

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 \$12

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

FRIED CHICKEN & A BISCUIT \$12

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

PULLED PORK ASADA \$14

Smoke roasted pork, rajas, salsa verde, Cotija cheese, citrus BBQ, flour tortillas

FRIED BOLOGNA SLIDER \$8.5

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

SHRIMP & GRITS \$12.5

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

SHRIMP ÉTOUFFÉE & CHORIZO HUSHPUPIES \$12

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

HOT COLLARD GREENS CRAB DIP . . \$12.5

Sautéed collard greens with lump crab, cream cheese & artichoke, Old Bay panko crust, fried flour tortilla chips

COUNTRY SALAD \$10

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

DEVILED EGGS \$8.5

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

BRUSSELS SPROUTS \$9.5

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

RED BEANS & RICE \$9

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

ASPARAGUS FRIES \$9

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

CULINARY EXPERIENCES

AMERICAN "KOBE" SLIDER \$9

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

PULLED PORK QUESADILLA \$13

Smoke roasted pulled pork, roasted peppers & onions, Colby Jack & queso fresco cheeses, tomato salsa, Creole avocado sour cream

LAMB BARBACOA TACOS \$13.5

Chile braised lamb shoulder, flour tortilla, Cotija cheese, roasted tomato salsa, pickled red onion, cilantro & lime

HERB CHICKEN KEBAB \$11.5

Herb marinade, pomegranate & winter squash tabouli, red pepper hummus, chermoula, honey rosemary almonds, Piccalilli Farm micro radish greens

DUCK FAT FRENCH FRIES \$8.5

Kennebec potatoes, broiled egg, Mornay sauce

SUNFLOWER HUMMUS \$12.5

Sunflower seed & chickpea hummus, peperonata, sunflower crunch, thyme, grilled naan bread

SMOKED CHICKEN & POBLANO CHEESE DIP \$8

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

CARBONARA POPCORN \$7.5

Bacon fat, Parmesan and Pecorino cheeses, black pepper, parsley

FRIED MOZZARELLA \$12

Breaded fresh mozzarella balls fried crispy, spicy tomato cream sauce, dill aioli, Parmesan & Pecorino cheeses, basil

SQUASH & RICOTTA BRUSCHETTA . . \$12

Roasted winter squash whipped with ricotta, spiced maple pepitas, smoked sea salt, balsamic, sage, Tajin, house baguette

BBQ ROASTED CARROTS \$9

Roasted carrots, carrot harissa, house chili crisp

ESQUITES \$8.5

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

LEAVE ROOM FOR DESSERT!

MADE FRESH DAILY FROM OUR BAKERY

ASK ABOUT OUR
**SLICE
OF THE DAY**

SLICE OF THE DAY \$8

BOURBON FROSTED SKILLET CINNAMON ROLL . . . \$10

Cast Iron baked cinnamon rolls, bourbon buttercream sauce

BOURBON CARAMEL CHOCOLATE CUSTARD \$8.5

Dark chocolate custard, Bourbon dulce de leche caramel, candied pecans, smoked sea salt

BIG PLATES

ST. LOUIS STYLE RIBS \$26

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

BIG BOY CHICKEN & WAFFLES \$26

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

BIG GIRL CHICKEN & BISCUITS \$22

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

AMERICAN "KOBE" SLIDER TOWER . . \$25

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

FRIED BOLOGNA SLIDER STACK \$24

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

SHRIMP ÉTOUFFÉE GRANDE \$23

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

RED BEANS & RICE DEUX \$17

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

B O U R B O N S

PRICED PER 2 OZ.

B&B BARREL COLLECTION

- Angel's Envy Bourbon & Baker Single Barrel \$29
- Bulleit Bourbon & Baker Single Barrel \$20

THE BOYS FROM KENTUCKY

- 1792 Full Proof Fridge Barrel Pick \$21
- 1792 Small Batch \$11
- Angel's Envy Port Barrel Bourbon \$28
- Angel's Envy Rum Cask Rye \$30
- Baker's Single Barrel \$24
- Basil Hayden \$19.5
- Basil Hayden 10 Year \$29
- Basil Hayden Toast \$21
- Blade & Bow \$18
- Blanton's Single Barrel \$28
- Booker's \$44
- Buffalo Trace \$12
- Bulleit Rye \$12.5
- Calumet Single Rack Black 15 Year \$42
- Eagle Rare 10 Year \$18
- Early Times Bottled in Bond \$8
- Elijah Craig Rye \$13
- Elijah Craig Small Batch \$14.5
- Elijah Craig Toasted Barrel \$24
- Evan Williams 1783 Small Batch \$10
- Four Roses Small Batch \$15
- Green River Wheated \$13
- Henry McKenna 10 Year Single Barrel \$22
- Jefferson's Ocean Bourbon \$28
- Jim Beam \$6.5

- Jim Beam Devil's Cut \$10
- Knob Creek \$16
- Knob Creek 18 Year \$60
- Knob Creek Rye \$14
- Larceny \$12
- Maker's Mark \$12.5
- Maker's Mark 46 \$23
- Michter's Bourbon \$19
- Michter's Single Barrel Rye \$19
- Noah's Mill \$21
- Old Forester \$8.5
- Old Forester 1920 \$22
- Old Overholt Bonded Rye \$9
- Penelope Rosé Cask Finish \$20
- Sazerac Rye \$14
- Town Branch Rye \$16
- Weller Antique 107 \$24
- Weller Special Reserve \$9.5
- Wilderness Trail Bottled in Bond \$16
- Wild Turkey 101 \$9.5
- Wild Turkey Rye 101 \$10
- Willett Family Estate 4 Year Rye \$21
- Willett Pot Still Reserve \$17
- Woodford Double Oaked \$21
- Woodford Reserve \$15

