



BAKERSFIELD

APERITIVOS

ELOTE SALAD	4	CHIPS AND SALSA	3
TOMATO FRESNO	4	CHIPS AND QUESO	5
BLACK BEANS	3	(add black beans, chorizo or house pickled jalapeños (HOT) 1)	
CHIPS AND GUACAMOLE	6		

ENSALADAS

JOHNNY

mixed greens, bacon, cotija cheese,
hearts of palm, avocado, red onion,
toasted almond, cider vinaigrette. 8

JUNE

arugula, oranges, jalapeño, pepitas,
cumin lime dressing. 6

WILLIE

romaine mix, roasted chicken, bacon, black beans, tomatoes,
corn, fresnos, queso fresco, buttermilk dressing. 9

TORTAS

(served on a telera roll)

TOSTADAS

(built on a crispy tortilla)

MILANESA

chicken cutlet, black beans, salsa verde,
arugula, avocado lemon mayo. 8

CHICKEN CHORIZO

Black beans, chicken, chorizo, salsa verde,
queso fresco, cilantro, shredded romaine. 7

SHORT RIB

braised short rib, caramelized onions,
chihuahua cheese, arugula, black beans,
roasted tomatillo salsa. 9

PAPAS

Black beans, potatoes, poblano, queso
fresco, guacamole, scallions, radish,
shredded romaine. 6

TACOS

(tortillas handmade in house)

MOLE

oaxacan style braised chicken, pickled
red onion, queso fresco, cilantro. 4

COCHINITA PIBIL

achiote braised pork, pickled red onion,
habaño salsa, cilantro. 3

POLLO ROJO

tomatillo braised chicken, smokey
guajillo chili salsa, queso fresco, white
onion, chipotle lime crema, cilantro. 4

SHORT RIB

braised short rib, queso fresco, crema,
white onion, radish, cilantro. 4

FISH

crispy mahi, tabasco lime sauce, citrus
slaw, cilantro. 4

RAJAS

poblano, fresno, bell pepper, ejotes,
chihauhua, queso fresco, cilantro. 3

PASTOR

chili marinated pork, pineapple, white
onion, cilantro. 3

HUITLACOCHÉ

corn truffles, roasted poblano, corn,
onion, cotija cheese, cilantro. 4

crema 1 guac 4 house pickled jalapeños (HOT) 1



BAKERSFIELD

DRAFT BEER

PBR 2

Modelo Especial 4

Breckenridge Agave Wheat 5

Rotating taps, see server

BOTTLE BEER

DOMESTICS

Bud 3

Bud Light 3

Miller Lite 3

Miller High Life (24oz) 4

Lone Star 3

Yuengling 3

IMPORTS

Becks N/A 3

Amstel Light 3

Corona 4

Pacifico 4

Tecate (24oz) 6

Dos Equis Lager 3

Negra Modelo 4

CRAFTS

Brew Free or Die 5

Bitter American 5

Angry Orchard 4

Dale's Pale Ale 5

Jackie O's Firefly 5

North Coast Scrimshaw 5

Hop Notch IPA 5

Bombshell Blonde 5

Two Brothers Outlaw 5

Little Crazy 5

Left Hand Nitro Milk Stout 5

WINE

Chandon Brut Split 12

Graffigna Pinot Grigio 7/21

Kim Crawford Sauvignon Blanc 9/27

Franciscan Chardonnay 10/30

Cakebread Chardonnay 50

Graffigna Malbec 7/21

Domaine Chanson Pinot Noir 10/30

Simi Cabernet Sauvignon 10/30

CRAFT COCKTAILS

Barrel Aged Manhattan

Buffalo Trace, Sweet Vermouth,
Angostura Bitters Aged 2 months
in American Oak. 12

Red Headed Stranger

Buffalo Trace Bourbon, Domaine de
Canton, Lemon Juice, Cayenne pepper,
Angostura Bitters, Candied Ginger. 9

MEXICAN SODA

Mexican Coke, Jarritos Mandarin, Jarritos Grapefruit 3

MARGARITAS

The Bakersfield Margarita

el Jimador Blanco, Triple Sec,
agave nectar, fresh lemon/lime. 7

Premium Margarita

El Arco Blanco, Cointreau, agave nectar,
fresh lime, Grand Marnier float. 13

LARGE FORMAT COCKTAILS

Rosé Sangria

Bodega Beronia Rosé, Quady Moscato,
Schnapps, fruit.
(64oz pitcher) 6 glass/24 pitcher

The Bakersfield Margarita

el Jimador Blanco, Triple Sec,
agave nectar, fresh lemon/lime.
(64oz pitcher) 7 glass/28 pitcher