

LARGE FORMAT COCKTAILS



MARGARITAS



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MAKE IT SPICY FOR \$1

THE BAKERSFIELD MARGARITA
el Jimador Blanco, triple sec, agave nectar, fresh lemon/lime \$9 glass/\$34 pitcher

MEZCAL MARGARITA
Del Maguey Vida, Corralejo Blanco, triple sec, agave nectar, fresh lemon/lime \$10 glass/\$38 pitcher

SEASONAL CUCUMBER MARGARITA \$10/\$38
Espolon Silver, elderflower, cucumber, fresh citrus, agave

PREMIUM MARGARITA
Casa Noble Reposado, Grand Marnier, agave nectar, fresh lemon/lime, Valencia orange salt \$13 glass/\$52 pitcher

PINEAPPLE MARGARITA
el Jimador Blanco, Licor 43, pineapple, agave nectar, fresh lime \$10 glass/\$38 pitcher

DRAFT BEER

ROTATING TAPS, SEE SERVER

- | | |
|-----------------------------|----------------------------------|
| Pabst Blue Ribbon - \$3 | Deschutes Fresh Squeezed - \$6 |
| Modelo Especial - \$4 | Seventh Son Humulus Nimbus - \$6 |
| Ballast Point Sculpin - \$6 | Rhinegeist Truth - \$6 |
| Lost Coast Tangerine - \$6 | Madtree (seasonal) - \$5 |

BOTTLES & CANS

DOMESTICS

- | | | |
|-----------------|-------------------|------------------|
| Budweiser - \$3 | Miller Lite - \$3 | Yuengling - \$3 |
| Bud Light - \$3 | Coors Light - \$3 | Beck's N/A - \$3 |
| | Lone Star - \$3 | |

IMPORTS

- | | | |
|----------------------|-----------------------------|-----------------------|
| Modelo Negra - \$4 | Corona Light - \$4 | Dos Equis Lager - \$4 |
| Pacifico Lager - \$4 | Corona Premier (24oz) - \$7 | Tecate - \$4 |
| Corona - \$4 | | Victoria - \$4 |

CRAFTS

- | | |
|---------------------------------|-----------------------------|
| Angry Orchard - \$4 | Brew Dog Elvis Juice - \$5 |
| Rhinegeist Bubbles - \$5 | Land Grant (seasonal) - \$5 |
| North High IPA - \$5 | Rhinegeist (seasonal) - \$5 |
| Bell's Two Hearted (16oz) - \$6 | Truly (Variety) - \$5 |
| Dogfish Head 60 Minute - \$6 | White Claw (Variety) - \$5 |

WINE

- WHITE - Martin Codax, Albarino - \$10/\$38
RED - Las Rocas, Garnacha - \$9/\$34
ROSE - Casillero del Diablo, Rosé - \$9/\$34
SPARKLING - Poema, Cava Brut - \$8/\$32

COCKTAILS

UP IN SMOKE

Del Maguey Vida Mezcal, Olmeca Altos Plata, Velvet Falernum, pineapple, agave nectar, fresno, pepper, Angostura Bitters - \$10

PALOMA

Herradura Reposado, fresh lime juice, agave nectar, grapefruit bitters, Jarritos Grapefruit soda - \$10

BAKERSFIELD SOUR

Old Forester, Grand Marnier, St. Germain, house sour, bourbon cherries - \$9

SANGRIA ROJO

Las Rocas Garnacha, el Jimador Blanco, fresh lime, orange juice, agave nectar, fruit, Sprite - \$9 glass/\$34 pitcher

MEZCAL SERVICE

Served in clay copitas with oranges and worm salt (sal de gusano)

