

BAKER'S

Dinner

Macrina Baguette 8
sherry burnt shallot butter

Marcona Almonds 6
malt vinegar, thai chili, szechuan
peppercorn

Muffaletta Mixed Olives 6
pepperoncini, charred escabeche pickles,
oregano

Spring Onion & Artichoke Dip 13
pea shoots, taleggio, ras el hanout,
toasted macrina onion bread

Cheese(s) 6 for one, 17 for all three
daily chef's selection; ask your server for
details
served with seasonal fruit & crostini

Meat(s) 7 for one, 33 for all five
speck, coro mole salami, bresaola, coppa,
and/or nduja
served with cornichons, dijon mustard & crostini

Marinated Sardine 12
nduja, micro-greens, on warmed macrina
baguette

Roasted Rainbow Cauliflower 15
guajillo romesco, pickled spring onion, cilantro salsa
verde, currant

Crispy Brussels 14
nuoc cham, toasted peanut, coconut chile soil, purple
basil

Arugula w/English Pea & Farro 13
pickled rhubarb, thai basil, meyer lemon viniagerette,
ricotta salata

Rockfish Crudo 22
spanish octopus, urfa biber aguachile, watermelon
radish, avocado, carrot, arepa crunch

Half Dozen Oysters on the Half Shell* 20
black vinegar mignonette, pink peppercorn, chives

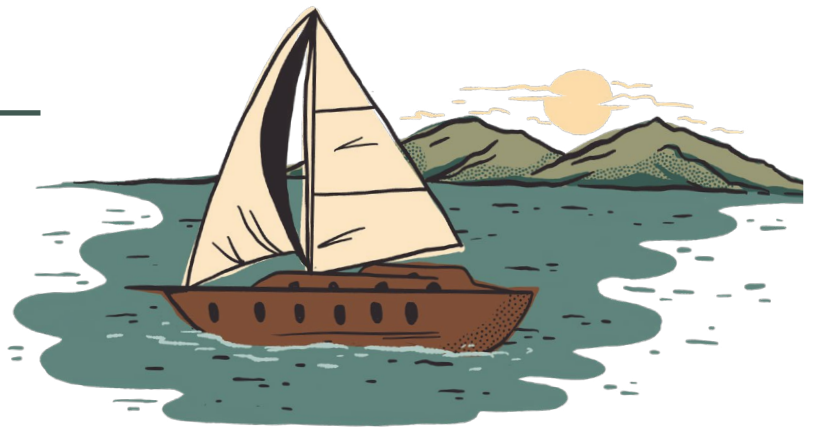
Birria Sando 20
garlic aioli, cabbage slaw, carrot consommé

Wagyu Teres Major Steak 31
miso buttermilk, fingerling potato, smoked bacon,
asparagus, pea vine, chive oil

Sweets

Buttermilk Tres Leches 10
honeyglow pineapple, sweet vermouth
walnut brittle

Greek Yogurt Panna Cotta 9
orange blossom, golden beet, toasted
coconut, mint



* Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please inform staff of any allergies.

Executive Chef - Anthony Gonzalez

BAKER'S

Cocktails

HOW 'BOUT THOSE DOLPHINS 16
nori-infused citadelle gin, sheringham seaside gin, oyster shell dry vermouth, umami bitters

IN BETWEEN HUSBANDS 15
hanson mandarin vodka, jelenik plum liqueur, lemon, fever tree mediterranean tonic

THE GREAT STARINA 15
cardamom/cinnamon/fennel-infused citadelle gin, greenbar poppy amaro, orgeat, lemon, rosewater

MY BEST WIGS 16
paranubes rum, brucato chapparal, falernum, chateau, ango/lime bitters

PASTEL TRANQUILITY 16
del maguey vida mezcal, new deal mud puddle vodka, heirloom pineapple amaro, grapefruit, lime, soda

ALWAYS A FIRST TIME 16
batavia arrack, bruichladdich port charlotte scotch, kronan swedish punsch, fernet branca, lemon, bergamot bitters

ARMAND'S NEW SUIT 15
limavady irish single malt, le verger, cyclista amaro, honey, ango/cocoa bitters

PALIMONY AGREEMENT 16
singani 63, sotol por siempre, tximista blanc vermouth, greenbar hibiscus liqueur, lemon, hopped grapefruit bitters

