	SMALL PLATES
	SOUTHERN & MIDWESTERN INFLUENCES
ST. LOUIS STYLE RIBS       \$13         Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, charred peach-leek slaw         CHICKEN & WAFFLES       \$10.5         Cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce         FRIED CHICKEN & A BISCUIT       \$10.5         Buttermilk biscuit, fried chicken, cream gravy, honey hot sauce         CORNBREAD SLIDER       \$8.5         Smoked pulled pork, Cotija & queso fresco cheeses, poblano peppers, piquillo coulis         FRIED BOLOGNA SLIDER       \$8.5         Grilled German bologna, Dijon Beaver aïoli, white cheddar cheese, toasted egg wash bun, house-made pickle	<ul> <li>SHRIMP &amp; GRITS.</li> <li>SIGH shrimp, andouille sausage, stone ground white grits, cashew Creole cream sauce, collard greens</li> <li>SHRIMP ÉTOUFFÉE &amp; CHORIZO HUSHPUPPIES</li> <li>CHORIZO HUSHPUPPIES</li> <li>Chorn meal chorizo hushpuppies, gulf shrimp, Creole pecan étouffée, white rice</li> <li>JAMBALAYA ARANCINI</li> <li>SILItalian style fried rice balls with andouille sausage &amp; Creole spices, dill aioli</li> <li>M BLACK EYED PEA HUMMUS</li> <li>Silitalian style fried rice balls with andouille sausage &amp; Creole spices, dill aioli</li> <li>M BLACK EYED PEA HUMMUS</li> <li>Silitalian style fried rice balls with andouille sausage &amp; Creole spices, dill aioli</li> <li>M BLACK EYED PEA HUMMUS</li> <li>Silitalian an bread</li> </ul>
	INARY EXPERIENCES
<ul> <li>•FLAT IRON</li></ul>	HERB CHICKEN KEBAB       \$11         Herb marinade, cucumber tabouli, red pepper hummus, chermoula, spiced chickpeas, Piccalilli Farms micro radish greens       \$11         • DUCK FAT FRENCH FRIES       \$8.5         Kennebec potatoes, broiled egg, Mornay sauce       \$8.5         • BOURBON CARAMEL POPCORN       \$7.5         Pecan bourbon caramel, rosemary, fennel seed, chili flake, smoked sea salt       • TOMATO ONION RICOTTA BRUSCHETTA       \$12.5         Grilled baguettes, tomato onion jam, whipped ricotta, crispy rosemary, balsamic glaze       \$12.5
LEAVE ROOM FOR DESSERT! made fresh daily from our bakery	BIG PLATES
ASK ABOUT OUR SLICE OF THE DAY	ST. LOUIS STYLE RIBS       \$26         Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, charred peach-leek slaw       FRIED BOLOGNA SLIDER STACK       \$26         BIG BOY CHICKEN & WAFFLES       \$25         Whole cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce       \$25
SLICE OF THE DAY	BIG GIRL CHICKEN & BISCUITS       \$21         Buttermilk biscuits, fried chicken, cream gravy, honey hot sauce       \$30         • AMERICAN "KOBE" SLIDER TOWER       \$24         Three skewered B&B American "Kobe" sliders (one temperature please)       \$30
В	O U R B O N S PRICED PER 2 0Z.

THE BOYS FROM KENT	UCKY
1792 Small Batch	\$11
O Angel's Envy Bourbon & Baker Single Barr     O	el \$29
Angel's Envy Port Barrel Bourbon	\$28
Angel's Envy Rum Cask Rye	
Baker's Single Barrel	
Basil Hayden	

Knob Creek Rye\$14Larceny.\$12Little Book Chapter 7.\$59Maker's Mark\$12.5Maker's Mark 46.\$23Michter's Single Barrel Rye\$19Noah's Mill\$21Old Expostor\$25

High West Bourbon	\$15
High West Campfire\$	
High West Double Rye	
Horse Soldier Barrel Strength \$	29
Jack Daniel's	
Joseph Magnus Murray Hill Club\$	
Keeper's Heart Irish + Bourbon	\$16
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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
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		
Four Roses Small Batch		
Henry McKenna 10 Year Single Barrel		
<b>O Jefferson's Cognac Finish Rye B&amp;B Single Barrel</b>		
Jefferson's Ocean Bourbon	• • •	. \$28
Jefferson's Ocean Rye		
Jefferson's Very Small Batch	• • •	. \$13
Jim Beam		
Jim Beam Devil's Cut	• • •	. \$10
Knob Creek		
Knob Creek 12 Year	•••	. \$33

