

SMALL PLATES

SOUTHERN & MIDWESTERN INFLUENCES

- ST. LOUIS STYLE RIBS

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

\$10
- CHICKEN & WAFFLES

Cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce

\$9
- FRIED CHICKEN & A BISCUIT.

Buttermilk biscuit, fried chicken, cream gravy, honey hot sauce

\$9
- GRILLED SMOKED CHICKEN KEBAB

Poblano, red onion, green tomato-chipotle salsa, piquillo lime vinaigrette, Creole avocado sour cream, Manchego tortilla crumble, micro cilantro

\$9
- CORNBREAD SLIDER

Smoked pulled pork, Cotija cheese, poblano peppers, Menonita cheese, piquillo coulis

\$8

- FRIED BOLOGNA SLIDER

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

\$8
- SHRIMP & GRITS.

Andouille grits, spinach-collard greens, gulf shrimp, Cajun BBQ cashew cream

\$11
- SHRIMP ÉTOUFFÉE & CHORIZO HUSHPUPPIES

Corn meal chorizo hushpuppies, gulf shrimp, Creole pecan étouffée, white rice

\$11
- DIRTY RISOTTO & CHEESE

Sausage-chicken liver sauté, white cheddar, Manchego & Gruyère cheeses, heirloom tomato-lemon zest relish

\$8
- DEVILED EGGS

Pecan bacon, lump crab meat, roasted corn-pickle relish, smoked salmon, capers, smoked paprika, Sriracha

\$8.5

- BRUSSELS SPROUTS

Olive oil, pecan bacon, sea salt, lemon, sweet cider vinaigrette, Parmesan cheese.

\$9
- RED BEANS & RICE

Smoked pulled pork gravy, andouille sausage, poblano peppers, Manchego cheese

\$7
- ASPARAGUS FRIES

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

\$7
- FRIED GREEN TOMATO STACK

Creole cornmeal breading, smoked shrimp pico de gallo, roasted corn remoulade, sunflower shoots

\$9.5
- WATERMELON & HALLOUMI CHEESE

Grilled halloumi cheese, grilled watermelon, barrel aged maple syrup glaze, mint biscuit breadcrumbs

\$9

CULINARY EXPERIENCES

- BONE LUGE

Femur bone, clarified butter, pea shoot-citrus sriracha salad, fresh herbs, grilled baguette ... Add Weller's shot \$5

\$12
- PRIME RIB & CHEDDAR BISCUIT.

Sliced prime rib, smoked white cheddar cheese, red onion, peppered pork belly jus, bacon bits, fried potato crisps, Red Rock cheddar cheese buttermilk biscuit

\$11.5
- TENDERLOIN POUTINE

Kennebec potatoes, beef tenderloin tips, sunflower shoot chimichurri, green onion, white cheddar crumbles, brandy demi-glace

\$12
- AMERICAN "KOBE" SLIDER

Ground "Kobe," pecan bacon, white cheddar cheese, caramelized onion aioli, egg wash bun

\$8.5
- CHORIZO & "KOBE" MEATBALLS

Roasted heirloom tomato sauce, goat cheese grits, arugula chiffonade, grilled baguettes, micro fennel

\$8.5
- BRAISED PORK BELLY.

Citrus BBQ glazed, apple pecan smoked, bourbon pork belly burnt ends confit, Manchego cheese, papaya-mango leek slaw

\$9.5

- PULLED PORK QUESADILLA

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

\$9
- DUCK TACOS

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

\$11.5
- SHAKSHUKA

Tomato chile sauce, chorizo, poached egg, toasted almonds, spinach, Manchego cheese, grilled naan bread

\$9
- DUCK FAT FRENCH FRIES

Kennebec potatoes, broiled egg, Mornay sauce

\$8
- TRUFFLE POPCORN

Olive oil, foie gras butter, truffle salt, Manchego cheese

\$6
- SMOKED CHICKEN & POBLANO CHEESE DIP

Smoked chicken, roasted poblano peppers, goat & Menonita cheeses, heirloom tomato-poblano relish, fried flour tortilla

\$7

- FRIED SHIITAKE MUSHROOM CAPS

Green onion-red chile pale ale beer batter, soy-hoisin mushroom sauce

\$7.5
- TOMATO AVOCADO CEVICHE

Heirloom tomatoes, avocado, mango, papaya, lime vinaigrette, fried flour tortilla

\$7
- SMOKED SALMON

Dill cream cheese, fried avocado, caper-red onion relish, lemon balsamic, arugula, toasted baguette

\$11
- STUFFED PIQUILLO PEPPERS

Rosemary pistachio goat cheese, lemon leeks, balsamic fig syrup, grilled baguette

\$9.5
- ESQUITES

Roasted corn, Cotija cheese, mayo-sour cream, lime, heirloom tomato-poblano relish, cilantro

\$7.5
- SHISHITO PEPPERS

Blistered shishito peppers, pecan bacon, lemon, soy, pickled red onion, sesame aioli, cashews

\$9

BIG PLATES

- AIN'T NO THING BUT A CHICKEN WING

Jumbo wings, citrus-herb brine, buttermilk, deep fried, citrus almond pecan hot sauce

\$20
- FRIED BOLOGNA SLIDER STACK

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

\$23

- AMERICAN "KOBE" SLIDER TOWER

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

\$24
- RED BEANS & RICE DEUX

Smoked pulled pork gravy, andouille sausage, poblano peppers, Manchego cheese

\$13
- BIG BOY CHICKEN & WAFFLES

Whole cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce

\$23

- BIG GIRL CHICKEN & BISCUITS

Buttermilk biscuits, fried chicken, cream gravy, honey hot sauce

\$17
- ST. LOUIS STYLE RIBS.

