



BAKERSFIELD

APERITIVOS

CHIPS AND GUACAMOLE 8

CHIPS AND SALSA 3

BLACK BEANS 3
with queso fresco

CHIPS AND QUESO 6
add black beans, chorizo,
or house pickled jalapeños (HOT) 1

ENSALADAS

JOHNNY

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

LORETTA

arugula mix, spiced pepitas,
grape tomatoes, radishes, queso fresco,
chipotle honey vinaigrette. 7

WILLIE

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

TOSTADAS

(built on a crispy tortilla)

SHORT RIB*

braised short rib, fried egg, black beans,
Bakersfield hot sauce, queso fresco, shredded
romaine, chives, cilantro buttermilk dressing. 10

POLLO ASADO

marinated grilled chicken, black beans, jicama,
shredded romaine, tomatillo crema,
slaw, cilantro buttermilk dressing. 8

HONGOS

portabello, poblano, bell pepper, black beans,
buttermilk kale slaw, cotija cheese, shredded
romaine, cilantro buttermilk dressing. 7

TORTAS

(served on a telera roll)

MILANESA

chicken cutlet, black beans,
salsa verde, arugula,
avocado lemon mayo. 9

COCHINITA PIBIL

achiote braised pork, black beans,
guacamole, pickled red onion,
cilantro, queso fresco. 10

TACOS

(tortillas handmade in house)

POLLO ASADO

marinated grilled chicken, black beans,
jicama, pickled white onion,
tomatillo crema, cilantro. 4

CARNITAS

beer braised pork, guacamole, tomatillo
crema, pickled red onion, cilantro. 4

FISH

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

COCHINITA PIBIL

achiote braised pork, black beans,
pickled red onion, cilantro, queso fresco. 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

portabello, poblano, bell pepper,
buttermilk kale slaw, cotija cheese. 3

HUITLACOCHÉ

corn truffles, roasted poblano, corn, onion, cotija cheese, cilantro. 4
crema 1 / guac 5 / house pickled jalapeños (HOT) 1 / habanero hot sauce (HOT) 1

SELECCIONES DE LA CASA

\$15 per person, recommended for parties of 6 or more.
Ask your server for more details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BAKERSFIELD

DRAFT BEER

Pabst Blue Ribbon 3
 Modelo Especial 4
 Breckenridge Agave Wheat 5
 Ballast Point Sculpin 6

Rhinegeist (Rotating) 6
 MadTree (Rotating) 6
 New Belgium Citradelic IPA 6

Rotating taps, see server

BOTTLES & CANS

DOMESTICS

Budweiser 3
 Bud Light 3
 Miller Lite 3
 Coors Light 3
 Miller High Life (24oz) 5
 Lone Star 3
 Yuengling 3
 Becks N/A 3

IMPORTS

Modelo Negra 3
 Pacifico Lager 5
 Corona 4
 Tecate (24oz) 6
 Victoria 5

CRAFTS

Taft's Nellies Caribbean Style Ale 6
 Jackie O's Razz Wheat 6
 Avery Brewing Company El Gose 6
 Braxton Storm 6
 Founders All Day IPA 6
 Goslings Ginger Beer N/A 4
 Kentucky Bourbon Barrel 7
 Lagunitas Little Sumpin' Sumpin' Ale 6

Mad Tree Happy Amber 6
 Mad Tree Psychopathy 6
 Milk Stout Nitro 6
 New Belgium Fat Tire 6
 Rhinegeist Cougar 6
 Rhinegeist Truth 6
 March First Dry Limed Cider 6
 Oscar Blue Berrito 5

WINE

Chandon Brut Split 12
 Poema Cava 8/24
 Graffigna Pinot Grigio 7/21
 Kim Crawford Sauvignon Blanc 9/27
 Louis Jadot Pouilly-Fuisse 13/39

Franciscan Chardonnay 10/30
 Montinore Estate Pinot Noir 10/30
 Don Miguel Gascon Malbec 8/24
 Simi Cabernet Sauvignon 10/30

CRAFT COCKTAILS

SAN LUIS 10

Redemption Rye, Montelobos Mezcal Joven,
 Benedictine, Peychauds Bitters

BAKERSFIELD SOUR 9

Old Forester, Grand Marnier, St. Germain, agave
 nectar, house sour, bourbon cherries

CHESTER AVENUE 9

Bulleit, Cointreau, ginger ale, orange, absinthe,
 Angostura Bitters

PALOMA 10

Herradura Reposado, fresh lime juice,
 agave nectar, grapefruit bitters,
 Jarritos Grapefruit soda

MEXICAN SODA

Mexican Coke 3 / Jarritos Mandarin 3 / Jarritos Grapefruit 3

MARGARITAS & LARGE FORMAT COCKTAILS

THE BAKERSFIELD MARGARITA

el Jimador Blanco, triple sec,
 agave nectar, fresh lemon/lime.
 (64oz pitcher) 9 glass/34 pitcher

PREMIUM MARGARITA

Casa Noble Reposado, Grand Marnier,
 agave nectar, fresh lemon/lime,
 Valencia orange salt.
 (64oz pitcher) 13 glass/52 pitcher

SANGRIA ROJO

Don Miguel Gascon Malbec,
 el Jimador Blanco, fresh lime, orange juice,
 agave nectar, fruit, sprite.
 (64oz pitcher) 9 glass/34 pitcher

PINEAPPLE MARGARITA

el Jimador Blanco, Licor 43, pineapple,
 agave nectar, fresh lime
 (64oz pitcher) 10 glass/38 pitcher

Make any margarita spicy \$1