

# BAKERSFIELD

## WOOD FIRED GRILL

### LUNCH MENU

#### STARTERS

##### POPCORN SHRIMP GF

Sweet chile glaze, cilantro, and wasabi aioli **12**

##### CRISPY CALAMARI GF

Garlic aioli, fire-roasted tomato sauce, and charred lemon **11**

##### POKÉ GF/P

Tuna, avocado, seaweed salad, cucumber, carrots, scallions, pea shoots, and sesame vinaigrette **12**

##### WARM PRETZEL STICKS

Wisconsin cheddar cheese dip and spicy beer mustard **9**

##### BURRATA V

Aged balsamic crema, figs, cracked pepper, thyme, and grilled toast **14**

##### FRESH SPRING ROLLS GF/VG

Ginger sauce, asparagus, arugula, carrots, rice noodles, basil, and cilantro **8**

##### FILET SLIDERS

Sesame burger buns and caramelized onion & bacon jam **17**

##### CAULIFLOWER STEAK GF/V

Toasted pine nuts, golden raisins, brown butter, and balsamic drizzle **13**

#### SMALL SALADS

##### MARKET SALAD GF/V

Shaved fennel, baby carrots, pear, crumbled feta cheese, arugula, and pickled onions with a champagne vinaigrette **8**

##### BABY ICEBERG SALAD GF

Point Reyes blue cheese, housemade bacon, scallions, and cherry tomatoes with a buttermilk dressing **8**

##### CLASSIC CAESAR SALAD

Parmesan crisp and lemon thyme croutons with a creamy caesar dressing **9**

##### ROASTED BEET SALAD V

Arugula, frisée, marcona almonds, and manchego cheese with a red wine vinaigrette **9**

#### BURGERS & SANDWICHES *served with french fries // all sandwiches can be served on gluten-free buns*

##### BAKER'S BURGER Half pound house blend patty and dijonaise on a sesame bun **13**

(add aged white cheddar, american cheese, blue cheese, swiss cheese, fried egg, bacon, or avocado +1.5/ea)

##### SALMON BURGER Marinated cucumber slaw, shaved red onion, tomato, and dill crème fraîche on a poppy and sesame seed bun **15**

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

##### NEW ENGLAND SEAFOOD ROLL Remoulade, celery, red onion, and romaine on a toasted new england bun

ROCK PRAWNS and LOBSTER **18** / ALL LOBSTER **25**

##### OVEN ROASTED TURKEY Cucumber, avocado, and alfalfa sprouts on multi-grain toast **13**

##### GRILLED CHEESE Roasted garlic mascarpone, gruyère, provolone, and parmesan on sourdough bread served with tomato bisque **13**

##### CHICKEN BACON CLUB Grilled chicken breast, house smoked bacon, fried egg, and sriracha mayo **15**

#### ENTRÉES

##### GRILLED CHICKEN & KALE SALAD Roasted apple, dried cranberries, lemon thyme croutons, and manchego cheese with a apple cider dressing **14**

##### BLACKENED SALMON SALAD GF/P Baby spinach, avocado, and cherry tomatoes with a red wine vinaigrette **16**

##### FOUR FARMERS SALAD Mixed greens, grilled chicken, goat cheese, avocado, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **16**

##### SEARED TUNA CITRUS SALAD GF/P 6 oz ahi tuna, mixed field greens, oranges, grapefruit, avocado, toasted almonds, and quinoa with a balsamic vinaigrette **17**

##### SEAFOOD COBB GF Poached shrimp, marinated lump crabmeat, scallops, avocado, and bacon with a thousand island dressing **17**

##### VEGGIE BOWL GF/VG Brown rice, quinoa, grilled portobello mushroom, sautéed spinach, and avocado **13**

##### GRILLED SALMON Meyer lemon butter and charred asparagus **23**

##### SPINACH & RICOTTA RAVIOLI Spicy tomato vodka sauce, oven roasted tomatoes, and baby spinach **18**

##### HANGER STEAK FRITES 10 oz angus beef, salsa verde, roasted shallots, fries, and roasted garlic aioli **26**

#### SIDES

##### GRILLED ASPARAGUS GF/VG **6**

##### SAUTÉED SPINACH GF/VG **6**

##### CRISPY BRUSSELS SPROUTS GF/V **6**

##### LOADED WHIPPED POTATOES GF **6**

##### CAULIFLOWER MASH GF/V **6**

##### MAC & CHEESE V **6**

*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

#### POPCORN SHRIMP <sup>GF</sup>

Sweet chile glaze, cilantro, and wasabi aioli **12**

#### CRISPY CALAMARI <sup>GF</sup>

Garlic aioli, fire-roasted tomato sauce, and charred lemon **11**

#### POKÉ <sup>GF/P</sup>

Tuna, avocado, seaweed salad, cucumber, carrots, scallions, pea shoots, and sesame vinaigrette **12**

