

IN ACCORDANCE WITH COUNTY MANDATES,
ALCOHOLIC BEVERAGES MAY ONLY BE
SERVED WITH FOOD ENTREES. THE COUNTY
ALSO REQUIRES THAT GUESTS MUST
BE WEARING MASKS UNLESS THEY ARE
EATING OR DRINKING. WE THANK YOU FOR
YOUR UNDERSTANDING!



BOUNTY

ESTD HUNTER 1994

FOOD • WINE • SPIRITS



925.433.9314 | WWW.BOUNTYHUNTERWALNUTCREEK.COM
1521 MT. DIABLO BLVD, WALNUT CREEK CA 94596

WINE BAR SNACKS

SOUP OF THE DAY 5 / 9

HOUSE MARINATED OLIVES 8

TRUFFLED POLENTA FRIES WITH MARINARA 10

HOUSEMADE SPINACH & ARTICHOKE DIP 12

SOUTHERN STYLE PIMENTO CHEESE DIP 12

BUTTERMILK FRIED CHICKEN 13

WOOD FIRED ARTICHOKE WITH REMOULADE 13

HOUSE SMOKED SALMON WITH REMOULADE 14

SANDWICHES

ALL SANDWICHES ARE SERVED
WITH A CHOICE OF FRIES OR COLESLAW

FARMER'S VEGGIE STACKER 14

SEASONAL VEGGIES, BURRATA CHEESE, TOMATO & REMOULADE

THE BOUNTY HUNTER PULLED PORK 16

BEER CAN CHICKEN STACKER 16

BEER CAN CHICKEN, WHITE ALABAMA Q, COLESLAW, B&B
PICKLES, AND GRILLED ONIONS

THE REUBENESQUE 16

PASTRAMI, SAUERKRAUT, GRUYERE, 1000 ISLAND, SERVED ON
MARBLE RYE

BUTTERMILK FRIED CHICKEN 16

FRIED CHICKEN, CHIPOTLE BBQ, FONTINA CHEESE, TOMATO,
BUTTER LETTUCE, CRISPY SHALLOTS, B&B PICKLES

GRILLED CHICKEN 17

CHICKEN BREAST, BUTTER LETTUCE, RED ONION, TOMATO,
AVOCADO, BACON, & REMOULADE

THE BOUNTY BURGER 17

WHITE CHEDDAR, GRILLED ONION, B&B PICKLES, SALOON SAUCE

SMOKED BEEF BRISKET 18

SMOKED PRIME RIB FRENCH DIP 20

THINLY SHAVED PRIME RIB WITH AUS JUS AND CREAMY
HORSERADISH

MAKE IT A STACKER +1.5

ADD BACON +3

SIDES

COLE SLAW 5

FRENCH FRIES 4

BOUNTY HUNTER CORNBREAD 5

WITH TILLAMOOK CHEDDAR AND GREEN CHILES

ROASTED BUTTERNUT SQUASH 7

WITH CARAMELIZED ONIONS

CHARRED BROCCOLINI WITH GARLIC 7

BBQ BAKED BEANS WITH BACON 6

SAUTÉED ESCAROLE & RED ONION 7

BAKED MAC & CHEESE 8

ENTRÉE SALADS

MARKET SALAD 11

SCARBOROUGH FARM GREENS, SEASONAL FRUIT, CANDIED
PECANS, GOAT CHEESE, BALSAMIC

CAESAR SALAD 12

FUJI APPLE SALAD 14

ROMAINE LETTUCE, RADICCHIO, MAYTAG BLEU CHEESE, CANDIED
PECANS, APPLE VINAIGRETTE

CHOPPED SALAD 16

ROMAINE, BACON, AVOCADO, EGG, PICO DE GALLO, RADISH,
TORTILLA STRIPS, POBLANO-COTIJA DRESSING

AHI TUNA SALAD 20

KALE, BUTTER LETTUCE, JICAMA, CUCUMBER, CARROTS,
AVOCADO, MISO DRESSING, TOASTED SESAME DRESSING

»ADD GRILLED CHICKEN, FRIED CHICKEN, OR OUR
SHREDDED BEER CAN CHICKEN« +7

»ADD SHRIMP« +7

»ADD STEAK« +9

SIGNATURE ITEMS

THE VEGGIE PLATTER 18

ASK YOUR SERVER FOR DETAILS

SHRIMP & CHEESY GRITS 18

SAUTÉED CAJUN SHRIMP, STONE GROUND GRITS, SPICY CREAM
SAUCE

WOOD FIRED RIBEYE 36

12OZ CUT WITH BLEU CHEESE BUTTER, GARLIC ROASTED
CREMINI MUSHROOMS, AND TRUFFLED POLENTA FRIES

CHEF'S CHOICE MARKET FISH 28

TARRAGON- CAPER SAUCE, CELERY ROOT PUREE, SAUTEED
ESCAROLE & FRESH HERB SALAD

THE BH BEER CAN CHICKEN 30

RIB AND CHICKEN COMBO 32

HALF RACK OF OUR SMOKIN' ST LOUIS CUT RIBS AND ¼ BEER
CAN CHICKEN WITH COLESLAW. CHOICE OF WHITE OR DARK
MEAT, NO SUBSTITUTIONS.

