

THE BAUER KITCHEN

ALL-DAY MENU

Corporate Exec Chef: Todd Clarmo

Chef De Cuisine: Graham Pelley

○ vegetarian

STARTERS/SHARABLES

BUTCHER'S BOARD - 21.45

locally sourced artisan meats, Mountainoak Gouda, seasonal pickles, Kozlik's triple crunch

CALAMARI

& BROCCOLI FRITTO - 15.95

cornmeal dusted, pickled peppers, dill, buttermilk ranch

○ FRENCH ONION DIP - 9.95

fresh thick cut potato chips, crumbled goat cheese, chilies, chives

YELLOWFIN TUNA

TARTAR - 14.95

avocado & mango smash, pickled ginger, crispy shallot, sesame flatbread, cucumber nikiri sauce

○ FIOR DI LATTE

FRITTERS - 14.95

local mozzarella, mustard remoulade, red pepper jelly

CONFIT DUCK WINGS - 15.95

toasted sesame seeds, spicy umami glaze, cilantro

○ TBK NACHOS - 17.95

fresh corn tortilla chips, tomatoes, peppers, cheddar, mozzarella, pickled jalapeños, cilantro, scallions, salsa, sour cream

STEAK TARTAR - 14.95

capers, cornichon, grilled focaccia, black garlic, grainy mustard

○ SPINACH

& ARTICHOKE DIP - 15.95

cream cheese, Parmesan, garlic, tortilla chips, assorted crisps

○ CRISPY OYSTER MUSHROOMS

& SHISHITO PEPPERS - 11.95

tempura batter, black vinegar, chili aioli

○ TEMPURA

CALIFORNIA ROLL - 14.95

avocado, sweet potato, pickled carrot, daikon, chili aioli, hoisin

SOUPS/SALADS

○ ROASTED BUTTERNUT

SQUASH SOUP - 8.95

maple & spice sour cream, toasted seeds

CHICKEN NOODLE SOUP - 8.95

fregula, pulled chicken, vegetables

WEDGE SALAD - 12.95

iceberg lettuce, blue cheese, bacon, cherry tomatoes, buttermilk mustard dressing

○ BEETROOT SALAD - 12.95

whipped Monforte goat cheese, spiced pecans, endives, lemon vinaigrette

CLASSIC CAESAR - 12.95

romaine hearts, radicchio, bacon lardon, Parmesan, croutons, house Caesar dressing

○ BAUER SALAD - 11.95

select greens, pecan granola, goat cheese, fresh pear, toasted seeds, dried cranberries, white balsamic vinaigrette

BOWLS/PASTA

TAAZA BOWL - 20.95

grilled chicken, assorted grains, hummus, pita crisps, middle eastern almond duqqa, avocado, tomato, cucumber, black olives, fresh herbs, cumin yogurt

SZECHUAN SEARED AHI TUNA BOWL - 22.95

organic quinoa, avocado, mango, carrot, cucumber, cabbage, cilantro, tamari ginger lime dressing

FLAT IRON BOWL - 23.95

grilled flatiron steak, udon noodles, edamame, roasted shitake, cabbage, carrot, spicy hoisin, sesame, scallions

SHORT RIB & SQUASH GNOCCHI - 26.95

fresh potato gnocchi, butternut squash purée, pumpkin seeds, cabernet jus

ROASTED CHICKEN GARGANELLI - 19.95

sautéed mushrooms, sundried tomatoes, rosemary, white wine cream sauce

SHRIMP, SPICY SAUSAGE & CLAM SPAGHETTINI - 24.95

steamed baby clams, sautéed tiger shrimp, garlic, white wine, basil

PIZZAS

○ MARGHERITA - 16.95

fior di latte, San Marzano tomato sauce, basil
add: pepperoni +1.95

HOT N' HONEY - 18.95

spicy 'nduja sausage, mozzarella, drizzled honey, Grana Padano, tomato sauce, basil

FIVE-OH - 18.95

peameal bacon, pineapple, shishito peppers, mozzarella, tomato sauce, cilantro

○ THE G.O.A.T - 17.95

goat cheese, assorted mushrooms, roasted garlic, mozzarella, honey, scallions, béchamel sauce

BURGERS/SANDWICHES

served with fresh-cut Yukon fries.

sub: Bauer salad, Caesar OR sweet potato fries for 1.95

BAUER BURGER - 18.95

fresh ground chuck, smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, sesame bun

SHORT RIB BURGER - 22.95

fresh ground chuck, braised & shredded short rib, cheddar cheese, crushed chips, iceberg lettuce, horseradish aioli, sesame bun

○ THE SMART BURGER - 17.95

plant powered patty, hummus, avocado, tomato, iceberg lettuce, mustard remoulade, artisan bun

