

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
Vida Del Maguey, 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	Daredevil Liftoff - \$7
Modelo Especial - \$5	Metazoa (rotating) - \$6
Rogue Dead Guy - \$6	Rhinegeist Bubbles - \$6
Ballast Point (rotating) - \$8	Upland Petal to the Kettle - \$7

BOTTLES & CANS

DOMESTICS

Budweiser - \$4	Miller Lite - \$4	Lone Star - \$4
Bud Light - \$4	Coors Light - \$4	Michelob Ultra - \$4

IMPORTS

Modela Negra - \$5	Corona - \$5	Tecate (24oz) - \$7
Pacifico Lager - \$5	Dos Equis Lager - \$5	Victoria - \$5

CRAFTS

Angry Orchard Cider - \$5	Sun King Osiris (16oz can) - \$7
Bell's Two Hearted - \$6	Sun King Sunlight (16oz can) - \$7
Goose Island 312 (12oz can) - \$5	Metazoa Puppy Slumber - \$8
Dogfish Head SeaQuench (16oz can) - \$7	Truly - \$6

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

TEQUILA & WHISKEY SELECTION

TEQUILA

BLANCO/SILVER

1800	8
Avion	10
Camarena	5
Casa Noble	12
Casamigos	10
Cazadores	8
Don Julio	12
Espolon	7
Herradura	10
Maestro Dobel	10
Milagro	8
Milagro SBR	13
Olmecca Altos	8
Patron Roca	16
Patron Silver	12
Tres Agave	10

EXTRA ANEJO

Avion 44	35
Don Julio 70th	16
Don Julio Real	60
Espolon Anejo X	15
Guillermo del Toro x Patron	88
Herradura Seleccion Suprema	76
Jose Cuervo Reserva de la Familia	30
Maestro Dobel Diamante	12
Patron Piedra	88

REPOSADO

1800	9
Avion	11
Casa Noble	13
Casamigos	11

REPOSADO

Cazadores	9
Corzo	14
Don Julio	13
El Jimador	6
Espolon	8
Herradura	11
Herradura Scotch Cask	18
Maestro Dobel	11
Milagro	9
Milagro SBR	15
Olmecca Altos	10
Patron Roca	17
Tres Agave	11

ANEJO

1800	10
Avion	12
Casa Noble	14
Casamigos	12
Cazadores	10
Don Julio	14
Espolon	9
Herradura	12
Maestro Dobel	13
Milagro	10
Milagro SBR	22
Patron Roca	18
Tres Agave	12

WHISKEY

BOURBON

Angel's Envy	11
Backbone Prime	11
Backbone Straight	9
Bakers	11
Basil Hayden's	10
Blanton's	13
Bookers	16
Breckenridge	11
Buffalo Trace	7
Bulliet Frontier	8
Bulliet 10yr	12
Eagle Rare	9
Elijah Craig 12yr	8
Four Roses Small Batch	9
Four Roses Single Barrel	11
Four Roses Yellow Label	5
High West American Prairie	12
High West Campfire	13
Jefferson's	10
Jefferson's Reserve	13
Jim Beam Single Barrel	9
Johnny Drum	8
Knob Creek	9
Knob Creek Single Barrel	13
Maker's Mark	8
Maker's Mark 46	10
Maker's Mark Cask Strength	12
Noah's Mill	10
Old Forester 86	6
Ridgemont Reserve 1792	9
Rowan's Creek	10
Russell's Reserve 10yr	10
Wathen's Single Barrel	9
Wild Turkey 81	7
Wild Turkey 101	8

BOURBON

Wild Turkey Rare Breed	10
Woodford Reserve	8
Woodford Reserve Double Oaked	13

RYE

Bone Snapper	8
Bulliet	10
High West BouRye	15
High West Rendezvous	12
Knob Creek	12
Redemption	8
Russell's Reserve 6yr	10
WhistlePig 10yr	15
WhistlePig 15yr	36
Wild Turkey 101	11
Woodford Reserve	12

TENNESEE

Gentleman Jack	9
Jack Daniels Single Barrel	12
Kinnickinnic	11
Uncle Nearest	15
Uncle Nearest 1884	12

COCKTAILS

UP IN SMOKE

Del Maguey Vida Mezcal, Olmecca
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)

Del Maguey Chichicapa	18	Illegal Mezcal Joven	13
Del Maguey Vida	10	Illegal Mezcal Repo	15
Los Nahuales Blanco	16	Vago Elote	13
Los Nahuales Reposado	18	Vago Espadin	11
Los Nahuales Anejo	20	Vago Ensemble en Parro	16
Montelobos Joven	11	Casamigos Joven	13
Sombra Joven	11		

non-alcoholic options

MEXICAN COKE - \$3

JARRITOS MANDARIN - \$3

JARRITOS GRAPEFRUIT - \$3

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