



## Wine Bar Snacks

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### House Marinated Olives - 8

Five varieties of olives marinated with orange peel, fresh herbs and slivered garlic.

Suggested pairing: 2018 Vietti Arneis - 16

### House Smoked Salmon - 14

House cured salmon filet paired with remoulade and toasted bread.

Suggested pairing: MV Roederer Estate Sparkling Brut - 15

### Charcuterie Plate - 19

Artisan cured meats with cornichon pickles, whole grain mustard and baguette.

Suggested pairing: 2016 Brizio "Rosso di Montalcino" Sangiovese - 11

### Chef's Cheese Plate - 18

Four great cheeses served with almonds, candied pecans, seasonal fruit and baguette.

Suggested pairing: "Great White Flight" - 14

### Grilled Artichokes - 13

Wood grilled to perfection, served with house-made remoulade.

Suggested pairing: 2017 Loimer Brut Rosé - 16

### Classic Old Bay Spiced Shrimp Cocktail - 15

Poached shrimp, Old Bay seasoning, cocktail sauce & avocado salad

Suggested pairing: 2018 Laird "Cold Creek" Pinot Grigio - 10

### Buttermilk Fried Chicken - 13

Buttermilk marinated boneless chicken thighs seasoned with Cajun spices. Served with sriracha aioli.

Suggested pairing: NV Colin Brut Champagne - 18

### Southern Style Pimento Cheese Dip - 12

If you're from the South then you already know, if not you'd better find out!

Suggested pairing: Barrels & Sons "Sons Pils" - 6

### Tamale Pancake & Shredded Chipotle Chicken- 15

Chef's favorite dish! Chipotle chicken, cilantro-creme fraiche, avocado salad and tortilla strips.

Suggested pairing: The Bounty Margarita of course! - 12

## Salads & Soup

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### Soup - AQ

Seasonal & House-made. Ask your server for details.

### Market Salad - 11

Scarborough Farm greens, seasonal fruit, slow roasted maple pecans and balsamic vinaigrette topped with goat cheese.

Suggested pairing: 2017 Frog's Leap Chardonnay - 13

### \*Seared Raw Ahi Tuna Salad - 20

Kale, frisee, carrot, red bell peppers, jicama, avocado, and miso dressing. Served with a fire cracker sauce.

Suggested pairing: 2018 Tenuta Le Colonne Rose - 10

### Caesar Salad - 12

Crisp romaine, rich, creamy house-made Caesar dressing and garlic croutons.

Suggested pairing: 2017 Wagner "Sea Sun" Chardonnay - 11

### Pickled Beet Salad & Pecan Crusted Goat Cheese- 14

Trio of beets, Laura Chenel goat cheese, baby arugula, citrus, sunflower seeds and a roasted shallot vinaigrette.

Suggested pairing: 2017 Emmolo Sauvignon Blanc - 12

### Chopped Salad - 16

Avocado, brussels sprouts, smoked bacon, egg, tomato, blue cheese crumbles and chopped romaine. Tossed with a blue cheese dressing.

Suggested pairing: 2017 Hahn Estate Chardonnay - 11

**Add buttermilk fried chicken, pulled beer can chicken or grilled chicken to any salad for 7.**

\*Consuming raw or undercooked meats, seafood, cheese and eggs may increase the risk of foodborne illness.

For parties of 6 or more a 20% service charge will be added. We are happy to accommodate any vegetarian or dietary requests.

**Sandwiches** - All sandwiches are served with a choice of french fries or coleslaw. Sub Small Market or Caesar Salad add \$2

**The Bounty Hunter Pulled Pork - 16**

A house favorite! Seasoned with a house rub and Southern Pride smoked. Make it a stacker for 1.5.

Suggested pairing: 2015 Renwood Old Vine Zinfandel - 11

**Smoked Beef Brisket - 17**

Seasoned with a blend of spices and slow smoked. Make it a stacker for 1.5.

