



# 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<br>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,  
habaero 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