CALI CHICKEN SANDWICH - 16.95

grilled chicken breast, Monterey Jack, avocado, tomato, lettuce, pesto aioli, artisan bun

LOBSTER ROLL - 25.95

Atlantic lobster salad, shredded lettuce, b&b pickles, butter toasted sesame roll

MAINS

STEAK FRITES - 28.95

8oz flatiron steak, Yukon fries, lemon parsley butter, shallot jus **10oz AAA striploin +7.95**

HOUSE SMOKED BACK RIBS - 25.95

Ontario pork back ribs, kimchi coleslaw, sweet soy BBQ sauce, smoked pistachio, Yukon fries

FOGO ISLAND COD - 30.95

sherried lentils, citrus braised endive, charred tomato chutney

GRILLED BEEF TENDERLOIN - 39.95

roasted mushrooms, edamame, TBK mashed potatoes, port jus **add: blue cheese +2.95**

STICKY LEMON CHICKEN - 25.95

roasted half cornish hen, TBK mashed potatoes, grilled rapini, peanut gremolata, lemon truffle glaze

PAN SEARED ATLANTIC SALMON - 26.95

warm ancient grains, sundried tomatoes, black olive, roasted squash, grilled rapini, preserved lemon labneh

ROASTED LAMB SIRLOIN - 30.95

cauliflower purée, curried florets, wilted kale, tarragon jus

FOR THE TABLE

○ CHILI RAPINI - 6.50

○ ROASTED WILD & TAME MUSHROOMS - 6

○ SHISHITO PEPPERS WITH DURO BLANDO - 6.50

○ TRUFFLE PARM FRITES - 7.50

○ TBK MASHED POTATO - 5

KIMCHI COLESLAW - 4

GLUTEN FRIENDLY

○ vegetarian

STARTERS/SHARABLES

BUTCHER'S BOARD - 22.45

locally sourced artisan meats, Mountainoak Gouda, seasonal pickles, Kozlik's triple crunch

CALAMARI & BROCCOLI FRITTO - 15.95

cornmeal dusted, pickled peppers, dill, buttermilk ranch

○ FRENCH ONION DIP - 9.95

fresh thick cut potato chips, crumbled goat cheese, chilis, chives

YELLOWFIN TUNA TARTAR - 14.95

avocado & mango smash, pickled ginger, crispy shallot, sesame crisps, cucumber nikiri sauce

○ FIOR DI LATTE FRITTERS - 14.95

local mozzarella, mustard remoulade, red pepper jelly

SOUPS/SALADS

○ ROASTED BUTTERNUT SQUASH SOUP - 8.95

maple & spice sour cream, toasted seeds

CHICKEN & ANCIENT GRAIN SOUP - 8.95

pulled chicken, assorted grains, vegetables

WEDGE SALAD - 12.95

iceberg lettuce, blue cheese, bacon, cherry tomatoes, buttermilk mustard dressing

BOWLS/PASTA

TAAZA BOWL - 20.95

grilled chicken, assorted grains, hummus, middle eastern almond duqqa, avocado, tomato, cucumber, black olives, fresh herbs, cumin yogurt

SZECHUAN SEARED YELLOWFIN TUNA BOWL - 22.95

organic quinoa, avocado, mango, carrot, cucumber, cabbage, cilantro, tamari ginger lime dressing

ROASTED CHICKEN PENNE - 19.95

sautéed mushrooms, sundried tomatoes, rosemary, white wine cream sauce

SHRIMP, SPICY SAUSAGE & CLAM PENNE - 24.95

steamed baby clams, sautéed tiger shrimp, garlic, white wine, basil

FOR THE TABLE

- CHILI RAPINI - 6.50 / ○ ROASTED WILD & TAME MUSHROOMS - 6 / ○ SHISHITO PEPPERS WITH DURO BLANDO - 6.50 / ○ TRUFFLE PARM FRITES - 7.50 / ○ TBK MASHED POTATO - 5 / KIMCHI COLESLAW - 4

PIZZAS

○ MARGHERITA - 19.95

fior di latte, San Marzano tomato sauce, basil
add: pepperoni - 1.95

HOT N' HONEY - 21.95

spicy 'nduja sausage, mozzarella, drizzled honey, Grana Padano, tomato sauce, basil

FIVE-OH - 21.95

peameal bacon, pineapple, shishito peppers, mozzarella, tomato sauce, cilantro

BURGERS/SANDWICHES

served with fresh-cut Yukon frites.

sub: Bauer salad, Caesar OR sweet potato fries for 1.95

BAUER BURGER - 19.95

fresh ground chuck, smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, gluten free bun

