

SMALL PLATES

SOUTHERN & MIDWESTERN INFLUENCES

- ST. LOUIS STYLE RIBS

Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, charred peach-leek slaw

\$13
- CHICKEN & WAFFLES

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

\$10.5
- FRIED CHICKEN & A BISCUIT.

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

\$10.5
- CORNBREAD SLIDER

Smoked pulled pork, Cotija & queso fresco cheeses, poblano peppers, piquillo coulis

\$8.5
- FRIED BOLOGNA SLIDER

Grilled German bologna, Dijon Beaver aioli, white cheddar cheese, toasted egg wash bun, house-made pickle

\$8.5

- SHRIMP & GRITS.

Gulf shrimp, andouille sausage, stone ground white grits, cashew Creole cream sauce, collard greens

\$12.5
- SHRIMP ÉTOUFFÉE & CHORIZO HUSHPUPPIES

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

\$12
- JAMBALAYA ARANCINI

Italian style fried rice balls with andouille sausage & Creole spices, dill aioli

\$11
- BLACK EYED PEA HUMMUS

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

\$12

- DEVILED EGGS.

Pecan bacon, cilantro crab, roasted corn-pickle relish, chicharrón, smoked paprika, Sriracha

\$8.5
- PECAN SUCCOTASH & CHORIZO HUSHPUPPIES

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

\$10.5
- BRUSSELS SPROUTS

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

\$9.5
- RED BEANS & RICE

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

\$8.5
- ASPARAGUS FRIES

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

\$7.5

CULINARY EXPERIENCES

- FLAT IRON

Pan seared, truffle hash, goat cheese chimichurri butter, pickled red onion, Piccalilli Farms micro radish greens

\$15.5
- AMERICAN “KOBE” SLIDER

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

\$8.5
- PULLED PORK QUESADILLA

Smoked pulled pork, roasted mushrooms & poblano peppers, Manchego & queso fresco cheeses, tomato salsa, Creole avocado sour cream

\$12
- DUCK TACOS

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

\$14

- HERB CHICKEN KEBAB

Herb marinade, cucumber tabouli, red pepper hummus, chermoula, spiced chickpeas, Piccalilli Farms micro radish greens

\$11
- DUCK FAT FRENCH FRIES

Kennebec potatoes, broiled egg, Mornay sauce

\$8.5
- BOURBON CARAMEL POPCORN

Pecan bourbon caramel, rosemary, fennel seed, chili flake, smoked sea salt

\$7.5
- TOMATO ONION RICOTTA BRUSCHETTA.

Grilled baguettes, tomato onion jam, whipped ricotta, crispy rosemary, balsamic glaze

\$12.5

- SMOKED CHICKEN & POBLANO CHEESE DIP

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

\$7.5
- BBQ ROASTED CARROTS

Roasted carrots, carrot harissa, house chili crisp

\$9
- ESQUITES

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

\$8.5
- COUNTRY SALAD

Little gem lettuce, baby arugula, creamy garlic vinaigrette, herb croutons, parmesan, sunflower herb crunch, jammy crispy egg

\$10

LEAVE ROOM FOR DESSERT!

MADE FRESH DAILY FROM OUR BAKERY



- SLICE OF THE DAY

\$8
- BOURBON FROSTED SKILLET CINNAMON ROLL.

\$10

BIG PLATES

- ST. LOUIS STYLE RIBS

Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, charred peach-leek slaw

\$26
- BIG BOY CHICKEN & WAFFLES

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

\$25
- BIG GIRL CHICKEN & BISCUITS

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

\$21
- AMERICAN “KOBE” SLIDER TOWER

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

\$24
- FRIED BOLOGNA SLIDER STACK

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

\$24
- SHRIMP ÉTOUFFÉE GRANDE

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

\$23
- RED BEANS & RICE DEUX

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

\$16

BOURBON

PRICED PER 2 OZ.

- THE BOYS FROM KENTUCKY

1792 Small Batch

Angel's Envy Bourbon & Baker Single Barrel

Angel's Envy Port Barrel Bourbon

Angel's Envy Rum Cask Rye

Baker's Single Barrel

Basil Hayden

Basil Hayden Toast

Blade & Bow

Blanton's Single Barrel.

Booker's

Buffalo Trace

Bulleit Bourbon & Baker Single Barrel

Bulleit Rye

Calumet Single Rack Black 15 Year

Eagle Rare 10 Year

Early Times Bottled in Bond

Elijah Craig Rye

Elijah Craig Small Batch

Elijah Craig Toasted Barrel

Evan Williams 1783 Small Batch

Four Roses Small Batch

Henry McKenna 10 Year Single Barrel

Jefferson's Cognac Finish Rye B&B Single Barrel

Jefferson's Ocean Bourbon

Jefferson's Ocean Rye

Jefferson's Very Small Batch.

Jim Beam

Jim Beam Devil's Cut

Knob Creek

Knob Creek 12 Year

- Knob Creek Rye

Larceny.

Little Book Chapter 7.

Maker's Mark

Maker's Mark 46.

Michter's Single Barrel Rye

Noah's Mill

Old Forester

Orphan Barrel Fable & Folly

Rabbit Hole Dareringer.

Rittenhouse Rye

Sazerac Rye

Town Branch Rye

Weller Antique 107

Weller Special Reserve

Wilderness Trail Bottled in Bond

Wild Turkey 101.

Wild Turkey Rye 101

Willett Family Estate 4 Year Rye

Willett Pot Still Reserve

Woodford Double Oaked

Woodford Reserve

- FRIENDS AND NEIGHBORS

Boot Hill Bourbon

Boot Hill Bourbon & Baker Single Barrel

Boot Hill Wabash Reserve—Anderson Edition.

Crown Royal

Dry Fly Wheat Whiskey

George Dickel 13 Year Bottled in Bond

George Dickel Bourbon & Baker Single Barrel

- High West Bourbon

High West Campfire

High West Double Rye.

Horse Soldier Barrel Strength

Jack Daniel's

Joseph Magnus Murray Hill Club

Keeper's Heart Irish + Bourbon

Lot 40

Nelson Brothers Bourbon.

Rieger's Bottled in Bond Bourbon

Rieger's Bottled in Bond Rye

Rieger's Kansas City Whiskey

Smooth Ambler Contradiction

St. George Baller Single Malt

Templeton 10 Year Rye.

Tin Cup

Tom's Town Double Oaked

Uncle Nearest 1856

Union Horse Rolling Standard

Widow Jane 10 Year

Wyoming Whiskey Double Cask.

- COUSINS ACROSS THE POND

Ardbeg Wee Beastie

Balvenie Caribbean Cask

Glenlivet 12 Year

Hibiki Harmony

Jameson

Johnnie Walker Red

Tullamore Dew

Toki.

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

THE SAGUARO \$13
Mi Campo Blanco Tequila, pineapple-habanero syrup, lime

LIPSTICK ON A MULE \$12
Planteray 3 Stars 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

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

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

BOURBON & BAKER INFINITY
BARREL BATCH #2. . . 2 oz. \$15
House blended & aged whiskey. 1 oz. \$7.5

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

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



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
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 ALL B&B SINGLE BARREL WHISKIES & 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 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 when the cheese has just enough to cover pork chop. This looks five stars on a bed of