#### WARM PRETZEL STICKS

Wisconsin cheddar cheese dip and spicy beer mustard **9**

### SMALL SALADS

#### MARKET SALAD <sup>GF/V</sup>

Shaved fennel, baby carrots, pear, crumbled feta cheese, arugula, and pickled onions with a champagne vinaigrette **8**

#### BABY ICEBERG SALAD <sup>GF</sup>

Point Reyes blue cheese, housemade bacon, scallions, and cherry tomatoes with a buttermilk dressing **8**

### BURGER & SANDWICHES *served with french fries // all sandwiches can be served on gluten-free buns*

#### BAKER'S BURGER

Half pound house blend patty and dijonaise on a sesame bun **13**  
(add aged white cheddar, american cheese, blue cheese, swiss cheese, fried egg, bacon, or avocado +1.5/ea)

#### SEARED TUNA BURGER

Ginger asian slaw and wasabi mayo on a bao bun **17**

#### FRENCH DIP

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

#### NEW ENGLAND SEAFOOD ROLL

Remoulade, celery, red onion, and romaine on a toasted new england bun

ROCK PRAWNS and LOBSTER **18** / ALL LOBSTER **25**

### ENTRÉES

**GRILLED CHICKEN & KALE SALAD** Roasted apple, dried cranberries, lemon thyme croutons, and manchego cheese with an apple cider dressing **14**

**BLACKENED SALMON SALAD <sup>GF/P</sup>** Baby spinach, avocado, and cherry tomatoes with a red wine vinaigrette **16**

**FOUR FARMERS SALAD** Mixed greens, grilled chicken, goat cheese, avocado, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **16**

**SEARED TUNA CITRUS SALAD <sup>GF/P</sup>** 6 oz ahi tuna, mixed field greens, oranges, grapefruit, avocado, toasted almonds, and quinoa with a balsamic vinaigrette **17**

**GRILLED SALMON <sup>GF</sup>** Meyer lemon butter and charred asparagus **23**

**PAN ROASTED SCALLOPS AND SHRIMP <sup>GF</sup>** Spaghetti noodles, creamy alfredo sauce, and parsley **32**

**SPINACH & RICOTTA RAVIOLI** Spicy tomato vodka sauce, oven roasted tomatoes, and baby spinach **18**

**MUSHROOM RISOTTO <sup>GF/V</sup>** Crimini mushrooms, roasted garlic, and parmesan cheese **18**

Add CHICKEN **6** SHRIMP **8** STEAK **12**

**WOOD FIRE GRILLED SWORDFISH <sup>GF</sup>** Ginger soy marinated swordfish, cilantro lime jasmine rice, grilled pineapple, and red pepper chutney **28**

**RED WINE BRAISED SHORT RIB** Creamy parmesan and mascarpone polenta, glazed cipollini onions, rosemary, and red wine reduction **26**

**KNIFE & FORK FRIED CHICKEN** Habanero butter and chive stuffing **23**

**GRILLED PORK CHOP <sup>GF</sup>** Whole grain bourbon demi-glace, whipped potatoes, and sour cherry marmalade **29**

**HANGER STEAK FRITES <sup>GF</sup>** 10 oz angus beef, salsa verde, roasted shallot, truffle & parmesan fries, and roasted garlic aioli **26**

**FILET MIGNON <sup>GF</sup>** 10 oz angus beef, béarnaise sauce, and smashed fingerling potatoes **42**

**NEW YORK STRIP <sup>GF</sup>** 16 oz U.S.D.A. Prime aged beef, rosemary maître d' butter, baked potato, and green beans **45**

### SIDES

**GRILLED ASPARAGUS <sup>GF/VG</sup>** **6**

**SAUTÉED SPINACH <sup>GF/VG</sup>** **6**

**CRISPY BRUSSELS SPROUTS <sup>GF/V</sup>** **6**

#### BURRATA <sup>V</sup>

Aged balsamic crema, figs, cracked pepper, thyme, and grilled toast **14**

#### FRESH SPRING ROLLS <sup>GF/VG</sup>

Ginger sauce, asparagus, arugula, carrots, rice noodles, basil, and cilantro **8**

#### FILET SLIDERS

Sesame burger buns and caramelized onion & bacon jam **17**

#### CAULIFLOWER STEAK <sup>GF/V</sup>

Toasted pine nuts, golden raisins, brown butter, and balsamic drizzle **13**

#### CLASSIC CAESAR SALAD

Parmesan crisp and lemon thyme croutons with a creamy caesar dressing **9**

#### ROASTED BEET SALAD <sup>V</sup>

Arugula, frisée, marcona almonds, and manchego cheese with a red wine vinaigrette **9**

**LOADED WHIPPED POTATOES <sup>GF</sup>** **6**

**CAULIFLOWER MASH <sup>GF/V</sup>** **6**

**MAC & CHEESE <sup>V</sup>** **6**

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## WINE Ask your server for suggested pairings

