

BAKERSFIELD

WOOD FIRED GRILL

LUNCH MENU

STARTERS

GUACAMOLE *GF V VG*

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

TUNA POKE *GF P*

Seaweed salad, avocado, cucumber, carrots, and pea shoots, tossed in a sesame ginger sauce **14**

POPCORN SHRIMP *GF*

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

BEEF MEDALLION SLIDERS

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

CAULIFLOWER STEAK *GF V*

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

BLUE CRAB & ARTICHOKE DIP

Served with housemade corn chips **13**

BURRATA *V*

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

SMALL SALADS

CLASSIC CAESAR SALAD

Fresh romaine lettuce 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

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**

BURGERS + SANDWICHES *served with hand-cut french fries*

All sandwiches can be served on a gluten-free bun

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

BAKER'S BURGER Steakhouse Beef patty, lettuce, pickle, tomato, and onion on a sesame bun with dijonaise **11**

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**

FRENCH DIP On a fresh bakery 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 housemade mustard honey sauce on a pretzel bun **13**

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 SEAFOOD ROLL

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

ROCK PRAWNS + LOBSTER **18** ALL LOBSTER **23**

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**

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

SPINACH & RICOTTA RAVIOLI *V* Topped with housemade rustic tomato sauce, baby spinach, fresh basil, and parmesan cheese **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* 6 oz ahi tuna, mixed greens, oranges, grapefruit, avocado, toasted almonds, and quinoa with balsamic vinaigrette **17**

CAPRESE STEAK SALAD *GF* A trio of 2 oz beef tenderloins, 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

8 oz hanger steak topped with salsa verde and served with hand-cut truffle frites **26**

HALF RACK BABY BACK RIBS

Dry-rubbed, served with a side of coleslaw and a mini cornbread muffin **15**

KNIFE & FORK FRIED CHICKEN

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

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

SESAME SEARED AHI TUNA *GF* Sesame-seared ahi tuna and julienned vegetables tossed in Chef's teriyaki sauce. Served with cilantro jasmine rice **22**

MANGO GLAZED SALMON *GF*

6 oz Faroe Islands salmon fillet 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 VG*
Served with housemade corn chips
and spicy red salsa **10**

TUNA POKE *GF P*
Seaweed salad, avocado, cucumber, carrots,
and pea shoots, tossed in a sesame ginger sauce **14**

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

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

CAULIFLOWER STEAK *GF V*
Topped with pine nuts, golden raisins,
and a drizzle of aged balsamic **10**

BLUE CRAB & ARTICHOKE DIP
Served with housemade corn chips **13**

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

SMALL SALADS

CLASSIC CAESAR SALAD
Romaine lettuce tossed in housemade
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

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**

BURGERS + SANDWICHES *served with hand-cut french fries*
All sandwiches can be served on a gluten-free bun

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

BAKER'S BURGER Steakhouse Beef patty, lettuce, pickle, tomato, and onion
on a sesame bun with dijonnaise **11**
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**

FRENCH DIP On a fresh bakery French roll with au jus and horseradish cream **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 SEAFOOD ROLL
Remoulade, celery, red onion, and romaine in a toasted New England bun
ROCK PRAWNS + LOBSTER **18** ALL LOBSTER **23**

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**

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

SPINACH & RICOTTA RAVIOLI *V* Topped with housemade rustic tomato sauce,
baby spinach, fresh basil, and parmesan cheese **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* 6 oz ahi tuna, mixed greens, oranges,
grapefruit, avocado, toasted almonds, and quinoa with balsamic vinaigrette **17**

CAPRESE STEAK SALAD *GF* A trio of 2 oz beef tenderloins, 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**

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 Chef's spicy habanero butter sauce **21**

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

SESAME SEARED AHI TUNA *GF* Sesame-seared ahi tuna and julienned vegetables
tossed in Chef's teriyaki sauce. Served with cilantro jasmine rice **22**

MANGO GLAZED SALMON *GF* 8 oz Faroe Islands salmon fillet served atop
golden cranberry quinoa and grilled asparagus **23**

STEAKS + CHOPS

SHADOW MOUNTAIN STRIP STEAK
14 oz U.S.D.A. Prime beef, rosemary
maitre d'hotel 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
8 oz premium hanger steak topped with salsa
verde, served with hand-cut truffle frites **26**

GRILLED PORK CHOP
Topped with whole grain bourbon demi-glaze
and sour cherry marmalade. Served with
whipped potatoes & sautéed garlic spinach **29**

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BAKERSFIELD

WOOD FIRED GRILL

BRUNCH MENU

SWEET

BUTTERMILK PANCAKES

Topped with 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 a toasted English muffin **15**

GORGONZOLA CRUSTED STEAK ^{GF}

Served with two eggs any style, house potatoes,
and a toasted English muffin **19**

COUNTRY BREAKFAST

Two scrambled eggs, bacon or turkey sausage links,
and house potatoes. Served with a toasted English muffin **10**

BAKERSFIELD VEGGIE OMELET ^V

Tomato, mushroom, and spinach omelet topped with
Monterey Jack cheese and a dollop of sour cream.
Served with house potatoes and a toasted English muffin **11**

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**

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**

CAPRESE STEAK SALAD ^{GF}

A trio of 2 oz beef tenderloins, 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 **18**

BAKER'S BURGER

Steakhouse Beef patty, lettuce, pickle, tomato,
and onion on a sesame bun with dijonaise **11**
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**

KNIFE & FORK FRIED CHICKEN

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

MANGO GLAZED SALMON ^{GF P}

6 oz Faroe Islands salmon fillet 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**

SESAME SEARED AHI TUNA ^{GF}

Sesame-seared ahi tuna and julienned vegetables tossed in
Chef's teriyaki sauce. Served with cilantro jasmine rice **22**

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**

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

FRUIT CUP ^{GF V} **7**

CRISPY BRUSSELS SPROUTS ^{GF V} **7**

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

MARKETMADE CINNAMON ROLL **5**

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BAKERSFIELD

WOOD FIRED GRILL

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
Sauvignon Blanc 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

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

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
BELLE 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

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 beermenus.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 email info@bakersfieldrestaurant.com to start planning your party today.*

BAKERSFIELD

WOOD FIRED GRILL

DESSERT

FRIED OREOS 6

Beignet-battered cookie sandwiches, cookie dust, 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

BAKERSFIELD BROWNIE 6

Topped with vanilla ice cream

MINI KEY LIME 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

GODIVA CHOCOLATE MARTINI 11

MIGHTY LEAF

LOOSE TEA 3

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 3.5

LATTE 3.5

AMERICANO 3.5