



Wine Bar Snacks

House Marinated Olives - 6

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

Suggested pairing: 2017 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 - 17

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

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

Chef's Cheese Plate - 16

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

Grilled BBQ Glazed Prawns & Watermelon Salad - 18

Yellow Doll & Red Watermelon, red onion, cucumber, basil, cilantro, mint & crumbled feta cheese.

Suggested pairing: 2017 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 - 11

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

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

Salads

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 - 19

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 topped with a Parmesan crisp.

Suggested pairing: 2016 Wagner "Sea Sun" Chardonnay - 11

Heirloom Tomato Salad - 14

Local heirloom tomatoes, fresh mozzarella, basil oil and balsamic vinegar.

Suggested pairing: 2017 Emmolo Sauvignon Blanc - 12

Chopped Salad - 16

Avocado, snap peas, smoked bacon, egg, and pico de gallo. Finished with poblano-cotija dressing.

Suggested pairing: MV Roederer Estate Sparkling Brut - 15

Add buttermilk fried chicken or pulled beer can chicken to any salad for 6.

*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 - 15

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

Suggested pairing: 2017 Dashe Zinfandel - 11

Smoked Beef Brisket - 15

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 - 15

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 - 15

Portobello mushroom, heirloom tomatoes, fresh mozzarella, grilled red onions, roasted red pepper aioli.

Suggested pairing: 2017 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: Weihenstephaner "Original Lager" - 8

Crispy Chicken Sandwich - 15

Buttermilk fried chicken, pickled vegetables, and Sriracha aioli. Served on a ciabatta roll.

Suggested pairing: 2017 Emmolo Sauvignon Blanc - 11

French Dip - 19

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 "Campfire" Red- 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 2015 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 Eatn' 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 "Campfire" Cabernet Sauvignon for an additional 65!

*Smoked Prime Rib - 32 (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

*Chipotle Glazed Flat Iron Steak- 29

Wood fired and served with herb roasted fingerling potatoes, grilled heirloom tomatoes and crumbled blue cheese.

Suggested pairing: 2014 Waypoint "Somerton" Cabernet Sauvignon - 22

'Big Glory Bay' Grilled King Salmon - 28

Served with asparagus, sauteed local corn and toy box cherry tomato relish.

Suggested pairing: 2013 Broken Spur Pinot Noir - 11

Bounty Hunter Vegetable Plate - 18

Portobello mushroom, roasted red pepper, sweet corn, and seasonal vegetables.

Suggested pairing: 2017 Chateau Suau, "Bordeaux Blanc" - 10

Sides

Yankee Cornbread - 5

Grilled Asparagus and gribiche - 6

Griddled Goat Cheese Polenta - 7

Coleslaw - 4

Jalepeno Creamed Corn - 6

Baked Mac and Cheese - 8*

French Fries - 4

Sauteed Summer Green Beans - 6

*add your favorite BBQ meat - 8

Soup of the Day - A.Q.

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