

- vegetarian
- * gluten friendly
- available gluten friendly

THE BAUER KITCHEN

LUNCH MENU

Corporate Exec Chef: Todd Clarmo
Chef De Cuisine: Graham Pelley

STARTERS/SHARABLES

- **CHICKEN NOODLE SOUP - 8.95**
fregula, pulled chicken, vegetables
- **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
- * **FRENCH ONION DIP - 9.95**
fresh thick cut potato chips, crumbled goat cheese, chilies, chives
- * **CALAMARI & BROCCOLI FRITTO - 15.95**
cornmeal dusted, pickled peppers, dill, buttermilk ranch

MAINS

- **THE G.O.A.T PIZZA - 17.95**
goat cheese, assorted mushrooms, roasted garlic, mozzarella, honey, scallions, béchamel sauce
sub: gluten free crust for +3
- **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
- * **STEAK FRITES - 28.95**
8oz flatiron steak, Yukon frites, lemon parsley butter, shallot jus **10oz AAA striploin +7.95**
- * **SZECHUAN SEARED TOFU BOWL - 19.95**
organic quinoa, avocado, mango, carrot, cucumber, cabbage, cilantro, tamari ginger lime dressing
- **ROASTED CHICKEN GARGANELLI - 19.95**
sautéed mushrooms, sundried tomatoes, rosemary, white wine cream sauce
- **BAUER BURGER - 18.95**
fresh ground chuck, smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic 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
burgers & sandwich are served with fresh-cut Yukon frites.
sub: Bauer salad, Caesar OR sweet potato fries +1.95
sub: gluten free bun +1

DESSERT

- * **DARK CHOCOLATE & COCONUT BAR - 9.95**
chocolate & coconut ganache, oat & hazelnut crust, spiced caramel, dark chocolate ice cream, cocoa nibs & coconut chips
- * **TBK CRÈME BRÛLÉE - 8.95**
Forty Creek cream custard, maple cinnamon cookie
- * **WHITE CHOCOLATE & PUMPKIN CHEESECAKE - 9.95**
graham crumb, spiced coconut caramel, pumpkin seed brittle
- **AMY'S STICKY TOFFEE PUDDING - 9.25**
sticky date cake, toffee sauce, vanilla bean ice cream, kumquat jam

COLD DRINKS

Q WATER
2.95/person - bottomless quadruple filtered with no added sodium available in still OR sparkling.

JUICE - sml/2.50-lrg/3.50
apple, orange, grapefruit, red-cranberry, white-cranberry

FRESH JUICE - 5.50
orange

TOMATO JUICE - 2.95

RED BULL ENERGY DRINK - 6.25

MILK - 2.95
whole, 2%, skim, soy milk, almond, chocolate

HOT DRINKS

ESPRESSO
1 'hit'/2.95 - 2 'hits'/5.85

AMERICANO - 3.25

MACCHIATO - 3.95

CAPPUCCINO - 4.45

MOCHACCINO - 4.45

HOT CHOCOLATE - 3.55

CAFFÈ LATTE - 4.45

VANILLA BEAN LATTE - 4.95

HAMMERHEAD - 7.45

COFFEE - 3.45
house roast, blended exclusively for TBK

TEA & HERBAL TEA - 3.45



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THE BAUER KITCHEN

DINNER MENU

Corporate Exec Chef: Todd Clarmo
Chef De Cuisine: Graham Pelley

STARTERS/SHARABLES

- * **ROASTED BUTTERNUT SQUASH SOUP - 8.95**
maple & spice sour cream, toasted seeds
- * **CALAMARI & BROCCOLI FRITTO - 15.95**
cornmeal dusted, pickled peppers, dill, buttermilk ranch
- **CLASSIC CAESAR - 12.95**
romaine hearts, radicchio, bacon lardon, Parmesan, croutons, house Caesar dressing
- * **YELLOWFIN TUNA TARTAR - 14.95**
avocado & mango smash, pickled ginger, crispy shallot, sesame flatbread, cucumber nikiri sauce
- **SPINACH & ARTICHOKE DIP - 15.95**
cream cheese, Parmesan, garlic, tortilla chips, assorted crisps

MAINS

- **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 TOFU BOWL - 19.95**
organic quinoa, avocado, mango, carrot, cucumber, cabbage, cilantro, tamari ginger lime dressing
- * **STEAK FRITES - 28.95**
8oz flatiron steak, Yukon frites, lemon parsley butter, shallot jus **10oz AAA striploin +7.95**
- **HOT N' HONEY - 18.95**
spicy 'nduja sausage, mozzarella, drizzled honey, Grana Padano, tomato sauce, basil
sub: gluten free crust +3
- * **PAN SEARED ATLANTIC SALMON - 26.95**
warm ancient grains, sundried tomatoes, black olive, roasted squash, grilled rapini, preserved lemon labneh
- * **STICKY LEMON CHICKEN - 25.95**
roasted half cornish hen, TBK mashed potatoes, grilled rapini, peanut gremolata, lemon truffle glaze
- **ROASTED CHICKEN GARGANELLI - 19.95**
sautéed mushrooms, sundried tomatoes, rosemary, white wine cream sauce
- * **GRILLED BEEF TENDERLOIN - 39.95**
roasted mushrooms, edamame, TBK mashed potatoes, port jus **add: blue cheese +2.95**
- **BAUER BURGER - 18.95**
fresh ground chuck, smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, sesame bun
- **THE SMART BURGER - 17.95**
plant powered patty, hummus, avocado, tomato, iceberg lettuce, mustard remoulade, artisan bun
burgers are served with fresh-cut Yukon frites.
sub: Bauer salad, Caesar OR sweet potato fries +1.95
sub: gluten free bun +1

