

BAKERSFIELD

WOOD FIRED GRILL

SHAREABLES

GUACAMOLE *GF V VG*

Served with housemade corn chips and spicy red salsa **10**

BACON BEER DIP

Cheddar, house bacon, cream cheese, and beer served with pretzel bites **13**

CAULIFLOWER STEAK *GF*

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

COUNTRY FRIED CHICKEN

Served with sriracha ranch and coleslaw **9**

SOUP DU JOUR **4 / 6**

SALADS

Add chicken **3** Faroe Islands salmon **5** steak **7**

CLASSIC CAESAR

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

HARVEST *GF*

Pumpkin seeds, walnuts, and roasted butternut squash tossed in tarragon parsley dressing **10**

FOUR FARMERS

Mixed greens, goat cheese, avocado, tomato, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **12**

CAPRESE STEAK *GF*

A trio of 2 oz beef tenderloins, arugula, fresh basil, heirloom tomatoes, fresh mozzarella, and avocado, drizzled with olive oil and aged balsamic **17**

SESAME TUNA *GF P*

Spun red beets, seaweed salad, cilantro, and Asian ginger dressing **14**

SIDES

HAND CUT FRENCH FRIES *GF V VG* **5**

HAND CUT SWEET POTATO FRIES *GF V VG* **6**

HAND CUT 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**

MAC & CHEESE *V* **6**

MASHED POTATOES *GF V* **4**

LUNCH MENU

BURGERS + SANDWICHES

Served with hand-cut french fries. All burgers and sandwiches can be served on a gluten-free bun

BAKER'S BURGER

Steakhouse beef patty, lettuce, pickle, tomato, and onion on a sesame bun with Bakersfield sauce **10**
ADD AGED WHITE CHEDDAR, AMERICAN CHEESE, BLUE CHEESE, SWISS, FRIED EGG, BACON OR AVOCADO **1/EA**

FARMER BURGER

Steakhouse beef patty, bacon, fried egg, blue cheese crust, lettuce, tomato, onion, and mayo **15**

BEEF MEDALLION SLIDERS

A trio of grilled beef tenderloin medallions topped with caramelized onions and bacon jam on mini pretzel buns **17**

PRIME FRENCH DIP

Slow roasted prime rib with caramelized onions and melted Swiss cheese on a French roll, served with au jus and horseradish spread **19**

SPICY CRISPY CHICKEN

Crispy chicken breast tossed in sweet chili sauce with lettuce, pickle and Asian coleslaw on a bao bun **13**

SEARED TUNA BURGER

Topped with ginger Asian slaw and wasabi mayo on a bao bun **17**

HOUSE ROASTED TURKEY CLUB

Seasoned turkey breast, house bacon, avocado, tomato, lettuce, and Chef's sauce on multigrain bread **13**

BEYOND MEAT BURGER *GF V*

Plant-based patty, Chef's sauce, bibb lettuce, tomato, and avocado on a gluten-free bun **13**

NEW ENGLAND LOBSTER ROLL

Remoulade, celery, red onion, and romaine on a toasted New England bun **21**

CAULIFLOWER CRUST PIZZAS

THREE CHEESE *GF*

Stracciatella, mozzarella, romano, pizza sauce, and oregano **9**

DIABLO *GF*

Spicy pepperoni, pizza sauce, red chili pepper, and stracciatella **10**

MARGHERITA *GF*

Stracciatella cheese, basil, grape tomato, and an olive oil drizzle **10**

BACON BOURBON *GF*

Crispy house smoked bacon, bourbon BBQ sauce, smoked gouda, and red onion **11**

BLANCO *GF*

Mashed potatoes, alfredo sauce, mozzarella, red onion, and grilled chicken **10**

BOWLS

GRILLED LULU CHICKEN *GF*

Grilled chicken with Chef's teriyaki sauce over a bed of cauliflower rice, roasted corn, avocado, and edamame **14**

DUCK CONFIT

Slow braised with tomatoes, caramelized pearl onions, lemon pepper pappardelle pasta, and pecorino romano **16**

KOREAN BBQ STEAK

Grilled hanger steak, Korean BBQ sauce, sticky rice, sesame spinach, ginger carrots, kimchi, and a fried egg **16**

BUTTERNUT SQUASH RAVIOLI *V*

Topped with spiced pecan cream sauce and crispy shallots **15**

MANGO GLAZED SALMON *GF*

6 oz Faroe Islands salmon fillet served atop golden cranberry quinoa and grilled asparagus **16**

