



Menu subject to change; current as of 8/3/19
Certain items only offered on weekends; inquiries email steve@sbakerkitchen.com

SNACKS

- Chips and Green Chili Queso** (v) (gf) \$7.00
Blend of cheddar & jack cheeses with smoke-roasted poblanos.
- Fresh Baked Pretzel** (v) \$5.00
Handmade soft pretzel served with caraway beer mustard and queso for dipping.

PLATES

- BBQ Plate** \$10.00
Your choice of 24-hour smoked pork or chopped beef, served with Rare Merit sourdough, house dill pickles, pickled red onions, honey-bourbon jalapeños and two BBQ sauces. Comes with choice of side.
Make it a two-meat plate for \$3.00 more
- Grilled Chicken Salad Sandwich** \$9.00
Oak-grilled chicken breast tossed with smoked onion, house mayo, Treeform mustard, radish and garden herbs served on toasted Rare Merit sourdough. Comes with choice of side.
- Veggie-Q Sandwich** (v+) \$9.00
Smoked cauliflower in house chorizo spices on a toasted bun with spicy Treeform mustard, dill pickles and a tangy BBQ sauce. Comes with choice of side.
- Smoked Pimento Cheese Melt** (v) \$8.00
Roasted garden peppers in a sharp cheddar blend with spread on toasted Rare Merit sourdough with honey-bourbon jalapeños. Comes with choice of side.

SIDES

- Mac & Cheese** (v) \$4.00
Cheddar-gruyere blend in Rare Merit sauce.
- Spicy Potato Salad** (v) \$3.00
Yukon gold potatoes tossed in house mayo, Treeform mustard, dill pickles, honey-bourbon jalapeños and garden herbs.

DESSERTS

- Cookie** \$1.00
Chocolate-chunk tahini cookies with sea salt.
Three for \$2.50

(v) vegetarian

(v+) vegan

(gf) gluten-free