



SHARED PLATES

Fish Tacos 12.25

Tempura-battered white fish topped with cabbage, chipotle salsa, pico de gallo, and white sauce

Apple Cider-Braised Pork Tacos 12.75

Finished with avocado, cilantro, cotija cheese, jalapeño aioli, and a jicama-green apple salsa

Bahia Spring Rolls (Your Choice of Two) 12.00

Chicken

Grilled smoked chicken, black beans, fresh roasted corn, sweet peppers, and smoked jalapeños, with an avocado ranch sauce

Philly Cheese Steak

Shaved steak, peppers, onions, mozzarella and provolone cheese, served with a spicy pepper jack dipping sauce

Grilled Tequila Lime Shrimp 14.50

Served with a watermelon-kiwi salsa and mango purée

Steamed Littleneck Clams 15.00

Sautéed in a coconut-lemongrass broth and served with garlic toast points

Warm Crab & Artichoke Dip 12.75

Topped with herb-panko crust and served with grilled pita

Blackened Ahi Sliders 14.00

Blackened ahi, cucumber, pickled ginger, arugula, red onions, wasabi aioli, served on a Hawaiian Roll

Chicken Wing Lollipops 13.00

Crispy wings tossed in buffalo sauce or a spicy Asian glaze, served with carrots and celery sticks

Asian Wonton Nachos 15.50

Crispy wonton chips, braised short ribs, Sriracha sour cream, Hoisin sauce, cilantro, green onions

Hummus & Olive Tapenade Plate 11.00

Roasted red pepper hummus with olive tapenade plate served with grilled pita and fresh vegetables

The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 18% (plus current sales tax) will be added to your bill. Your check includes a required 2% surcharge to help offset the cost of State and City minimum wage increases. **WARNING:** Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

FLATBREAD PIZZAS

15.50

Italian

Genoa salami, roasted green and red bell peppers, shaved parmesan, ricotta, and fresh oregano

American

Pepperoni, sausage, bacon, green onions, mushrooms, mozzarella, and provolone

Baja

Cream cheese-Tomatillo spread, cheddar cheese, cilantro, jalapeños, peppered bacon, and green onions

Spicy Shrimp

Spinach feta pesto, spicy shrimp, fresh basil, tomatoes, and parmesan cheese

Caprese

Red and yellow tomatoes, roasted garlic, buffalo mozzarella and ricotta, caramelized onions, and fried basil, with a balsamic glaze

SMALL PLATES

Traditional Caesar Salad 11.00

Whole crisp romaine hearts with seasoned croutons and our own Caesar dressing topped with shaved parmesan cheese
Add grilled chicken or shrimp (4) \$5.50

BLT&T 16.00

Our own version made with succulent turkey breast, smoked applewood bacon, tomatoes, avocados, lettuce, and garlic mayo, all on our rustic sourdough bread

Bahia Burger 17.50

Bacon, fried onions, arugula, and Vermont cheddar, with roasted garlic aioli

HAPPY HOUR

3PM – 6PM MONDAY – FRIDAY

Craft Draft Beer 5.00 • Well Drinks 5.50 • House Wine 6.00

Appetizers 20% OFF

Crab & Artichoke Dip • Chicken Wing Lollipops
Steamed Littleneck Clams • Pork Tacos
Fish Tacos • Hummus & Olive Tapenade Plate

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SPIRITS

Vodka

Absolut
Belvedere
Grey Goose
Ketel One
Skyy
Skyy - Citrus, Raspberry,
Blueberry, Vanilla Bean, Wild
Strawberry, & Blood Orange
Tito's

Gin

Bombay Sapphire
Hendrick's
Tanqueray

Tequila

Don Julio 1942
Don Julio Blanco
El Jimador Blanco
Patrón Silver & Añejo
Sauza Hornitos Reposado

Rum

Bacardi
Bacardi Limon
Bacardi "O"
Captain Morgan Spiced Rum
Malibu Coconut
Myers's
Ron Zacapa 23yr

Bourbon

Basil Hayden's
Bulleit
Jim Beam
Maker's Mark

Cognac

Hennessy VS
Remy Martin VSOP
Remy Martin XO

Whiskey

Canadian Club
Crown Royal
Fireball
Jack Daniel's
Jameson
Seagrams 7

Scotch

Chivas
Glenfiddich
Glenlivet 12yr
Johnnie Walker Blue
Johnnie Walker Black
Lagavulin 16yr
McCallan 18yr
Oban 14yr