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

\$19
- SHRIMP ÉTOUFFÉE GRANDE

Corn meal chorizo hushpuppies, gulf shrimp, Creole pecan étouffée, white rice

\$20

BOURBON

PRICED PER 2 OZ.

- THE BOYS FROM KENTUCKY

1792 Full Proof

\$14
- 1792 Small Batch

\$7.5
- Angel's Envy

\$18
- Baker's Single Barrel

\$18
- Basil Hayden's

\$11
- Benchmark

\$5
- Blanton's Single Barrel.

\$16
- Booker's

\$20
- Buffalo Trace

\$8
- Buffalo Trace Bourbon & Baker Single Barrel

\$10
- Bulleit

\$8
- Bulleit 10 Year

\$12
- Bulleit Barrel Strength.

\$15
- Bulleit Rye

\$8
- Calumet Single Rack Black 12 Year

\$21
- E.H. Taylor Small Batch

\$14
- Eagle Rare 10 Year

\$11
- Early Times Bottled-in-Bond

\$6.5
- Elijah Craig Barrel Proof

\$18
- Elijah Craig Small Batch

\$9
- Four Roses Small Batch

\$9
- Henry McKenna 10 Year Single Barrel

\$12
- I.W. Harper 15 Year.

\$20
- Jefferson's Ocean Aged at Sea

\$21
- Jefferson's Twin Oak

\$20
- Jim Beam

\$5
- Jim Beam Double Oaked.

\$6.5
- Knob Creek

\$8
- Knob Creek Rye

\$9
- Larceny.

\$8

- Maker's Mark

\$8
- Maker's Mark 46.

\$11
- Michter's Single Barrel Rye

\$15
- Michter's Small Batch

\$15
- Noah's Mill

\$15
- Old Forester

\$7
- Old Forester Rye

\$7
- Old Forester Statesman.

\$14
- Old Grand-Dad 114.

\$7
- Old Rip Van Winkle 10 Year.

\$50
- Peerless Rye

\$29
- Pikesville Rye

\$13
- Rittenhouse Rye.

\$6.5
- Sazerac Rye

\$9
- Town Branch Rye

\$12
- Van Winkle Special Reserve 12 Year.

\$60
- Wathen's Barrel Proof

\$18
- Wathen's Single Barrel

\$10
- Wild Turkey.

\$6.5
- Willett Family Estate 4 Year Rye

\$14
- Willett Pot Still Reserve

\$12
- Woodford Double Oaked.

\$13.5
- Woodford Reserve

\$10

FRIENDS AND NEIGHBORS

- Barrell Bourbon: The Fridge and B&B Collab #2

\$26
- Barrell Whiskey American Vatted Malt

\$20
- Barrell Whiskey Infinite Barrel Project

\$17
- Bib and Tucker

\$14
- Bowman Brother's Small Batch

\$8.5
- Breckenridge

\$11
- Cody Road Rye

\$9

- Crown Royal

\$7.5
- Eight & Sand

\$8
- High West American Prairie

\$9
- High West Bourye

\$22
- High West Campfire

\$15
- High West Double Rye.

\$9
- High West Yippee Ki-Yay

\$30
- J.R. Ewing

\$9
- Jack Daniel's

\$7
- Joseph Magnus.

\$28
- Joseph Magnus Bourbon & Baker Single Barrel

\$28
- Murray Hill Club

\$28
- Pendleton

\$6.5
- Rieger's Kansas City Whiskey

\$9
- Stranahan's

\$14
- Templeton Rye

\$9.5
- Tin Cup

\$8.5
- Tom's Town Double Oaked

\$10
- Uncle Nearest 1856

\$15
- Union Horse Rolling Standard

\$8
- WhistlePig 10 Year Rye.

\$21
- Widow Jane 10 Year

\$19

COUSINS ACROSS THE POND

- Bastille

\$9
- Hibiki Harmony

\$16
- Jameson

\$7.5
- Kavalan Distillery Select

\$14
- Tullamore Dew

\$7
- Toki.