POPCORN SHRIMP

Cooked in sweet chili sauce with sugar snap peas, carrots, and pasta nest **14**

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

SHAREABLES

GUACAMOLE *GF V VG*

Served with housemade corn chips and spicy red salsa **10**

BACON BEER DIP

Cheddar, house bacon, cream cheese, and beer served with pretzel bites **13**

SESAME TUNA *GF P*

Spun red beets, seaweed salad, cilantro, and Asian ginger dressing **14**

POPCORN SHRIMP *GF*

Fried and tossed in sweet chili glaze. Served with a housemade wasabi aioli **12**

COUNTRY FRIED CHICKEN

Served with sriracha ranch and coleslaw **9**

CAULIFLOWER STEAK *GF*

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

BEEF MEDALLION SLIDERS

A trio of grilled beef tenderloin medallions topped with caramelized onions and bacon jam on mini pretzel buns **17**

BURRATA *V*

Blueberry jam, toast points, caper berries, olive oil, and balsamic drizzle **12**

SOUP DU JOUR **4 / 6**

SALADS

ADD CHICKEN **3**

FAROE ISLANDS SALMON **5**

STEAK **7**

BABY ICEBERG *GF*

Topped with Point Reyes blue cheese, bacon, scallions, and cherry tomatoes with ranch dressing **7**

CLASSIC CAESAR

Fresh romaine lettuce tossed in our signature Caesar dressing, topped with parmesan crisps and lemon thyme croutons **6**

HARVEST *GF*

Pumpkin seeds, walnuts, and roasted butternut squash tossed in tarragon parsley dressing **10**

FOUR FARMERS

Mixed greens, goat cheese, avocado, tomato, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **12**

CAPRESE STEAK *GF*

A trio of 2 oz beef tenderloins, arugula, fresh basil, heirloom tomatoes, fresh mozzarella, and avocado, drizzled with olive oil and aged balsamic **17**

BURGERS + SANDWICHES

Served with hand-cut french fries. All burgers and sandwiches can be served on a gluten-free bun

BAKER'S BURGER Steakhouse beef patty, lettuce, pickle, tomato, and onion on a sesame bun with Bakersfield sauce **10**

ADD AGED WHITE CHEDDAR, AMERICAN CHEESE, BLUE CHEESE, SWISS CHEESE, FRIED EGG, BACON OR AVOCADO **1/EA**

FARMER BURGER Steakhouse beef patty, bacon, fried egg, blue cheese crust, lettuce, tomato, onion, and mayo **15**

PRIME FRENCH DIP Slow roasted prime rib with caramelized onions and melted Swiss cheese on a French roll, served with au jus and horseradish spread **19**

SEARED TUNA BURGER Topped with ginger Asian slaw and wasabi mayo on a bao bun **17**

BEYOND MEAT BURGER *GF V*

Plant-based patty, Chef's sauce, bibb lettuce, tomato, and avocado on a gluten-free bun **13**

NEW ENGLAND LOBSTER ROLL

Remoulade, celery, red onion, and romaine on a toasted New England bun **21**

BOWLS

GRILLED LULU CHICKEN *GF* Grilled chicken with Chef's teriyaki sauce over a bed of cauliflower rice, roasted corn, avocado, and edamame **16**

DUCK CONFIT Slow braised with tomatoes, caramelized pearl onions, lemon pepper pappardelle pasta, and pecorino romano **16**

KOREAN BBQ STEAK Grilled steak, Korean BBQ sauce, sticky rice, sesame spinach, ginger carrots, kimchi, and a fried egg **16**

BUTTERNUT SQUASH RAVIOLI *V*

Topped with spiced pecan cream sauce and crispy shallots **15**

POPCORN SHRIMP

Cooked in sweet chili sauce with sugar snap peas, carrots, and pasta nest **16**

ENTRÉES

KNIFE & FORK FRIED CHICKEN

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

MAJESTIC PORK CHOP

Slow smoked double cut chop, mashed potatoes, and honey mustard butter **29**

POT ROAST Braised for four hours, served with pot vegetables and roasted red potatoes **26**

BRAISED LAMB SHANK

Served with polenta cake, red wine reduction sauce, and parmesan crisp **22**

GRILLED FILET MIGNON Herb butter, sautéed spinach, and mashed potatoes **32**

NEW YORK STRIP Herb butter, sautéed spinach, and mashed potatoes **38**

MANGO GLAZED SALMON *GF* 8 oz Faroe Islands salmon fillet served atop golden cranberry quinoa and grilled asparagus **24**

STUFFED WHITEFISH Crab stuffed, caper brown butter sauce, and lemon risotto **26**

SIDES

HAND CUT FRENCH FRIES *GF V VG* **5**

HAND CUT SWEET POTATO FRIES *GF V VG* **6**

HAND CUT TRUFFLE FRITES *GF V* **7**

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MAC & CHEESE *V* **6**

MASHED POTATOES *GF V* **4**

DINNER MENU

Gluten Free (GF), Vegetarian (V), Vegan (VG), Paleo (P). Please inform us of any food allergies.