SMOKIN' ST. LOUIS CUT RIBS

HALF RACK 19 FULL RACK 34
SERVED WITH COLESLAW AND FRIES

THE BH SMOKIN' BBQ PLATTER 42

SERVED WITH COLESLAW

SOMETHING SWEET

GIANT CHOCOLATE CHIP COOKIE SUNDAE 8

CHURROS WITH MEXICAN CHOCOLATE SAUCE 8

S'MORES PIE 8

BUTTERSCOTCH PUDDING 8

LIBATIONS THIS WAY

WHITE WINE

CRISP AND CLEAN

2018 LAIRD, "COLD CREEK RANCH"
PINOT GRIGIO - CARNEROS, CA
20Z. **5** 50Z. **11** BTL. **35**

2019 BODEGA GARZÓN, "RESERVA"
ALBARIÑO, URUGUAY
20Z. **5** 50Z. **11** BTL. **30**

FRUITY AND AROMATIC

2017 EMMOLO, SAUVIGNON BLANC
NAPA VALLEY, CA
20Z. **5** 50Z. **12** BTL. **37**

2018 WEINGUT HAART, KABINETT, RIESLING
MOSEL, GERMANY
20Z. **5** 50Z. **12** BTL. **57**

RICH AND TEXTURED

2017 SEA SUN, CHARDONNAY - CALIFORNIA
20Z. **4.5** 50Z. **11** BTL. **38**

2018 FROG'S LEAP, CHARDONNAY - NAPA, CA
20Z. **6** 50Z. **16** BTL. **49**

BUBBLES AND MORE

SPARKLING

NV CHANDON, BRUT ROSÉ, CALIFORNIA
20Z. **5.5** 50Z. **13.5** BTL. **44**

NV MAISON DE GRAND ESPRIT,
"L'ETRE MAGIQUE," CREMANT DE BOURGOGNE
BURGUNDY, FRANCE
20Z. **5** 50Z. **13** BTL. **40**

ROSÉ

2019 BODEGA GARZÓN,
PINOT NOIR ROSÉ - URUGUAY
20Z. **4** 50Z. **11** BTL. **30**

HOW SWEET IT IS

2013 DOLCE "LATE HARVEST"
DESSERT WINE - NAPA, CA
20Z. **15**

FEATURED COCKTAILS

BOUNTY MARGARITA 12 - CAMPO AZUL BLANCO AND
OUR HOUSE MADE CITRUS MIX

SMASHMALADE 12 - OLD FORESTER BOURBON, ORANGE
MARMALADE, LEMON, CRANBERRIES, CINNAMON

PUMPKIN OLD FASHIONED 12 - FOUR ROSES
BOURBON, PUMPKIN PUREE, BOURBON BARREL-AGED MAPLE
SYRUP, ORANGE BITTERS

A SOUR THYME 12 - TITO'S VODKA, POMEGRANATE,
THYME, LIME, TRIPLE SEC

SEASONAL GIN & TONIC 12 - DAMWELLE GIN,
BLACKBERRY, CREME DE MURE, LEMON, JUNIPER BERRIES

RED WINES

ELEGANT AND AROMATIC

2018 BALLETO PINOT NOIR
RUSSIAN RIVER
20Z. **6** 50Z. **14** BTL. **40**

2018 HANZELL "SEBELLA" PINOT NOIR
SONOMA COAST
20Z. **7** 50Z. **16** BTL. **45**

FRUIT FORWARD

2015 ELYSE "KORTE RANCH" ZINFANDEL
NAPA VALLEY
20Z. **4.5** 50Z. **11** BTL. **30**

2016 HOOPLA CABERNET SAUVIGNON
CALIFORNIA
20Z. **6** 50Z. **13** BTL. **37**

CLASSIC CALIFORNIA

2014 CLOS DU VAL 'ESTATE'
MERLOT - NAPA, CA
20Z. **5** 50Z. **14** BTL. **67**

2015 MARTIN RAY
CABERNET SAUVIGNON - NAPA, CA
20Z. **8** 50Z. **20** BTL. **60**

BEER SELECTIONS

ON DRAFT

WEIHENSTEPHANER, ORIGINAL LAGER
FREISING, GERMANY **7**

MODERN TIMES "ICE"
PILSNER - SAN DIEGO, CA **7**

FIELDWORK ROTATING DRAFT IPA, A.Q.
ASK YOUR WINESLINGER ABOUT OUR ROTATING TAP!

BY THE BOTTLE

PABST BLUE RIBBON AMERICAN LAGER **5**

NORTH COAST "SCRIMSHAW" PILSNER **6**

LAGUNITAS IPA CA **6**

PAULANER HEFEWEIZEN **7**

CANYON CLUB KOLSCH 160Z. **8**
LOCAL FEATURE!

ALMANAC "LOVE" HAZY IPA 160Z. **13**

***FOR PARTIES OF 6 OR MORE
A 20% SERVICE CHARGE WILL BE ADDED***

**CHECK OUT OUR SPIRITS, WINE BY THE BOTTLE,
AND FULL MENU @**

BOUNTYHUNTERWALNUTCREEK.COM/MENUS



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