Clase Azul	70	Mezcal Vago Elote	15
Casamigos Mezcal	18	Mezcal Vago Ensemble	18
Del Maguey Vida	10	Peleton da la Muerte	9
Illegal Mexcal Joven	11	Wahaka Joven	10
Illegal Mezcal Reposado	11	Wahaka Reposado	12

non-alcoholic options

- MEXICAN COKE - \$3
JARRITOS MANDARIN - \$3
JARRITOS GRAPEFRUIT - \$3
TOPO CHICO - \$3

TEQUILA & WHISKEY SELECTION

TEQUILA

BLANCO/SILVER

- | | |
|-------------------------------|----|
| 1800 | 7 |
| Avion | 12 |
| Altos | 6 |
| Cabo Wabo | 8 |
| Cantera Negra | 12 |
| Casamigos | 12 |
| Casa Noble | 10 |
| Cazadores | 8 |
| Clase Azul | 19 |
| Don Julio | 13 |
| El Jimador | 5 |
| Espolon | 6 |
| Gran Patron Platinum | 55 |
| Herradura | 10 |
| Milagro | 7 |
| Milagro Select Barrel Reserve | 13 |
| Patron | 12 |
| Roca Patron | 17 |
| Sauza Hornitos | 6 |
| Sauza Tres Generaciones | 10 |

EXTRA ANEJO

- | | |
|-----------------------------------|-----|
| Avion 44 | 41 |
| Cantera Negra | 30 |
| Don Julio 1942 | 35 |
| Don Julio Real | 84 |
| Espolon X | 33 |
| Gran Patron Piedra | 110 |
| Herradura Selección Suprema | 68 |
| Herradura Ultra | 18 |
| Jose Cuervo Reserva de la Familia | 30 |
| Maestro Dobel | 12 |
| Patron | 20 |

REPOSADO

- | | |
|-------|----|
| 1800 | 8 |
| Avion | 13 |
| Altos | 7 |

REPOSADO

- | | |
|----------------|----|
| Cabo Wabo | 10 |
| Camarena | 6 |
| Cantera Negra | 13 |
| Casamigos | 13 |
| Casa Noble | 12 |
| Cazadores | 9 |
| Clase Azul | 33 |
| Don Julio | 14 |
| El Jimador | 6 |
| Espolon | 7 |
| Herradura | 11 |
| Milagro | 8 |
| Patron | 13 |
| Roca Patron | 19 |
| Sauza Hornitos | 7 |

ANEJO

- | | |
|-----------------------------|----|
| 1800 | 9 |
| Avion | 14 |
| Cabo Wabo | 12 |
| Cantera Negra | 14 |
| Casa Noble | 14 |
| Casamigos | 14 |
| Cazadores | 10 |
| Don Julio | 15 |
| Don Julio 70 | 16 |
| Espolon | 8 |
| Herradura | 12 |
| Patron | 14 |
| Roca Patron | 21 |
| Sauza Hornitos | 8 |
| Sauza Hornitos Black Barrel | 9 |
| Sauza Hornitos Cristalino | 10 |

Please ask your server about our private selections

WHISKEY

BOURBON

- | | |
|------------------------------------|----|
| Angels Envy | 12 |
| Baker's | 11 |
| Basil Hayden | 11 |
| Bulleit Frontier | 6 |
| Bulleit Frontier 10 year | 11 |
| Cleveland Underground Black Cherry | 11 |
| Cleveland Underground Hickory | 11 |
| Cleveland Underground Honey Locust | 11 |
| Clyde May's Alabama | 9 |
| Elijah Craig Small Batch | 9 |
| Four Roses Yellow Label | 5 |
| Four Roses Single Barrel | 10 |
| High Bank Whiskey War | 10 |
| High West American Prairie | 12 |
| High West Campfire | 14 |
| Jefferson's | 8 |
| Jefferson's Reserve | 14 |
| Jefferson's Ocean Aged | 20 |
| Knob Creek | 9 |
| Knob Creek Single Barrel | 12 |
| Maker's Mark | 9 |
| Maker's Mark 46 | 10 |
| Maker's Mark Cask Strength | 15 |
| Old Forrester | 5 |
| OYO Michelone Reserve | 11 |
| Ridgemont Reserve 1792 | 8 |
| Russel's Reserve 10 Year | 8 |
| Russel's Reserve Single Barrel | 10 |
| Smooth Ambler 'Old Scout' | 10 |
| Town Branch | 9 |
| Watershed Bourbon | 10 |
| Wathen's | 8 |
| Wild Turkey | 5 |
| Wild Turkey 101 | 8 |
| Wild Turkey Rare Breed | 9 |
| Wild Turkey Long Branch | 11 |
| Woodford Reserve | 10 |
| Woodford Reserve Double Oaked | 14 |

