



BAKER STREET PUB

1152 1st Avenue, New York, NY 10065

APPETIZERS & BAR BITES

Buffalo Wings (8) \$12

Choose from Buffalo, Sweet Spicy Thai Chile, Sriracha or Chipotle BBQ served with blue cheese and celery

Buffalo Chicken Sliders \$12

On Hawaiian sweet bread with blue cheese and celery

Cheese Sliders \$13

Three beef sliders topped with American cheese

Pulled Pork Sliders \$11

Slow smoked BBQ pork on Hawaiian sweet bread

Chipotle Chicken Quesadilla \$15

Peppers, onions, black beans, 3 cheese blend and smokey Chipotle chicken

3 Cheese Quesadilla \$10

Add Chicken \$4 Add Steak \$6 Add Veggies \$4

Mac n' Cheese Bites \$10

Macaroni smothered in our 3 cheese creamy sauce and deep fried into small bites of heaven

Baker's Supreme Nachos \$15

Crispy tortilla chips topped with our homemade spicy chili smothered with melted cheddar jack and topped with sour cream, guacamole & pico de gallo

Bacon Avocado Salad \$12

Fresh avocado, crispy bacon, grape tomatoes, cucumber, fresh pepper and rice wine vinegar

Seared Ahi Tuna \$17

Ginger sesame soy dressing, fresh cucumber noodle salad and fresh avocado

Cajun Calamari \$13

Served with a spicy marinara sauce

Gourmet Grilled Cheese & Tomato Soup \$13

Melted Gruyere Swiss and Goat Cheese on Pullmans White Loaf

Ranch Potato Skins \$11

Filled with our creamy ranch & bacon and smothered in melted cheddar cheese served with a side of sour cream

Beer Battered Mozzarella Sticks \$10

Served with San Marzano marinara sauce

Chicken Tenders \$11

Served with Chipotle BBQ or Honey Mustard

Bakers Sampler Plate \$18

Wings, Chicken Tenders, Onion Rings & Cajun Calamari

Spicy Texas Chili \$8

With diced red onions, cheddar and sour cream

SOUPS & SALADS

Soup of the Day \$8

French Onion Soup \$9

Pear & Pecan Goat Cheese Salad \$17

Poached pears, warm pecan crusted goat cheese, organic mixed greens and grape tomatoes

Blackened Chicken Caesar Salad \$14

Freshly chopped romaine lettuce tossed with our house croutons and caesar dressing

Baker Salad \$11

Organic mixed greens with sliced cucumber, grape tomatoes & shredded carrots

Beet, Goat Cheese & Baby Kale \$17

Fresh roasted beets, goat cheese crumbles, candied walnuts, sliced green apple, balsamic vinegar and E.V.O.O.

BLT Ranch \$14

Romaine, crispy bacon, grape tomato, house croutons and creamy buttermilk ranch

Add to any Salad: Chicken \$5 Portobello Mushroom \$4.50 Steak \$8 Shrimp \$10 Salmon \$10

House Vinaigrette, Honey Mustard, Creamy Buttermilk Ranch, Blue Cheese, Caesar, Fat Free Honey Mustard



BURGERS & SANDWICHES

All burgers are served with lettuce, tomato, onion and pickle and a choice of french fries or salad

Sub cottage fries \$2 Sub sweet potato fries \$3

Add cheese \$1 Add Bacon \$2 Add chili \$3 Add Fried Egg \$2

Classic Hamburger \$15 *

House special blend beef burger served on a toasted sesame brioche bun

The Sherlock \$18 *

Caramelized onions, blue cheese crumble and bacon served on a toasted sesame brioche bun

Baker's Sunrise Burger \$18 *

Fried egg, Swiss, bacon and Chipotle aioli served on a toasted sesame brioche bun

Turkey Burger \$14

Chargrilled and served on a toasted sesame brioche bun

Chipotle Black Bean Burger \$14

Oven baked and served on a toasted whole wheat bun

Chicken BLT Wrap \$14

Grilled chicken, tomato, American bacon, lettuce and avocado mayo served on a whole wheat wrap

Grilled Salmon Sandwich \$17

Lettuce, tomato and Chipotle aioli on a toasted Brioche bun

Blackened Chicken Club \$15

Mozzarella, bacon, tomato, pickled jalapenos and Chipotle aioli on garlic toasted French bread

N.Y. Steak Sandwich \$18*

Caramelized onions, blue cheese crumble on garlic toasted French bread

BBQ Pulled Pork Sandwich \$14

Slow smoked pork, Hickory BBQ sauce and house slaw

Grilled Portobello Sandwich \$14

Fresh rosemary aioli, melted Swiss, lettuce and tomato served on a toasted Brioche bun

Grilled Zucchini Wrap \$14

Spinach, Mozzarella and avocado mayo on a whole wheat wrap

ENTREES

Char Broiled N.Y. Strip \$28*

14oz Center cut certified black Angus with garlic roasted seasonal vegetables and creamy mashed potatoes

Roasted Salmon Fillet \$24*

Over mashed potatoes and creamy spinach sauce

Traditional Fish & Chips \$20

Deep fried beer battered cod served over french fries with our homemade tartar sauce and coleslaw

Homemade Shepherds Pie \$18

Slow cooked ground Angus beef and vegetables topped with mashed potatoes

Sizzling Fajitas

Served on a bed of sizzling onions and peppers with rice, pico de gallo, guacamole, sour cream and flour tortillas

Chicken \$19 Steak \$23 Shrimp \$26

Grilled Cajun Chicken Breast \$18

Mashed potatoes and steamed broccoli

Irish Breakfast \$18

Irish bacon, sausage, black & white pudding, baked beans, fried eggs, French fries and white toast

Irish Chicken Curry Half & Half \$18

Peppers, onions, white wine and Irish curry sauce served over half rice and half fries

Chicken Pot Pie \$18

Free range chicken in a creamy vegetable stew topped with a crispy pastry crust

Jumbo Lump Maryland Crabcakes \$19

Chipotle remoulade, organic green salad, balsamic and E.V.O.O.

Penne Pasta with Shrimp \$19

Peas and garlic in a creamy vodka sauce (gluten free pasta available upon request)

Guinness Beef Stew \$18

Prime chunks of grass fed beef with carrots, celery, onions and potatoes

SIDES

Creamy Mashed Potatoes \$5

Beer Battered Onion Rings \$7

French Fries \$6

Add Curry Sauce \$2 Add Jalapeño Cheese Sauce \$2

Sweet Potato Fries \$8

Roasted Vegetable Medley \$8

Cottage Fries \$7

Add Curry Sauce \$2 Add Jalapeño Cheese Sauce \$2

Side of Rice \$6

Baked Potato with Sour Cream \$6

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

