

SMALL PLATES

SOUTHERN & MIDWESTERN INFLUENCES

- ST. LOUIS STYLE RIBS

Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, papaya-mango leek slaw
- CHICKEN & WAFFLES

Cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce
- FRIED CHICKEN & A BISCUIT.

Buttermilk biscuit, fried chicken, cream gravy, honey hot sauce
- CORNBREAD SLIDER

Smoked pulled pork, Cotija cheese, poblano peppers, Menonita cheese, piquillo coulis
- FRIED BOLOGNA SLIDER

Grilled German bologna, Dijon Beaver aioli, white cheddar cheese, toasted egg wash bun, homemade pickle

- SHRIMP & GRITS.

Andouille grits, spinach-collard greens, gulf shrimp, Cajun BBQ cashew cream
- SHRIMP ÉTOUFFÉE & CHORIZO HUSHPUPPIES

Corn meal chorizo hushpuppies, gulf shrimp, Creole pecan étouffée, white rice
- DIRTY RISOTTO & CHEESE

Sausage sauté, white cheddar, Manchego & Gruyère cheeses, heirloom tomato-lemon zest relish
- 🍷 BLACK EYED PEA HUMMUS

Toasted black eyed pea hummus, roasted chickpea relish, pickled peppers, piquillo coulis, grilled naan bread

- 🍷 DEVILED EGGS.

Pecan bacon, cilantro crab, roasted corn-pickle relish, chicharrón, smoked paprika, Sriracha
- PECAN SUCCOTASH & CHORIZO HUSHPUPPIES

Pecan, corn and black eyed pea succotash, chorizo hushpuppies, honey hot sauce, fresh herbs
- BRUSSELS SPROUTS

Olive oil, pecan bacon, sea salt, lemon, sweet cider vinaigrette, Parmesan cheese
- 🍷 RED BEANS & RICE

Smoked pulled pork gravy, andouille sausage, poblano peppers, Manchego cheese . . . Add cornbread \$2
- 🍷🍷 ASPARAGUS FRIES

Pale Ale beer batter, malt vinaigrette, poblano tartar sauce, shiitake relish

CULINARY EXPERIENCES

- ♦FLAT IRON

Pan seared, truffle hash, goat cheese chimichurri butter, pickled red onion, Piccalilli Farms micro mix
- ♦AMERICAN “KOBE” SLIDER

Ground “Kobe,” pecan bacon, white cheddar cheese, caramelized onion aioli, egg wash bun
- PULLED PORK QUESADILLA

Pulled pork, shiitake mushrooms, poblano peppers, Manchego & Menonita cheeses, grilled tortilla, heirloom tomato salsa, Creole avocado sour cream
- ♦DUCK TACOS

Citrus chile marinade, seared, flour tortilla, Manchego cheese, spicy green onion-hoisin sauce, arugula, heirloom tomato relish

- HERB CHICKEN KEBAB

Herb marinade, cucumber tabouli, red pepper hummus, chermoula, spiced chickpeas, Piccalilli Farms pea shoots
- ♦SHAKSHUKA

Tomato chile sauce, chorizo, poached egg, toasted almonds, spinach, Manchego cheese, grilled naan bread
- ♦DUCK FAT FRENCH FRIES

Kennebec potatoes, broiled egg, Mornay sauce
- 🍷 TRUFFLE POPCORN

Olive oil, foie gras butter, truffle salt, Manchego cheese
- 🍷 TOMATO BRUSCHETTA.

Grilled baguettes, pan fried tomato relish, spinach-chickpea goat cheese, arugula, toasted pistachio, balsamic pepper glaze

- 🍷 SMOKED CHICKEN & POBLANO CHEESE DIP

Smoked chicken, roasted poblano peppers, goat & Menonita cheeses, heirloom tomato-poblano relish, fried flour tortilla chips
- 🍷 FRIED SHIITAKE MUSHROOM CAPS

Green onion-red chile pale ale batter, sesame seeds, Brussels sprouts, pickled jalapeño, cashew-hoisin mushroom sauce
- 🍷 ESQUITES

Roasted corn, Cotija cheese, mayo-sour cream, lime, heirloom tomato-poblano relish, cilantro . . . Add fried flour tortilla chips \$2

DESSERTS

- SLICE OF THE DAY

\$8
- BUTTERSCOTCH PUDDING

\$6.5
- THE COOKIE JAR

\$3
- BOURBON FROSTED SKILLET CINNAMON ROLL.