### Sparkling

**TULLIA** Prosecco Veneto, Italy **9/36**

**ROEDERER ESTATE** Brut Carneros 52

**DOMAINE CHANDON** étoile Rosé Carneros 65

### Chardonnay

**PIONEER** Mendocino **11/40**

**EOLA HILLS RESERVE** Oregon **13/48**

**LA CREMA** Sonoma Coast **14/52**

**MATANZAS CREEK** Sonoma 48

**WILLIAM FEVRE** Champs Royaux Chablis, France 55

**FREEMARK ABBEY** Napa Valley 58

**RAYMOND** Reserve Napa Valley 70

**FRANK FAMILY** Carneros 75

### Sauvignon Blanc

**OTTO'S CONSTANT DREAM** Marlborough, New Zealand **11/44**

**HALL** Napa Valley **13/48**

**ATALON** Napa Valley 40

**FOUCHER-LEBRUN** Sancerre, France 50

**DUCKHORN** Napa Valley 65

### Interesting Whites & Rosé

**CIELO E TERRA** Pinot Grigio Della Venieze, Italy **8/30**

**DR. PAULY-BERGWEILER** Riesling Germany **9/32**

**SAGET** Rosé Provence, France **10/40**

**WALNUT CITY WINeworks** Pinot Gris Oregon **11/40**

**CA'MOMI** White Blend Napa Valley 32

**L'ECOLE NO. 41** Chenin Blanc Washington 40

**CAMBRIA** Viognier Santa Maria Valley 42

**KING ESTATE** Pinot Gris Willamette Valley 50

### Pinot Noir

**YAMHILL VALLEY VINEYARDS** Oregon **12/44**

**LYRIC BY ETUDE** Santa Barbara **14/56**

**JACKSON ESTATE** Anderson Valley 45

**LA CREMA** Willamette Valley 50

**CRISTOM** Willamette Valley 65

**KEN WRIGHT CELLARS** Willamette Valley 70

**YEALANDS ESTATE** Marlborough, New Zealand 75

**CHAMP DE RÊVES** Anderson Valley 80

**VAN DUZER** Kalita Willamette Valley 85

### Cabernet Sauvignon

**PIONEER** Mendocino **11/44**

**GUNSIGHT ROCK** Paso Robles **12/44**

**OBERON** Napa Valley **15/60**

**WILLIAM HILL** Central Valley 36

**LIBERATED** Sonoma County 40

**DAOU** Paso Robles 60

**FREEMARK ABBEY** Napa Valley 78

**CHATEAU MONTELENA** Napa Valley 100

### Merlot

**RODNEY STRONG** Sonoma Coast **11/44**

**RAYMOND VINEYARDS** R Collection California 36

**ALEXANDER VALLEY VINEYARDS** Sonoma County 50

**MATANZAS CREEK** Sonoma County 54

**DECOY BY DUCKHORN** Sonoma 65

**CHAPPELLET** Napa Valley 100

### Interesting Reds

**ALPAMANTA** Malbec Mendoza **10/36**

**EDMEADES** Zinfandel Mendocino **11/44**

**ANGELS & COWBOYS** Red Blend Sonoma **13/52**

**MEADOWCROFT** Syrah California 40

**SAVED** Red Blend California 55

**DAY** Zinfandel Sonoma 60

**MELVILLE** Syrah Santa Barbara 65

**THE PRISONER** Red Blend Napa Valley 85

**CHÂTEAU VIGNOT** Grand Cru Saint-Émilion, France 100

**CENYTH** Red Blend Sonoma 110

## CRAFTED COCKTAILS

### GOOD THYME 10

Bulleit bourbon, thyme, BLiS maple syrup, lemon

### CINNAMON APPLE MARTINI 10

Absolut Citron vodka, apple liqueur, Angostura bitters, ginger beer

### GIN BLOSSOM 9

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

### FIRESIDE 11

Mezcal Unión, chocolate bitters-infused tequila, toasted marshmallow, Godiva white chocolate

### 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

## 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](http://beermenues.com) for our current draft selections

# BAKERSFIELD

## WOOD FIRED GRILL

### FRIED OREOS 6

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

### BAKERSFIELD BROWNIE 6

Housemade brownie, gooey chocolate center, vanilla ice cream

### VANILLA CRÈME BRÛLÉE 6

Vanilla bean custard, chocolate hazelnut pirouline

### TWO TONE CHEESECAKE 6

Cream cheese layer, sweet cream layer, blueberry compote

### KEY LIME PARFAIT 6

Graham cracker crust, white chocolate “cigar”

### MARKETMADE GELATO AND SORBET 5

Chef's selection

RUMCHATA 7

LIMONCELLO 7

AMARETTO 7

FRANGELICO 7

KAHLUA 7

BAILEY'S IRISH CREAM 7

SAMBUCA 8

GRAND MARNIER 9

MOCHA MARTINI 10

INTELLIGENTSIA COFFEE 2.5

INTELLIGENTSIA ESPRESSO 3

INTELLIGENTSIA CAPPUCCINO 3.5