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	
Weller Special Reserve\$9.5	
Wilderness Trail Bottled in Bond \$16	
Wild Turkey 101	
Wild Turkey Rye 101	
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	
Boot Hill Bourbon & Baker Single Barrel	
Boot Hill Wabash Reserve-Anderson Edition \$18	
Crown Dovol \$11	

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Lot 40 \$8
Nelson Brothers Bourbon \$13
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
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\$	
Glenlivet 12 Year \$	17
Hibiki Harmony\$2	29
Jameson\$	
Johnnie Walker Red	\$9
Tullamore Dew	
Toki\$	13

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## C O C K T A I L S

### SIGNATURE /

**GREEN TEA HIGHBALL**....\$12 Toki Japanese Whisky, Ellen's Planted Herbal Green Tea, honey syrup, ginger ale

Mi Campo Blanco Tequila, pineapple-habanero syrup, lime

LIPSTICK ON A MULE . . . . . . . . \$12 Planteray 3 Stars Rum, blueberry-allspice syrup, ginger beer, fresh lime

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

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

MAKE IT A MANHATTAN . . . . . . \$4+

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

Old Forester Bourbon, simple syrup, Angostura bitters, orange,

BOURBON & BAKER INFINITY

• BARREL BATCH #2. . . 2 oz. \$15

• House blended & aged whiskey. . . . . . 1 oz. \$7.5

Luxardo cherry

Luxardo cherry, soda water

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

Xicaru Mezcal, Ancho Reyes, lychee purée, fresh lime, honey syrup **GARDEN PARTY**....\$11 Cucumber-lemon infused Tito's Vodka, Dolin Blanc Vermouth, simple

syrup, press, edible flowers

**CLARIFIED PIÑA COLADA** . . . . \$12 Planteray 3 Stars Rum, Velvet Falernum, coconut water, pineapple juice, fresh lime. Clarified with milk

Anchor Junipero Gin, Pama, fresh lime, simple syrup



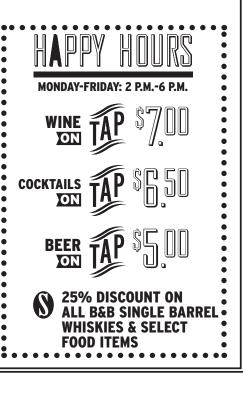
**NEW YORK SOUR** . . . . . . . . \$11.5 Wild Turkey Bourbon 101, fresh lemon, simple syrup, Truth or Consequences Red Blend float

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

**WHISKEY SMASH**. . . . . . . . . \$10.5 Wild Turkey Bourbon 101, fresh lemon, simple syrup, fresh mint



Woodchuck Pearsecco.         \$6.5	
Bud Light	
Coors Banquet \$5	
Stella Artois	
Boulevard Unfiltered Wheat \$6	
KC Bier Dunkel	
Shiner Bock	
Lagunitas IPA	
Left Hand Milk Stout Nitro \$7	



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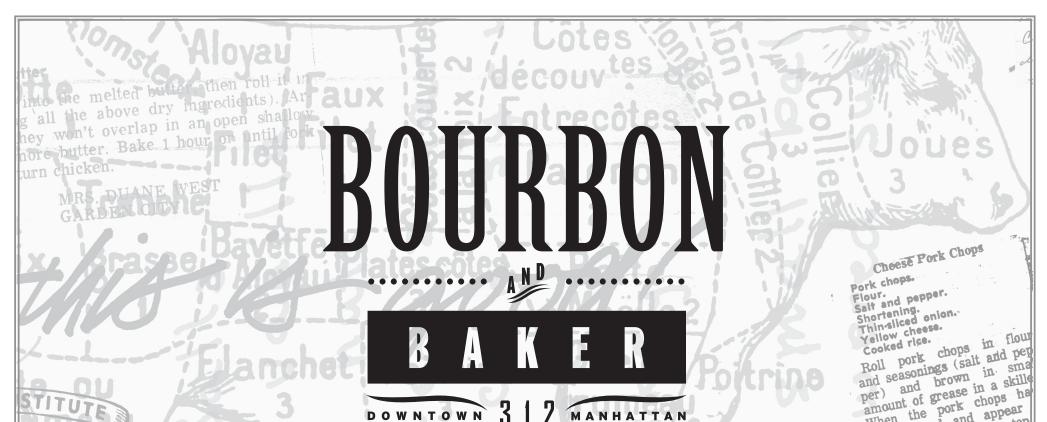
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Cover





• the . when the just enough to cover ISH 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. • vegetable 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. baking foil and 1/2hour and add