\$10
- TAKE OUT DESSERTS —
- BROWNIE BOX (4)

\$11
- ASSORTED COOKIE PACK (4)

\$10
- STRAWBERRY CHAMPAGNE COOKIE PACK (4)

\$10
- CHOCOLATE CHIP GANACHE SANDWICH COOKIE (4)

\$10

BIG PLATES

- ST. LOUIS STYLE RIBS

Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, papaya-mango leek slaw
- BIG BOY CHICKEN & WAFFLES

Whole cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce
- BIG GIRL CHICKEN & BISCUITS

Buttermilk biscuits, fried chicken, cream gravy, honey hot sauce
- ♦AMERICAN “KOBE” SLIDER TOWER . \$24

Three skewered B&B American “Kobe” sliders (one temperature please)

- FRIED BOLOGNA SLIDER STACK \$24

Grilled German bologna, Dijon Beaver aioli, white cheddar cheese, toasted egg wash bun, homemade pickle (3 sliders)
- SHRIMP ÉTOUFFÉE GRANDE

Corn meal chorizo hushpuppies, gulf shrimp, Creole pecan étouffée, white rice
- RED BEANS & RICE DEUX

Smoked pulled pork gravy, andouille sausage, poblano peppers, Manchego cheese . . . Add cornbread \$2

BOURBON

PRICED PER 2 OZ.

- THE BOYS FROM KENTUCKY
- 1792 Small Batch

\$11
- Angel's Envy Bourbon & Baker Single Barrel

\$29
- Angel's Envy Port Barrel Bourbon

\$28
- Angel's Envy Rum Cask Rye

\$30
- Baker's Single Barrel

\$24
- Basil Hayden.

\$19.5
- Basil Hayden Toast.

\$21
- Blade & Bow

\$18
- Blanton's Single Barrel.

\$22
- Booker's

\$36
- Buffalo Trace

\$12
- Bulleit Bourbon & Baker Single Barrel

\$20
- Bulleit Rye

\$12.5
- Calumet Single Rack Black 15 Year

\$42
- Caribou Crossing

\$23
- Eagle Rare 10 Year

\$15
- Early Times Bottled in Bond

\$8
- Elijah Craig Rye

\$13
- Elijah Craig Small Batch

\$13
- Elijah Craig Toasted Barrel

\$27
- Evan Williams 1783 Small Batch

\$10
- Four Roses Small Batch

\$14.5
- Four Roses Small Batch Select.

\$19
- Henry McKenna 10 Year Single Barrel

\$22
- Jefferson's Cognac Finish Rye B&B Single Barrel

\$18
- Jefferson's Ocean Bourbon

\$28
- Jefferson's Ocean Rye

\$28
- Jefferson's Very Small Batch.

\$13
- Jim Beam

\$6.5
- Jim Beam Devil's Cut

\$10
- Knob Creek

\$14

- Knob Creek 12 Year

\$33
- Knob Creek Rye

\$14
- Larceny.

\$12
- Little Book Chapter 7.

\$59
- Maker's Mark

\$12.5
- Maker's Mark 46.

\$21
- Michter's Single Barrel Rye

\$19
- Noah's Mill

\$21
- Old Forester

\$8.5
- Orphan Barrel Fable & Folly

\$50
- Rabbit Hole Dareringer.

\$29
- Rittenhouse Rye

\$11
- Sazerac Rye

\$14
- Town Branch Rye

\$16
- Weller Antique 107

\$23
- Weller Special Reserve

\$9.5
- Wilderness Trail Bottled in Bond

\$16
- Wild Turkey 101.

\$9.5
- Wild Turkey Rye 101

\$10
- Willett Family Estate 4 Year Rye

\$21
- Willett Pot Still Reserve

\$17
- Woodford Double Oaked

\$21
- Woodford Reserve

\$15

FRIENDS AND NEIGHBORS

- Boot Hill Bourbon

\$15
- Boot Hill Bourbon & Baker Single Barrel

\$14
- Boot Hill Wabash Reserve.

\$18
- Crown Royal

\$11
- Dry Fly Wheat Whiskey.

\$12
- George Dickel 13 Year Bottled in Bond

\$17
- George Dickel Bourbon & Baker Single Barrel

\$11.5

- High West Bourbon

\$15
- High West Campfire

\$23
- High West Double Rye.

\$15
- Horse Soldier Barrel Strength

\$27
- Jack Daniel's

\$10
- Joseph Magnus Murray Hill Club

\$28
- Lot 40

\$8
- Nelson Brothers Bourbon.

\$13
- Peg Leg Porker

\$16
- Rieger's Bottled in Bond Bourbon

\$20
- Rieger's Bottled in Bond Rye

\$20
- Rieger's Kansas City Whiskey

\$14
- Smooth Ambler Contradiction

\$14
- St. George Baller Single Malt

\$15
- Templeton 10 Year Rye.

\$29
- Tin Cup

\$11
- Tom's Town Double Oaked

\$13
- Uncle Nearest 1856

\$18
- Union Horse Rolling Standard

\$10
- Widow Jane 10 Year

\$26
- Wyoming Whiskey Double Cask.