WHISKEY

- | | |
|-----------------------------|----|
| Jack Daniel's | 5 |
| Jack Daniel's Single Barrel | 10 |
| Gentleman Jack | 8 |
| OYO Whiskey | 11 |

RYE

- | | |
|-------------------------|----|
| Basil Hayden's Dark Rye | 12 |
| Bulleit Rye | 7 |
| High West Double Rye | 12 |
| Knob Creek Rye | 10 |
| OYO Pumpnickel Rye | 12 |
| Russel's Reserve Rye | 11 |
| Templeton Rye | 9 |
| Wild Turkey 101 Rye | 8 |

APERITIVOS & QUESO

THE TRIO chips, guacamole, rojo & verde salsas - \$11

CHIPS & GUACAMOLE - \$9

CHIPS & SALSA rojo & verde salsas - \$4

SHORT RIB QUESO braised short rib, pickled white onion, crema, radish, queso fresco, cilantro - \$10

LOADED QUESO chorizo, black beans, pickled pepper - \$9

QUESO sharp cheddar, queso quesadilla, chipotle, poblano, caramelized onion, sherry - \$7

ENSALADAS

LORETTA

arugula mix, spiced pepita, grape tomato, radish, queso fresco, chipotle honey vinaigrette
half \$4 / full \$7
add chicken \$3

JOHNNY

mixed greens, bacon, cotija cheese, hearts of palm, avocado, red onion, toasted almond, cider vinaigrette
half \$5 / full \$9
add chicken \$3

WILLIE

romaine mix, roasted chicken, crispy tortilla, bacon, black beans, tomato, corn, chives, fresno, queso fresco, buttermilk dressing
half \$6 / full \$10

TORTAS & TAQUITOS

MILANESA TORTA

chicken cutlet, black beans, verde salsa, arugula, avocado lemon mayo, telera roll - \$12

CARNITAS TAQUITOS

carnitas, queso quesadilla, enchilada sauce, crema, cotija cheese, chive, rolled in a crispy corn tortilla- \$10

CHICKEN TAQUITOS

chicken, queso quesadilla, enchilada sauce, crema, cotija cheese, chive, rolled in a crispy corn tortilla- \$10

TACOS

CREMA & SALSAS AVAILABLE FOR TACOS UPON REQUEST

POLLO VERDE

tomatillo braised chicken, crema, pickled white onion, queso fresco, cilantro - \$4

CARNITAS

beer braised pork, guacamole, tomatillo crema, pickled red onion, cilantro - \$4

FISH

crispy mahi, tabasco lime sauce, citrus cilantro slaw - \$4

POLLO DIABLO

arbol chili glazed chicken, chipotle lime crema, pickled white onion, queso fresco, radish, cilantro - \$4

HUITLACOCHÉ

corn truffle, roasted poblano, corn, onion, cotija cheese, cilantro - \$4

AL PASTOR

chile marinated pork, pineapple, pickled white onion, cilantro - \$4

BAJA SHRIMP

crispy shrimp, chipotle lime crema, guacamole, red cabbage, pickled fresno, chive - \$4

SHORT RIB

braised short rib, queso fresco, crema, pickled white onion, radish, cilantro - \$4

HONGOS

portobello, poblano, bell pepper, buttermilk kale slaw, cotija cheese - \$3

BISTEC

marinated grilled steak, chipotle slaw, cilantro - \$4

handmade tortillas

OUR CORN TORTILLAS
ARE MADE IN-HOUSE
FRESH DAILY

SHAREABLE SIDES

BLACK BEANS

beer braised, queso fresco - \$4

ESQUITES

smoky roasted corn salad, cotija, cilantro - \$5

ROASTED CAULIFLOWER

roasted cauliflower, portobello, bell pepper, poblano, queso, queso fresco, cilantro - \$6

SELECCIONES
DE LA CASA

\$18 PER PERSON

A MULTI COURSE EXPERIENCE

DESIGNED FOR PARTIES OF 6 OR MORE


BAKERSFIELD