^{GF}

Tomato, mushroom, and spinach omelet topped with Monterey Jack cheese and a dollop of sour cream **11**

ENTRÉES

FOUR FARMERS SALAD

Mixed greens, goat cheese, avocado, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **13**

ADD CHICKEN **2** ADD SALMON **5**

CAPRESE STEAK SALAD ^{GF}

5 oz sliced hanger steak, arugula, fresh basil, heirloom tomatoes, fresh mozzarella, and avocado, drizzled with olive oil and aged balsamic **18**

BLACKENED SALMON SALAD ^{GF P}

Spinach and kale, pine nuts, cherry tomatoes, and avocado with red wine vinaigrette **18**

GRILLED HANGER STEAK ^{10 OZ GF}

Topped with salsa verde and served with truffle frites **24**

ADD ONE EGG **1**

KNIFE & FORK FRIED CHICKEN

Served over mashed potatoes and topped

with spicy habanero butter sauce **21**

MANGO GLAZED SALMON ^{GF P}

Served atop golden cranberry quinoa and grilled asparagus **18**

GRILLED LULU CHICKEN ^{GF}

Grilled chicken with Chef's teriyaki sauce over a bed of cauliflower rice, roasted corn, avocado, and edamame **15**

SPROUTED RICE TUNA BOWL ^{GF}

Seared tuna atop brown rice with sesame,

bok choy, and ponzu sauce **18**

SIDES

HAND CUT FRENCH FRIES ^{GF V}

Choice of house or espelette pepper seasonings, served with housemade ketchup **6**

TRUFFLE FRITES ^{GF V}

Parmesan, parsley, chives, and dijonaise **7**

HOUSE POTATOES ^{GF V} Housemade ketchup **4**

FRUIT CUP ^{GF V} Seasonal fruit, mint, and agave nectar **7**

CRISPY BRUSSELS SPROUTS ^{GF V}

Topped with espelette pepper and parmesan cheese **7**

BUTCHER CUT BACON ^{GF} **6**

MARKETMADE CINNAMON ROLL **5**

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WINE

WINES BY THE GLASS

- TULLIA** Prosecco Veneto, Italy 9/36
ELOUAN Rosé Oregon 10/40
CIELO E TERRA Pinot Grigio Della Venieze, Italy 9/34
OTTO'S CONSTANT DREAM
Marlborough New Zealand 11/44
TWO MOUNTAIN Riesling Yakima Valley 10/40
PIONEER Chardonnay Mendocino 10/40
QUILT Chardonnay Napa Valley 15/60

RED WINES BY THE GLASS

- LYRIC** Pinot Noir Santa Barbara 14/56
BOEN Pinot Noir Russian River Valley 15/60
RODNEY STRONG Merlot Sonoma Coast 11/44
OBERON Cabernet Sauvignon Napa Valley 15/60
PIONEER Cabernet Sauvignon Mendocino 10/40
ANGELS & COWBOYS
Red Blend Sonoma 12/48
ALPAMANTA Malbec Mendoza 11/44

WHITES

- ROEDERER ESTATE** Brut Carneros 52
KINGS ESTATE Pinot Gris Willamette Valley 50
MATANZAS CREEK Chardonnay Sonoma 45
LA CREMA Chardonnay Sonoma Coast 48
DUCKHORN Sauvignon Blanc Napa Valley 65

REDS

- LA CREMA** Pinot Noir Willamette Valley 50
KEN WRIGHT CELLARS
Pinot Noir Willamette Valley 65
BELL GLOS Pinot Noir "Las Alturas" Santa Lucia 68
MATANZAS CREEK Merlot Sonoma County 50
TWO MOUNTAIN Cabernet Franc Washington 45
QUILT Cabernet Sauvignon Napa Valley 56
DAOU Cabernet Sauvignon Paso Robles 60
THE PRISONER Red Blend Napa Valley 80
DAY Zinfandel Sonoma 60

CRAFTED COCKTAILS

BAKERSFIELD SWEET TEA 10

Orange Grey Goose, Jeremiah sweet tea vodka, Luxardo cherry syrup, and housemade lemonade

GOOD THYME 10

Bulleit bourbon, thyme, BLiS maple syrup, lemon

MOSCOW MULE 10

classic or peach

Vodka, lime, The King's Ginger liqueur, Barritt's ginger beer

GIN BLOSSOM 9

St-Germain elderflower liqueur, gin, mint, blueberries, lime, Luxardo cherry syrup

PAMPLEMOUSSE 11

Tequila, grapefruit liqueur, lime juice

F TRAIN TO BROOKLYN 11

Bulleit rye whiskey, dry vermouth, Ramazzotti Amaro liqueur

DEBUTANTE 10

Orange-and-basil-infused gin, pear simple syrup, lemon

THE GENTLEMAN 9

Bacardi rum, orange, agave nectar, spiced rum float

DR. OCTAVIOUS 11

Reposado tequila, Campari, Hellfire bitters, lime

PINEAPPLE JALAPEÑO MARGARITA 11

Dulce Vida tequila, agave, lime

BOTTLED BEER

MILLER LITE Wisconsin 4

TWO BROTHERS PRAIRIE PATH Illinois 6

STELLA ARTOIS Belgium 5

BALLAST POINT SCULPIN California 7

2 TOWNS CIDERHOUSE

BRIGHTCIDER Oregon 6

DRAFT BEER

Please ask your bartender
or visit beermenues.com for our current draft selections

Ask your server for suggested pairings

BAKERSFIELD

WOOD FIRED GRILL

DESSERT

FRIED OREOS 6

Beignet-battered cookie sandwiches, cookie dust, vanilla ice cream

BROOKLYN BLACKOUT CAKE 5

Decadent chocolate fudge cake, chocolate pudding layers, fudge icing

VANILLA CRÈME BRÛLÉE 6

Vanilla bean custard, chocolate hazelnut pirouline

TWO TONE CHEESECAKE 6

Cream cheese layer, sweet cream layer, blueberry compote

BAKERSFIELD BROWNIE 6

Topped with vanilla ice cream

KEY LIME MINI PIE 5

Graham cracker crust, whipped cream, and a chocolate hazelnut pirouline

DRINKS

RUMCHATA 7

LIMONCELLO 7

AMARETTO 7

FRANGELICO 7

KAHLUA 7

BAILEY'S IRISH CREAM 7

SAMBUCA 8

GRAND MARNIER 9

MOCHA MARTINI 10

MIGHTY LEAF

LOOSE TEA 3

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 3.5

LATTE 3.5

AMERICANO 3.5