

BAXTERS SUMMER MENU

Food Features

Hummus Platter

Garlic hummus topped with fresh cucumbers, tomatoes, red onion, olives, mint, basil and feta cheese, served with pita bread /13

Hot Honey Flatbread

Marinara, pepperoni, banana peppers and goat cheese, topped with a hot honey /15

Strawberry Salad

Fresh spinach tossed in a poppyseed dressing with strawberries, red onion, slivered almonds, feta cheese /14

Consider adding Chicken (7), Shrimp (7), Salmon (9) or Steak (9)

Steak Sandwich

Marinated flank steak on a hoagie roll, topped with chimichurri, pepper jack cheese, arugula and pico de gallo served with parmesan truffle fries /19

Southwest Steak

12oz marinated flank steak served with Mexican street corn and Spanish rice, topped with micro cilantro /27

**Comes with choice of Baxters, Mixed Greens, or Caesar Salad*

Blackberry Creme Brulee

House-made blackberry creme brulee with fresh orange zest /7

Cocktails

Kingston Club

A tiki-style modern classic, this drink features Drambuie as the base, alongside pineapple juice, lime juice, a splash of Fernet Branca and Angostura bitters. Sweet & tropical, yet complex & balanced /12

Bossa Nova

The second annual Baxters' summer take on a traditional Caipirinha, the 2026 version uses muddled basil in place of muddled lime, with Leblon cachaça and lemon juice. Layered, bright & refreshing /12

The Bartleby

A tip of the cap to local mixologist Ryan Blackman, this 4-part cocktail is all about the art of simplicity: Beefeater gin, Cynar 70, fresh lemon juice, and simple syrup. Dry & tart, with a bitter-herbaceous flourish /11