DESSERT

- * **DARK CHOCOLATE & COCONUT BAR - 9.95**
chocolate & coconut ganache, oat & hazelnut crust, spiced caramel, dark chocolate ice cream, cocoa nibs & coconut chips
- * **TBK CRÈME BRÛLÉE - 8.95**
Forty Creek cream custard, maple cinnamon cookie
- * **WHITE CHOCOLATE & PUMPKIN CHEESECAKE - 9.95**
graham crumb, spiced coconut caramel, pumpkin seed brittle
- **AMY'S STICKY TOFFEE PUDDING - 9.25**
sticky date cake, toffee sauce, vanilla bean ice cream, kumquat jam

SUGGESTED WINES BY THE GLASS

WHITE

- CAVE SPRING WILDCRAFT WHITE - 6oz/11 - 9oz/16**
Niagara, Ontario, Canada
- LA DELIZIA PINOT GRIGIO - 6oz/12.50 - 9oz/16.50**
Delle Venezie, Italy
- LOVEBLOCK SAUVIGNON BLANC - 6oz/15 - 9oz/19**
Marlborough, New Zealand

RED

- CAVE SPRING CHARCOAL RED - 6oz/11 - 9oz/16**
Niagara, Ontario, Canada
- LODI WINE COMPANY PINOT NOIR - 6oz/13.50 - 9oz/16.50**
Lodi California, USA
- MCMANIS PETITE SIRAH - 6oz/14 - 9oz/19**
San Joaquin Valley, California, USA

Q WATER - 2.95/person - bottomless
quadruple filtered with no added sodium available in still OR sparkling.



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BRUNCH MENU
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STARTERS/SHARABLES

- * **ROASTED BUTTERNUT SQUASH SOUP - 8.95**
maple & spice sour cream, toasted seeds
- * **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
- **MORNING BAUER BAKERY BASKET - 9.95**

MAINS

- **EGGS BENEDICT - 15.95**
house made hollandaise, buttermilk biscuit, cured back bacon, arugula, poached local eggs, home fries, fruit
- **SMOKED SALMON BENEDICT - 16.95**
house made hollandaise, buttermilk biscuit, wilted spinach, poached local eggs, home fries, fruit
- **VEGAN BENEDICT - 15.45**
scrambled veggs, facon, arugula, sourdough toast, chili aioli
- **CINNAMON FRENCH TOAST CRUNCH - 14.95**
pecan granola crusted, apple bourbon compote, whipped cream
- **MARGHERITA - 16.95**
fior di latte, San Marzano tomato sauce, basil
add: **pepperoni - 1.95**
- **TAAZA BOWL - 20.95**
grilled chicken, assorted grains, hummus, pita crisps, middle eastern almond duqqa, avocado, tomato, cucumber, black olives, fresh herbs, cumin yogurt
- **VANCHEROS BOWL - 18.95**
scrambled veggs, ancho roast chick'n, refried beans, mozzarella sheeze, tortilla strips, avocado, tomato, arugula, smoked paprika
- **BAUER BURGER - 18.95**
fresh ground chuck, smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, sesame bun
- **THE BACK JACK - 14.95**
two fried eggs, cured back bacon, caramelized onion, Monterey Jack, arugula, chipotle aioli, sesame bun
burgers & sandwich are served with fresh-cut Yukon frites.
sub: Bauer salad, Caesar OR sweet potato fries +1.95
sub: gluten free bun +1

DESSERT

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chocolate & coconut ganache, oat & hazelnut crust, spiced caramel, dark chocolate ice cream, cocoa nibs & coconut chips
- * **TBK CRÈME BRÛLÉE - 8.95**
Forty Creek cream custard, maple cinnamon cookie
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graham crumb, spiced coconut caramel, pumpkin seed brittle
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sticky date cake, toffee sauce, vanilla bean ice cream, kumquat jam

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quadruple filtered
with no added sodium
available in still OR
sparkling.

JUICE - sml/2.50-lrg/3.50
apple, orange,
grapefruit,
red-cranberry,
white-cranberry

FRESH JUICE - 5.50
orange

HOT DRINKS

ESPRESSO
1 'hit'/2.95 - 2 'hits'/5.85

AMERICANO - 3.25

MACCHIATO - 3.95

CAPPUCCINO - 4.45

MOCHACCINO - 4.45

HOT CHOCOLATE - 3.55

CAFFÈ LATTE - 4.45

VANILLA BEAN LATTE - 4.95

TOMATO JUICE - 2.95

**RED BULL ENERGY
DRINK - 6.25**

MILK - 2.95
whole, 2%, skim,
soy milk, almond,
chocolate

HAMMERHEAD - 7.45

COFFEE - 3.45
house roast,
blended exclusively
for TBK

TEA & HERBAL TEA - 3.45