Cordials

Baileys Irish Cream
Disaronno
Frangelico
Grand Marnier
Jägermeister
Kappa Pisco
Kahlua
Rumple Minze
Romana Sambuca
St. Germain Elderflower

Rye

Bulleit
George Dickel
WhistlePig 10yr

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SPECIALTY DRINKS

Strawberry Lemonade 11.00

Tito's vodka, house-made strawberry simple syrup, fresh lemon juice, and club soda

Pineapple Mango Margarita 11.00

House-infused pineapple tequila made with El Jimador Blanco tequila, mango nectar, organic agave nectar, and house-made sweet & sour

Bahia Mojito 10.00

Bacardi "O" rum, cane sugar syrup, mint, and fresh oranges, muddled together with club soda

Pequeña Colada 10.00

Patrón Añejo tequila, fresh lime juice, pineapple juice, and cream of coconut, served on the rocks

Classic Margarita 11.00

Don Julio Silver tequila, house-made sweet & sour, splash of orange juice, with a Grand Marnier float, served on the rocks

Coconut Paradise 10.00

Malibu coconut rum, pineapple, and cranberry juice

Honeydew Mule 10.00

Vodka infused with honeydew, lemongrass, and cilantro, ginger beer, and lemon bitters

Classic Mai Tai 11.00

Bacardi light rum, orange juice, orgeat syrup, fresh lime juice, and Myers's dark rum

Deep Blue Sea Martini 13.00

Vanilla vodka, St. Germain, Blue Curaçao, and sweet & sour

Bahia Royale 10.00

Santa Margherita Prosecco, Chambord, and pineapple juice, served on the rocks

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WHITE WINES

Sparkling Wine

	Glass	Bottle
House Select	8.00	30.00
Santa Margherita Prosecco, Italy	10.00	40.00
Piper Sonoma Brut, California	10.00	40.00
Schramsberg Mirabelle Blanc De Blanc, California		64.00
Veuve Clicquot "Yellow Label" Brut, France		104.00
Moët & Chandon Dom Pérignon, France		230.00

Chardonnay

House Select	8.00	30.00
14 Hands, Washington	9.00	32.00
Napa Cellars, Napa Valley		38.00
Sonoma-Cutrer, Russian River Valley	12.00	46.00
Rombauer, Carneros	14.00	54.00
Cakebread, Napa Valley		76.00

Interesting Whites

House Select White Zinfandel	8.00	30.00
Caposaldo Pinot Grigio, Italy	8.00	30.00
Pacific Bay Dry Riesling, Washington	8.00	30.00
Chateau Ste. Michelle Gewürztraminer, Columbian Valley	8.00	30.00
Nobilo, Sauvignon Blanc, New Zealand	8.00	30.00
Ferrari-Carano Fume Blanc, Sonoma	9.00	34.00
Bartenura Moscato, Italy	9.00	34.00
Kunde Sauvignon Blanc, Sonoma	9.00	34.00

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RED WINES

Merlot

	Glass	Bottle
House Select	8.00	30.00
Napa Cellars, Napa Valley	10.00	37.00

Cabernet Sauvignon

House Select	8.00	30.00
Hess, Napa Valley		32.00
Joel Gott "815," California	10.00	36.00
Justin, Paso Robles	12.00	46.00
Frog's Leap, Napa Valley	14.00	54.00
Chateau Montelena, Napa Valley		86.00
Silveroak, Alexander Valley		120.00

Pinot Noir

Castle Rock, Sonoma	9.00	32.00
Josh Cellars, California	10.00	36.00
Meiomi, Sonoma		46.00
Erath, Oregon	14.00	54.00

Interesting Reds

Graffigna Malbec, Argentina	9.00	34.00
Ravenswood "Besieged" Red Blend, Sonoma	9.00	34.00
Cecchi Sangiovese, Italy	9.00	34.00
Antinori Santa Cristina Chianti, Italy		38.00
Coppola "Diamond Collection" Claret Red Blend, California	11.00	42.00
Rodney Strong "Knotty Vines" Zinfandel, Sonoma	12.00	46.00

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