Suggested pairing: The “Smokin’ BBQ Beauties” Flight - 17

**Beer Can Chicken Stacker - 16**

Hand-pulled beer-can chicken tossed in Alabama White “Q” sauce, topped with coleslaw, B&B pickles, and grilled red onion. Add bacon for \$3. Suggested pairing: 2015 Newton “Unfiltered” Chardonnay - 12

**Grilled Veggie Stacker - 16**

Portobello mushroom, grilled zucchini, fontina cheese, grilled red onions and roasted red pepper aioli.

Suggested pairing: 2018 Laird “Cold Creek” Pinot Grigio - 10

**The Reubenesque - 16**

Sliced pastrami, sauerkraut, melted gruyere, and 1000 island served open face on marble rye.

Suggested beer pairing: Weiherstephaner “Original Lager” - 8

**The Chicken Sandwich - 16**

Buttermilk fried chicken or grilled chicken, balsamic onions, baby arugula, fontina cheese, sundried tomato tapenade.

Suggested pairing: 2017 Emmolo Sauvignon Blanc - 11

**French Dip - 20**

House smoked prime rib, sliced thinly to order. Served with horseradish mayo and au jus. Soon-to-be

the talk of the town! Suggested pairing: 2015 Pursuit Cabernet Sauvignon - 20

**\*The Bounty Burger - 16**

8 oz. of Wagyu beef, white cheddar, grilled onion, house made pickles, and saloon sauce. Add smoked bacon 3.

Suggested pairing: 2017 Chappellet “Mountain Cuvee” - 15

**Signature Items**

**The BH Beer Can Chicken - 29**

You may have heard about it from a local or seen it on TV. The Cajun spiced whole free-range bird perched on a Tecate beer can, ready to carve. Pair with a bottle of 2016 Waypoint “Brown Ranch” Pinot Noir for an additional 40!

**Smokin’ St. Louis Cut Ribs: Full Rack - 32 Half Rack - 17**

“Slow and low,” is our “Smokin’ BBQ” motto! Served with coleslaw and french fries.

Suggested pairing: The “Rib Eatin’ Reds” Flight - 15.

**The Bounty Hunter Smokin’ BBQ Platter - 40**

A Bounty Hunter staple! Pulled pork and beef brisket piled high next to a half rack of ribs and coleslaw. Add pulled Beer Can Chicken 7. The ace up our sleeve: Pair it up with a bottle of our 2015 Pursuit Cabernet Sauvignon for an additional 65!

**\*Smoked Prime Rib - 35 (Dinner only)**

Seasoned and slow smoked. Served with whipped potatoes, seasonal vegetable, and a house made au jus.

Suggested pairing: 2014 Frontier Justice “Beckstoffer Dr. Crane” Red Wine - 35

**\*Grilled Flat Iron Steak- 32**

Wood fired and served with roasted purple Peruvian potatoes, swiss chard, red wine cipollini onions, acorn squash and a brandy peppercorn cream sauce.

Suggested pairing: 2014 Waypoint “Somerston” Cabernet Sauvignon - 22

**Grilled King Salmon - 28**

Wood grilled and served with a wild mushroom risotto, bloomsdale spinach and a lemon-caper butter sauce.

Suggested pairing: 2016 Waypoint “Brown Ranch” Pinot Noir - 15

**Bounty Hunter Vegetable Plate - 18**

Portobello mushroom, roasted red pepper and seasonal vegetables.

Suggested pairing: 2017 Chateau Suau, “Bordeaux Blanc” - 10

**Shrimp & Creamy Cheesy Grits- 18**

Sauteed cajun shrimp, stone ground grits with a spicy cream sauce. A staff favorite!

suggested pairing: 2017 Frog’s Leap Chardonnay- 13

**Sides**

Yankee Cornbread - 5

Coleslaw - 4

French Fries - 4

Chili-Lime Brussels Sprouts- 7

Fire Roasted Broccolini- 7

Spaghetti Squash, Herbs & Nutmeg - 6

Griddled Goat Cheese Polenta - 7

Baked Mac and Cheese - 8\*

\*add your favorite BBQ meat - 8

Roasted Fingerling Potatoes 6

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