\$9

🌿 Vegetarian dishes 🍷 Select Items ⚠️ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF - CADELL BYNUM • SOUS CHEF - ZACH FILBERT • PASTRY CHEF - KIRSTEN SPEAR



The Finger-Riesling	NY	\$8
Baumgartner-Gruner Veltliner	AUSTRIA	\$8
Pacific Standard-Pinot Noir	CA.	\$8
Truth or Consequences-Red Blend	WA	\$8

BEERS

Coors Light	\$4
Boulevard Pale	\$5.5

COCKTAILS

Whiskeyrita	\$5.5
Whiskey Punch	\$5.5

HAPPY HOURS

MONDAY-FRIDAY: 2 P.M.-6 P.M.
SUNDAY: ALL DAY!

*Not available through online ordering.

WINE ON TAP \$6.00

BEER & COCKTAILS ON TAP \$3.50

S SELECT FOOD ITEMS
1/2 LISTED PRICE

COCKTAILS

SIGNATURE

G.F.B.C. BOURBON & COKE DONE RIGHT \$8.5
Old Forester and Coca-Cola de Mexico

GREEN TEA HIGHBALL \$9
Toki Japanese Whisky, herbal green tea, honey syrup, ginger ale

SALTY PUP \$10
Anchor Junipero Gin, Pama, fresh lime, simple syrup

CLARIFIED PIÑA COLADA . . . \$8.5
Denizen Rum, coconut water, Velvet Falernum, pineapple juice, simple syrup, clarified milk

SEAQUENCH SUMMER BEER \$8
Mi Campo Tequila, honey syrup, fresh lime, Dogfish Head SeaQuench Ale

THE REVIVAL \$10
Bulleit Rye, Luxardo cherry, honey syrup, orange bitters

MASCARA ON A MULE \$9
Hamilton Demerara Rum, lychee puree, ginger beer, lime

CUKE REFRESHER \$10
Hendrick's Gin, Exclusiv Vodka, Dolin Dry Vermouth, cucumber, simple syrup, fresh lemon, grapefruit bitters, tonic

312 SANGRIA \$8
Red wine, white wine, Whiskeyrita, orange, simple syrup

UP IN SMOKE \$9.5
Xicaru Mezcal, Ancho Reyes, lychee puree, fresh lime, honey syrup

BOURBON ROAD

MANHATTAN
1792 SMALL BATCH \$11.5
ELIJAH CRAIG SMALL BATCH \$12
HIGH WEST DOUBLE RYE. \$13

OLD FASHIONED \$9.5
Bulleit, simple syrup, Angostura bitters, orange, Luxardo cherry, soda water

WHISKEY SMASH. \$9
Bulleit, fresh lemon, simple syrup, fresh mint

NEW YORK SOUR \$9
Bulleit, fresh lemon, simple syrup, Truth or Consequences Red Blend float

SAZERAC \$10
Bulleit Rye, Leopold's Absinthe, simple syrup, Peychaud's bitters, Angostura bitters

SIDEWAYS SIDECAR \$9
Weller's, Cointreau, fresh lemon, simple syrup, orange sugar rim

TAKE OUT COCKTAILS

OLD FASHIONED KITS \$10
6 oz. house-made Angostura and orange-infused simple syrup, one dozen Luxardo cherries in juice (bourbon not included)

WHISKEY PUNCH WHISKEY 'RITA
32 OZ \$24



Woodchuck Pearsecco.	\$5.5
Strongbow Hard Cider.	\$6
Dogfish Head SeaQuench Ale	\$6
Kansas Territory Bradford Lager	\$4
Bud Light	\$4
Coors Banquet	\$4
Stella Artois.	\$5.5
Boulevard Unfiltered Wheat	\$5
Boulevard Tank 7 Farmhouse Ale	\$7.5
KC Bier Dunkel	\$5
Shiner Bock.	\$4.5
Lagunitas IPA	\$5
Ska Modus Hoperandi IPA	\$5.5
Left Hand Milk Stout Nitro	\$6
Heineken Non-Alcoholic.	\$4.5

DESSERTS

SLICE OF THE DAY	\$6.25
BUTTERSCOTCH PUDDING	\$4
THE COOKIE JAR	\$2.25
BOURBON FROSTED SKILLET CINNAMON ROLL.	\$9

TAKE OUT DESSERTS

BROWNIE BOX (4)	\$8
ASSORTED COOKIE PACK (4)	\$8
STRAWBERRY CHAMPAGNE COOKIE PACK (4)	\$8

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.

SANITATION PROCEDURES

We value your patience while we take these extra steps!

WHAT WE ARE DOING FOR YOU:

- Hand sanitizing stations are located around the restaurant for guests & employee use.
- There will be scheduled sanitization of high traffic areas.
- We will minimize the use of shared items & sanitizing between each use.

WHAT YOU CAN DO FOR US:

- Honor social distancing guidelines.
- Self screen & stay home (order contact free delivery) if you are experiencing symptoms.
- Wash/sanitize your hands upon entering the restaurant.
- Wear a facemask when reasonable to do so. Facemask storage bags are provided for use while eating & drinking.
- Guests who have their own pens are encouraged to use them.

Cheese Pork Chops
Pork chops.
Flour.
Salt and pepper.
Shortening.
Thin-sliced onion.
Yellow cheese.
Cooked rice.

Roll pork chops in flour 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 each a thin slice of 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 pork chop. This looks like a bed of