\$20

COUSINS ACROSS THE POND

- Ardbeg Wee Beastie

\$19
- Balvenie Caribbean Cask

\$29
- Glenlivet 12 Year

\$17
- Glenlivet Caribbean Reserve

\$16
- Hibiki Harmony

\$29
- Jameson

\$12
- Johnnie Walker Red

\$9
- Tullamore Dew

\$11
- Toki.

\$13

ON
TAP
WINES
6 OZ. POUR

The Finger-Riesling	NY	\$9
Baumgartner-Gruner Veltliner	AUSTRIA	\$9
Rickshaw-Pinot Noir	CA.	\$9
Truth or Consequences-Red Blend	WA	\$9

BEERS

16 OZ. POUR

Coors Light	\$5.5
Boulevard Pale	\$7

COCKTAILS

Whiskeyrita	\$8
B&B Private Label Boot Hill Spirit Whiskey, triple sec, lime, lemon, grapefruit	
Whiskey Punch	\$8
B&B Private Label Boot Hill Spirit Whiskey, pineapple, orange, lime, grenadine, nutmeg	

TAKE OUT COCKTAILS

PURCHASE 2 CANS FOR \$40!

WHISKEYRITA (32 OZ. CAN) \$24

WHISKEY PUNCH (32 OZ. CAN) . . . \$24

COCKTAILS

SIGNATURE

GREEN TEA HIGHBALL \$12

Toki Japanese Whisky, Ellen's Planted Herbal Green Tea, honey syrup, ginger ale

CRANBERRY MARGARITA . . . \$13.5

Mi Campo Blanco Tequila, Xicaru Mezcal, Combier, cranberry puree, cinnamon syrup, fresh rosemary

LIPSTICK ON A MULE \$12

Denizen 5 Year Rum, blueberry-allspice syrup, ginger beer, fresh lime

312 SANGRIA \$10.5

Truth or Consequences Red Blend, The Finger Riesling, Whiskeyrita, fresh orange, simple syrup

LAVENDER & LEMON \$12

Anchor Junipero Gin, elderflower, lavender syrup, fresh lemon, celery bitters

GOLDEN HOUR \$11.5

Old Grand-Dad Bourbon, strawberry infused Aperol, Lillet Blanc, grapefruit bitters. Barrel aged

UP IN SMOKE \$12

Xicaru Mezcal, Ancho Reyes, lychee purée, fresh lime, honey syrup

LONDON FOG \$13

Bombay Sapphire Gin, Ellen's Planted Earl Grey tea, honey, orange-vanilla cream. Served warm

SALTY PUP \$13.5

Anchor Junipero Gin, Pama, fresh lime, simple syrup

BOURBON ROAD

MAKE IT A MANHATTAN \$4+

Your choice of whiskey, Dolin Rouge Vermouth, orange bitters, Luxardo cherry

OLD FASHIONED \$11

Old Forester Bourbon, simple syrup, Angostura bitters, orange, Luxardo cherry, soda water

WHISKEY SMASH \$10.5

Wild Turkey Bourbon 101, fresh lemon, simple syrup, fresh mint

NEW YORK SOUR \$11.5

Wild Turkey Bourbon 101, fresh lemon, simple syrup, Truth or Consequences Red Blend float

SIDEWAYS SIDECAR \$12

Weller Special Reserve Bourbon, Combier, fresh lemon, simple syrup, orange sugar



Woodchuck Pearsecco. \$6.5

Bud Light \$4.5

Coors Banquet \$5

Stella Artois. \$5.5

Boulevard Unfiltered Wheat \$6

KC Bier Dunkel \$6.5

Shiner Bock \$5

Lagunitas IPA \$6

Sweetwater 420 Strain G13 IPA \$5.5

Left Hand Milk Stout Nitro \$7

HAPPY HOURS

MONDAY-FRIDAY: 2 P.M.-6 P.M.

WINE ON TAP \$7.00

COCKTAILS ON TAP \$6.50

BEER ON TAP \$5.00

25% DISCOUNT ON SELECT FOOD ITEMS

BOURBON

AND

BAKER

DOWNTOWN 312 POYNTZ MANHATTAN

- The inspiration behind Bourbon & Baker is rooted in the Midwestern and Southern influences
- of our families, educations, cultures and culinary experiences that brought us to Manhattan.
- The foundation of our menu is the comfort and soul of many cuisines. It is designed to allow you
- to enjoy a variety of small portions at your own pace, whether you are flying solo or sharing with
- a group. So, sit back and relax. We're here to make sure you enjoy.

Cheese Pork Chops

Pork chops.
Flour.
Salt and pepper.
Shortening.
Thin-sliced onion.
Yellow cheese.
Cooked rice.
Roll pork chops in flour and seasonings (salt and pepper) and brown in small amount of grease in a skillet. When the pork chops have been turned and appear most done, place on top of each a thin slice of onion. on top of the onion, a piece of cheese. Cover skillet. Turn off the heat. keep the pan warm. Remove the meat from the skillet when the cheese has just enough to cover the pork chop. This looks like a five star dish.