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 ARTICHOKES WITH REMOULADE 13
HOUSE SMOKED SALMON WITH REMOULADE 14

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, RASHISH, TORTILLA STRIPS, POBLANO-COTIJA DRESSING

AHÍ TUNA SALAD 20
KALE, BUTTER LETTUCE, JICAMA, CUCUMBER, CARROTS, AVOCADO, MISO DRESSING, TOASTED SESAME DRESSING

SANDWICHES

ALL SANDWICHES ARE SERVED WITH A CHOICE OF FRIES OR COLESLAW

FARMER’S VEGGIE STACKER 14
SEASONAL VEGGIES, BURRETA 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, SAUVERKRAUT, GRAVYERE, 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
BOUTY HUNTER CORNBREAD 5
WITH TILLAMOOK CHEDDER 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

LIBATIONS THIS WAY

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!

THE BH SMOKIN’ BBQ PLATTER 42
SERVED WITH COLESLAW

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, Sautéed 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 ½ BEER CAN CHICKEN WITH COLESLAW, CHOICE OF WHITE OR DARK MEAT, NO SUBSTITUTIONS.

SMOKIN’ ST. LOUIS CUT RIBS 34
SERVED WITH COLESLAW AND FRIES

SOMETHING SWEET

GIANT CHOCOLATE CHIP COOKIE SUNDAE 8
CHURROS WITH MEXICAN CHOCOLATE SAUCE 8
S’MORES PIE 8
BUTTERSCOTCH PUDDING 8

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**RED WINES**

**ELEGANT AND AROMATIC**

- 2018 BALLETTO PINOT NOIR
  - RUSSIAN RIVER
  - 20Z. 6 5OZ. 14 BTL. 40

- 2018 HANZELL "SEBELLA" PINOT NOIR
  - SONOMA COAST
  - 20Z. 7 5OZ. 16 BTL. 45

**FRUIT FORWARD**

- 2015 ELYSE "KORTE RANCH" ZINFANDEL
  - NAPA VALLEY
  - 20Z. 4.5 5OZ. 11 BTL. 37

- 2016 HOOPLA CABERNET SAUVIGNON
  - CALIFORNIA
  - 20Z. 6 5OZ. 13 BTL. 37

**CLASSIC CALIFORNIA**

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

- 2015 MARTIN RAY
  - CABERNET SAUVIGNON - NAPA, CA
  - 20Z. 8 5OZ. 20 BTL. 60

**WHITE WINES**

**CRISP AND CLEAN**

- 2018 LAIRD, "COLD CREEK RANCH"
  - PINOT GRIGIO - CARNELOS, CA
  - 20Z. 5 5OZ. 11 BTL. 35

- 2019 BODEGA GARZÓN, "RESERVA"
  - ALBARIÑO, URUGUAY
  - 20Z. 5 5OZ. 11 BTL. 30

**FRUITY AND AROMATIC**

- 2017 EMMOLO, SAUVIGNON BLANC
  - NAPA VALLEY, CA
  - 20Z. 5 5OZ. 12 BTL. 37

- 2018 WEINGUT HAART, KABINETT, RIESLING
  - MOSEL, GERMANY
  - 20Z. 5 5OZ. 12 BTL. 57

**RICH AND TEXTURED**

- 2017 SEA SUN, CHARDONNAY - CALIFORNIA
  - 20Z. 4.5 5OZ. 11 BTL. 38

- 2018 FROG'S LEAP, CHARDONNAY - NAPA, CA
  - 20Z. 6 5OZ. 16 BTL. 49

**BUBBLES AND MORE**

**SPARKLING**

- NV CHANDON, BRUT ROSÉ, CALIFORNIA
  - 20Z. 5.5 5OZ. 13.5 BTL. 44

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

**ROSE**

- 2019 BODEGA GARZÓN,
  - PINOT NOIR ROSÉ - URUGUAY
  - 20Z. 4 5OZ. 11 BTL. 30

**HOW SWEET IT IS**

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

**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
  - 16OZ.
  - 8

- ALMANAC "LOVE" HAZY IPA
  - 16OZ.
  - 13

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

**FEATURED COCKTAILS**

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

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

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

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

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

**LOCAL FEATURE!**

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