SHORT RIB BURGER - 23.95

fresh ground chuck, braised & shredded short rib, cheddar cheese, crushed chips, iceberg lettuce, horseradish aioli, gluten free bun

○ THE SMART BURGER - 18.95

plant powered patty, hummus, avocado, tomato, iceberg lettuce, mustard remoulade, gluten free bun

CALI CHICKEN SANDWICH - 17.95

grilled chicken breast, Monterey Jack, avocado, tomato, lettuce, pesto aioli, gluten free bun

MAINS

STEAK FRITES - 28.95

8oz flatiron steak, Yukon frites, lemon parsley butter, shallot jus **10oz AAA striploin + 7.95**

HOUSE SMOKED BACK RIBS - 25.95

Ontario pork back ribs, kimchi coleslaw, sweet soy BBQ sauce, smoked pistachio, Yukon frites

FOGO ISLAND COD - 30.95

sherried lentils, citrus braised endive, charred tomato chutney

GRILLED BEEF TENDERLOIN - 39.95

roasted mushrooms, edamame, TBK mashed potatoes, port jus **add: blue cheese - 2.95**

STICKY LEMON CHICKEN - 25.95

roasted half cornish hen, TBK mashed potatoes, grilled rapini, peanut gremolata, lemon truffle glaze

PAN SEARED ATLANTIC SALMON - 26.95

warm ancient grains, sundried tomatoes, black olive, roasted squash, grilled rapini, preserved lemon labneh

ROASTED LAMB SIRLOIN - 30.95

cauliflower purée, curried florets, wilted kale, tarragon jus



PLANT-BASED

* gluten friendly ■ available gluten friendly

STARTERS/SHARABLES

- * **TOFU FRITTERS - 13.95**
panko crusted, mustard remoulade, red pepper jelly
- DUK WINGS - 14.95**
toasted sesame seeds, spicy umami glaze, cilantro
- * **VEGAN NACHOS - 21.95**
fresh corn tortilla chips, tomatoes, peppers, mozzarella sheeze, pickled jalapeños, cilantro, scallions, ranchero salsa
- * **CRISPY OYSTER MUSHROOMS & SHISHITO PEPPERS - 11.95**
tempura batter, black vinegar, chili aioli
- * **TEMPURA CALIFORNIA ROLL - 14.95**
avocado, sweet potato, pickled carrot, daikon, chili aioli, hoisin

SOUPS/SALADS

- * **ROASTED BUTTERNUT SQUASH SOUP - 8.95**
roasted butternut squash soup, maple & spice sour kreem, toasted seeds
- * **WEDGE SALAD - 13.95**
iceberg lettuce, blue sheeze, facon, cherry tomatoes, sour kreem mustard dressing
- * **BEETROOT SALAD - 11.95**
spiced pecans, endives, lemon vinaigrette
- **CLASSIC CAESAR - 12.95**
romaine hearts, radicchio, facon, croutons, house Caesar dressing
- * **BAUER SALAD - 11.95**
select greens, pecan crumble, fresh pear, toasted seeds, dried cranberries, white balsamic vinaigrette

BOWLS/MAINS

- TAAZA BOWL - 20.95**
grilled chick'n breast, assorted grains, hummus, pita crisps, middle eastern almond duqqa, avocado, tomato, cucumber, black olives, almond, fresh herbs, sour kreem mustard dressing
- * **SZECHUAN SEARED TOFU BOWL - 19.95**
organic quinoa, avocado, mango, carrot, cucumber, cabbage, cilantro, tamari ginger lime dressing
- ASIAN CHICK'N BOWL - 20.95**
sesame seared chick'n breast, udon noodles, edamame, roasted shitake, cabbage, carrot, spicy hoisin, scallions
- ROASTED CHICK'N SPAGHETINI - 20.95**
sautéed mushrooms, sundried tomatoes, garlic, white wine, EV olive oil, basil
- **VEEGARITA PIZZA - 17.95**
mozzarella sheeze, San Marzano tomato sauce, basil
sub: **gluten friendly crust +3**
- **WISE GUY PIZZA - 19.95**
spicy Italian 'sausage', roasted garlic, mozzarella sheeze, San Marzano tomato sauce, basil
sub: **gluten friendly crust +3**
- **THE SMART BURGER - 17.95**
plant powered patty, hummus, avocado, tomato, iceberg lettuce, mustard remoulade, artisan bun
- CALI CHICK'N SANDWICH - 16.95**
seared chick'n breast, mozzarella sheeze, avocado, tomato, lettuce, chili aioli, artisan bun
burger & sandwich are served with fresh-cut Yukon frites. sub: Bauer salad, Caesar
OR sweet potato fries for 1.95