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BAKERSFIELD

WOOD FIRED GRILL

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 *classic or peach* 10

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

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

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

HAPPY HOUR

Kick off your evening with Happy Hour at Bakersfield. Monday through Thursday, 3PM–6PM, all craft draft beers, Bakersfield signature crafted cocktails, and wines by the glass are 50% off. Cheers!

CELEBRATE WITH BAKERSFIELD

Did you know you can reserve the wine cellar room for private parties? Our beautiful dining room is perfect for corporate events, wedding and baby showers, birthdays, and holidays.

Ask your server for a private dining menu and booking details or visit bakersfieldrestaurant.com/private-dining

WHITES

BY THE GLASS

TULLIA Prosecco Veneto, Italy 9/36

CIELO E TERRA Pinot Grigio Delle Venezie, Italy 9/34

HALL Sauvignon Blanc Napa Valley 12/48

BEX Riesling Kabinett Nahe, Germany 9/36

CONUNDRUM WHITE White Blend California 10/40

PIONEER Chardonnay Mendocino 10/40

MER SOLEIL RESERVE

Chardonnay Santa Lucia Highlands 14/56

BOTTLES

ROEDERER ESTATE Brut Carneros 52

KINGS ESTATE Pinot Gris Willamette Valley 50

MINER VIOGNIER Viognier Napa Valley 40

DUCKHORN Sauvignon Blanc Napa Valley 65

MATANZAS CREEK Chardonnay Sonoma 45

LA CREMA Chardonnay Sonoma Coast 48

QUILT Chardonnay Napa Valley 50

REDS

BY THE GLASS

LYRIC Pinot Noir Santa Barbara 14/56

BÖEN Pinot Noir Russian River Valley 15/60

HAHN GSM Grenache, Syrah, Mourvèdre Central Coast 10/40

OBERON Cabernet Sauvignon Napa Valley 15/60

PIONEER Cabernet Sauvignon Mendocino 10/40

ANGELS & COWBOYS Red Blend Sonoma 12/48

CATENA Malbec Argentina 13/52

BOTTLES

LA CREMA Pinot Noir Willamette Valley 50

KEN WRIGHT CELLARS Pinot Noir Willamette Valley 65

BETHEL HEIGHTS Pinot Noir Eola-Amity Hills, Oregon 56

BELLE GLOS Pinot Noir "Las Alturas" Santa Lucia 68

MATANZAS CREEK Merlot Sonoma County 50

PRIDE Merlot Napa Valley 125

TWO MOUNTAIN Cabernet Franc Washington 45

QUILT Cabernet Sauvignon Napa Valley 56

DAOU Cabernet Sauvignon Paso Robles 60

MINER Cabernet Sauvignon Napa Valley 75

THE HESS COLLECTION Cabernet Sauvignon Napa Valley 110

CAYMUS Cabernet Sauvignon Napa Valley 125

THE PRISONER Red Blend Napa Valley 80

CYRUS Red Blend Alexander Valley 90

DAY Zinfandel Sonoma 60

SEGHEGIO Zinfandel Sonoma 35

TURLEY JUVENILE Zinfandel California 45

BAKERSFIELD

WOOD FIRED GRILL

DESSERT

FRIED OREOS 6

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

VANILLA CRÈME BRÛLÉE 6

Vanilla bean custard and chocolate hazelnut pirouline

TWO TONE CHEESECAKE 6

Cream cheese layer, sweet cream layer, and blueberry compote

CANNOLI 6

A Sicilian original—crisp shell, sweet ricotta filling, chocolate chips, and peanuts

CHOCOLATE DUO 6

Chocolate flourless cake and chocolate pot de crème

DRINKS

RUMCHATA 7

LIMONCELLO 7

AMARETTO 7

FRANGELICO 7

KAHLUA 7

BAILEY'S IRISH CREAM 7

SAMBUCA 8

GRAND MARNIER 9

GODIVA CHOCOLATE MARTINI 11

MIGHTY LEAF

LOOSE LEAF TEA 3

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 3.5

LATTE 3.5

AMERICANO 3.5