NIGHTCLUB ON THE CORNER 16
worthy park 109 rum, royal jamaican blackstrap rum, linie aquavit, braulio, lemon, pineapple, falernum, spruce

TWYLA, TWYLA, TWYLA! 15
orange/cinnamon-infused vodka, amargo de chile, cocoa, cherry heering, coldbrew, orange bitters

AGADOR SPARTACUS HOT TODDY 14
misplaced memories, honey, lemon, herbal tea

STRAIGHT LOOKING 15
peppercorn-infused old forester rye, ramazotti, roi rené rouge cherry liqueur, sage

MEXICAN FIRING SQUAD (C. 1937) 14
pueblo viejo tequila, grenadine, lime, angostura bitters

PAINKILLER (C. 1971) 16
baker's rum blend, stiggins' pineapple rum, pineapple, orange, coconut

TWELVE MILE LIMIT (C. 1934) 15
uruapan rum, pierre ferrand 1840 cognac, old forester rye, grenadine, lemon

Beer - all 16oz cans or pours

DRAFT

STOUP PILSNER 7
seattle • 5.2%

CLOUDBURST ROTATING IPA 8
seattle • varying abv

HOLY MOUNTAIN ROTATOR 8
seattle • varying abv

E9 'ROUND TRIPPIN' DRY HOPPED LAGER 7
seattle • 5.5%

CANS

RAINIER TALLBOY 4
seattle-ish • <5%

YONDER COULEE CIDER 6
wenatchee • 6.9%

ATHLETIC BREWING (IPA) 6
san diego • non-alcoholic

Aperitifs - low/no booze libations

PROP FOR MARTYRS 12 (no abv)
wilderton lustre, roots divino blanc, the pathfinder, ginger beer

WAY TO SALVATION 12 (no abv)
wilderton earthen, the pathfinder, szechuan pepper-infused roots divino blanc, rosemary

GIVING MOTHER 11
lustau fino, lustau manzanilla, crème de cassis, lime, squirt

SPREZZA 8 (250mL)
canned spritz, bianco, rosso, or rosé



BAKER'S

Bubbly

BLANQUETTE DE LIMOUX • DOMAINE DELMAS 14/52
languedoc-roussillon, france • NV

PINOT GRIGIO • LUNARIA 'ANCESTRALE' PET-NAT 15/55
abruzzo, italy • 2020

PINOT NOIR • GUY DE FOREZ 'LES RICEYS' BRUT 90
champagne, france • NV

Rosé

GRENACHE & FRIENDS • CHÂTEAU LES MESCLANCES
'CHARMES' ROSÉ 15/55
côtes de provence, france • 2021

Orange

RUKATAC • BURA 15/55
dalmatia, croatia • 2022

ZIBIBBO/GRECO & FRIENDS • UNICO ZELO 'ESOTERICO' 64
clare valley, australia • 2021

FERNÃO PIRES • MONTALTO 'ANFORA DE BACO' 60
lisboa, portugal • 2019

White

SAUVIGNON BLANC • MONTE XANIC 'VIÑA KRISTEL' 15/56
valle de guadalupe, mexico • 2022

CHENIN BLANC • GEN 'JI JI JI' 14/52
mendoza, argentina • 2022

CODA DI VOLPE • MASSERIA FRATTASI 67
campania, italy • 2022

MARSANNE/ROUSSANE • YVES CUILLERON 'LYSERAS' 79
rhône valley, france • 2021

Red

GRENACHE & FRIENDS • TAPARAS CÔTES DU RHÔNE 14/52
rhône valley, france • 2021

SANGIOVESE/MONTEPULCIANO • BOCCADIGABBIA 16/58
marche, italy • 2017

SYRAH • LE MAZEL 'LARMANDE' 64
ardeche, france • 2022

NEBBIOLO • E. GERMANO LANGHE 70
piemont, italy • 2020

PINOT NOIR • DAVID HILL 'WHOLE CLUSTER' 77
tualatin hills, oregon • 2021

CARIGNAN & FRIENDS • RUTH LEWANDOWSKI 'BOAZ' 88
mendocino, california • 2020

ALL OF OUR WINES ARE AVAILABLE TO GO
40% OFF THE LIST PRICE
WANT TO TAKE HOME A BOTTLE? JUST ASK!

