

LARGE FORMAT COCKTAILS

& MARGARITAS &

LARGE FORMAT COCKTAILS

MAKE IT SPICY FOR \$1

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

MEZCAL MARGARITA
Peleton de la Muerte, 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
- Modelo Especial - \$4
- Lagunitas Lil' Sumpin - \$6
- Atwater - \$6
- Modelo Negra - \$5

BOTTLES & CANS

- DOMESTICS**
- Budweiser - \$4
 - Bud Light - \$4
 - Michelob Ultra - \$5
 - Miller Lite - \$4
 - Coors Light - \$4
 - Sam Adams - \$5
 - Strohs (can) - \$3
 - Beck's N/A - \$3

- IMPORTS**
- Pacifico Lager - \$5
 - Corona - \$5
 - Corona Light - \$5
 - Dos Equis Lager (16oz can) - \$5
 - Tecate (12oz can) - \$3
 - Victoria - \$5

- CRAFTS**
- Atwater (rotating) - \$6
 - Bells Two Hearted (16oz can) - \$7
 - Bells Amber (bottle) - \$6
 - Blake's Cider (can) - \$6
 - White Claw - \$5
 - Truly Variety (can) - \$5

WINE

- WHITE - Martin Codax, Albarino - \$11/\$42
- RED - Las Rocas, Garnacha - \$10/\$38
- ROSE - Casillero del Diablo, Rosé - \$10/\$38
- SPARKLING - Poema, Cava Brut - \$9/\$34

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)

Creyente Joven	11
Montelobos Joven	10
Del Maguey Vida	10
Casamigos	17
Peleton	8

non-alcoholic options

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

TEQUILA & WHISKEY SELECTION

TEQUILA

BLANCO/SILVER		REPOSADO	
Avion	12	Camarena	6
Blue Nectar	10	Casamigos	13
Cabresto	8	Cazadores	8
Camarena	6	Clase Azul	26
Casa Noble	10	Corralejo	9
Casamigos	12	Corzo	13
Cazadores	8	Don Julio	15
Clase Azul	20	El Jimador	6
Corralejo	8	Espolon	9
Corzo	12	Herradura	12
Don Julio	12	Milagro	9
El Jimador	5	Olmeca Altos	7
Espolon	8	Patron	13
Herradura	12	Tequila Ocho	15
Milagro	8	Roca Patron	18
Patron	13		
Tequila Ocho	14	ANEJO	
		Avion	16
EXTRA ANEJO		Blue Nectar	12
Avion 44	30	Cabresto	12
Don Julio 70	18	Casa Noble	14
Espolon X	19	Casamigos	14
Gran Patron Piedra	77	Cazadores	10
Gran Patron Plat	39	Corralejo	10
Jose Reserva de la Familia	29	Corzo	14
Herradura Seleccion Suprema	70	Don Julio	16
Patron Extra Anejo	22	El Jimador	8
Tequila Ocho	35	Espolon	10
		Herradura	14
REPOSADO		Milagro	10
Avion	14	Patron	16
Blue Nectar	11	Tequila Ocho	16
Cabresto	9	Roca Patron	20
Casa Noble	12		

WHISKEY

BOURBON		BOURBON	
Amador	12	Two James Smoking Gun	12
Bakers	12	Yellowstone	8
Basil Hayden	12		
Bib & Tucker	12	TENNESEE	
Bookers	16	Gentleman Jack	10
Bulleit	8	Jack Daniels Old No7	8
Bulleit 10	12	Jack Daniels Single Barrel	12
Detroit City Butchers Cut	14		
Elijah Craig Small Batch	7	RYE	
Four Roses	5	Basil Hayden's Dark	10
High West American Prairie	10	Bulleit Rye	10
High West Campfire	16	Detroit City Homegrown	14
Jefferson's Very Small Batch	8	High West Double Rye	12
Jefferson's Reserve	12	High West Rendezvous	14
Jefferson's Ocean Aged	17	Knob Creek Rye	10
Jim Beam	6	Minor Case	10
Knob Creek	8	Two James Catchers Rye	15
Larceny	8	Whistlepig Straight	17
Maker's Mark	8	Whistlepig Cask Finish	22
Maker's 46	10	Woodford	9
Makers Cask Strength	12		
Old Forester 86	6		
Old Forester 100	6		
Old Forester 1870	12		
Old Forester 1897	13		
Old Forester 1920	14		
Parkers Heritage	25		
Redemption	7		
Ridgemont Reserve 1792	6		
Wathen's Single Barrell	10		
Wild Turkey 81	6		
Woodford Reserve	9		
Woodford Double Oaked	13		

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