- Crown Royal \$11
- George Dickel 13 Year Bottled in Bond \$17
- High West Bourbon \$15
- High West Campfire \$23
- High West Double Rye \$16
- Holladay Soft Red Wheat Bottle in Bond \$22
- Jack Daniel's \$11
- Keeper's Heart Irish + Bourbon \$16
- Lot 40 \$8
- Rieger's Straight Bourbon \$11
- Rieger's Kansas City Whiskey \$15
- Switchgrass Bourbon Whiskey \$11
- Switchgrass Rye \$11
- Templeton 10 Year Rye \$29
- Tom's Town Double Oaked \$13
- Tom's Town Pendergast's Royal Gold \$19
- Uncle Nearest 1856 \$18
- Union Horse Rolling Standard \$10
- Widow Jane 10 Year \$26
- Wyoming Whiskey Double Cask \$20

COUSINS ACROSS THE POND

- Ardbeig Wee Beastie \$19
- Balvenie Caribbean Cask \$32
- Glenlivet 12 Year \$17
- Hibiki Harmony \$29
- Jameson \$12
- Johnnie Walker Red \$9
- Tullamore Dew \$11
- Toki \$13

CERTIFIED BOURBON STEWARDS

- ELANNA AARON • JENNI BAXTER • EMMA FREY • CATHERINE GOLDSMITH • CASSIE HALEY • TRIP HUGHES • CYRUS LORENZO
- DAYTON MOESCHLER • GABBY MOSIER • JAYDEN RUTLER

Vegetarian dishes Select Items Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ON TAP
WINES
6 OZ. POUR

Raywood Rose.....	CA	\$10
Pine Ridge White Blend.....	CA	\$10
Line 39 Pinot Noir.....	CA	\$10
Charles & Charles Red Blend.....	WA	\$10

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 \$50!

WHISKEYRITA (32 OZ. CAN) . . .	\$30
WHISKEY PUNCH (32 OZ. CAN) . .	\$30

COCKTAILS

SIGNATURE

HAYMAKER \$9	GOLDEN WINTER MARTINI. . . . \$12
Rye, espresso liqueur, coffee concentrate, honey	Orange & thyme infused gin, blanc vermouth, simple syrup, fresh orange juice, tonic
LIPSTICK ON A MULE \$11	OLD MONEY \$11.5
Rum, blueberry-allspice syrup, ginger beer, fresh lime	Mezcal, tequila, spiced pear liqueur, fresh lemon, simple syrup
312 SANGRIA \$11	SPICED GIN SOUR \$9
Red & white wine, Whiskeyrita, fresh orange, simple syrup	Gin, fresh lemon, chai syrup, soda
LAVENDER & LEMON \$10	PICKLE BACK \$5.5
Vodka, elderflower, lavender syrup, fresh lemon, celery bitters	Shot of bourbon, spiced pickle brine chaser
CHAI AFTER DARK \$10	
Dark Rum, amaretto, chai syrup, fresh lime, chocolate bitters	

BOURBON ROAD

MANHATTAN \$12	NEW YORK SOUR \$12
Rye, rouge vermouth, orange bitters, Luxardo cherry	Bourbon, fresh lemon, simple syrup, red wine float
OLD FASHIONED \$11	SIDEWAYS SIDECAR \$11
Bourbon, simple syrup, Angostura bitters, orange, Luxardo cherry, soda water	Bourbon, orange liqueur, fresh lemon, simple syrup, orange sugar
SEASONAL OLD FASHIONED	WHISKEY SMASH \$10.5
Ask your server about this month's offering	Bourbon, fresh lemon, simple syrup, fresh mint

ZERO PROOF

LAVENDER LEMONADE\$7	ALLSPICE ALL NIGHT\$7	CHAI BLOSSOM\$7
Fresh lemon, lavender syrup, lemon-lime soda, lemonade	Blueberry-allspice syrup, ginger beer	Fresh lime, chai syrup, soda

DISCOVER OUR ONE EGG GROUP FAMILY OF RESTAURANTS AND CATERING

Bootsies • bootsiesmanhattan.com
Tallgrass Tap House • tallgrassstaphouse.com
One Egg Catering Kitchen • one-egg.com



High Noon, Pineapple	\$8
Michelob Ultra	\$5
Bud Light	\$5
Coors Banquet	\$5.5
Stella Artois.	\$6
Boulevard Unfiltered Wheat	\$6
KC Bier Dunkel	\$6.5
Shiner Bock.	\$5.5
Lagunitas IPA	\$6.5
Left Hand Milk Stout Nitro	\$6.5
Athletic Upside Dawn N/A	\$5

HAPPY HOURS

MONDAY-FRIDAY: 2 P.M.-6 P.M.

WINE ON TAP \$8.00

COCKTAILS ON TAP \$6.50

BEER ON TAP \$1 OFF

25% DISCOUNT ON ALL SINGLE BARREL BOURBONS & SELECT FOOD ITEMS

BOURBON

AND

BAKER

DOWNTOWN 312 MANHATTAN POYNTZ

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 pan when the cheese has just enough to cover the pork chop. This looks like a bed of...

