

STARTERS

- HOUSE MARINATED OLIVES** OR **FRIED OLIVES** CITRUS VODKA AOLI 7.95 / 10.95
SUGGESTED PAIRING: 2017 FORTANT, PICPOUL DE PINET, LANGUEDOC, FRANCE - 11
- HOUSE SPINACH & ARTICHOKE DIP** WITH HOUSE MADE TORTILLA CHIPS 12.95
SUGGESTED PAIRING: 2019 SEGHEISIO, VERMENTINO, RUSSIAN RIVER - 12
- BUTTERMILK FRIED CHICKEN** BUTTERMILK MARINATED BONELESS THIGHS, SEASONED WITH CAJUN SPICES 14.95
SUGGESTED PAIRING: MV ROEDERER ESTATE, BRUT ROSÉ, ANDERSON VALLEY - 16
- WOOD FIRE GRILLED ARTICHOKE** GRILLED TO PERFECTION, SERVED WITH HOUSE-MADE REMOULADE 13.95
SUGGESTED PAIRING: MV MERCAT, BRUT CAVA, SPAIN - 11
- HOUSE SMOKED SALMON** SMOKED ATLANTIC SALMON SERVED WITH CROSTINI & REMOULADE 15.95
SUGGESTED PAIRING: MV EMMOLO, SPARKLING 'NO. 3', CALIFORNIA - 19
- TAMALE PANCAKE** SHREDDED CHIPOTLE CHICKEN, CILANTRO-CREME FRAICHE, AVOCADO SALAD, TORILLA STRIPS 14.95
SUGGESTED PAIRING: BOUNTY HUNTER MARGARITA - 13
- SHAVED PROSCIUTTO AND BABY WATERCRESS** TOMA TRUFFLE CHEESE, TOASTED ALMONDS, LEVAIN BREAD, CHERRY VIN 15.95
SUGGESTED PAIRING: 2019 VIETTI, 'TRE VIGNE,' BARBERA, ITALY - 12
- CHIPOTLE GLAZED GULF PRAWNS** SUMMER MELON SALAD TOSSED IN A MINT-HONEY DRESSING 18.95
SUGGESTED PAIRING: 2019 J. MOREAU & FILS, CHARDONNAY, CHABLIS - 13
- CHEESE & CHARCUTERIE PLATE** CHEF'S SELECTION OF 3 CHEESES & 2 SALAMIS. SERVED WITH CLASSIC ACCOUTREMENTS 23.95
SUGGESTED PAIRING: THE CALIFORNIA SUNSHINE FLIGHT - 17

SALADS

- MARKET SALAD** OR **CAESAR SALAD** 12.95
SUGGESTED PAIRING: 2019 FAR NIENDE, 'POST & BEAM,' CHARDONNAY, NAPA - 16
- CHOPPED SALAD** ROMAINE, BACON, AVOCADO, EGG, PICO DE GALLO, CORN, TORTILLA STRIP, COTIJA, ROASTED POBLANO VINAIGRETTE 16.95
SUGGESTED PAIRING: 2019 ROBERT SINSKEY, 'LIBRATION-12,' WHITE BLEND, CARNEROS - 18
- LOCAL HEIRLOOM TOMATO SALAD** BURRATA CHEESE, WATERCRESS, AND BALSAMIC VINAIGRETTE 16.95
SUGGESTED PAIRING: 2019 J. MOREAU & FILS, CHARDONNAY, CHABLIS - 13
- SEARED AHI TUNA SALAD** KALE, BUTTER LETTUCE, JICAMA, CUCUMBER, TOMATO, AVOCADO, MISO DRESSING, TOASTED SESAME SAUCE 20.95
SUGGESTED PAIRING: MV EMMOLO, 'NO.3,' SPARKLING WINE, CALIFORNIA - 19

- SALAD ADDITIONS -

GRILLED, FRIED, OR SHREDDED CHICKEN +7 | GRILLED SHRIMP +9 | SMOKED BRISKET +10

MAINS

- PULLED PORK** OR **SMOKED BEEF BRISKET SANDWICH** HOUSE SMOKED, SERVED ON A CHALLAH BUN 16.95 / 18.95
MAKE IT A STACKER +2.00
SUGGESTED PAIRING: 2017 ELYSE, 'KORTE RANCH,' ZINFANDEL, NAPA - 14
- HOUSE SMOKED TURKEY SANDWICH** FOCACCIA, CHERRY CREAM CHEESE, CUCUMBER, SPROUTS, LETTUCE, TOMATO 16.95
SUGGESTED PAIRING: 2019 KEN WRIGHT, PINOT NOIR, WILLAMETTE VALLEY - 15
- BUTTERMILK FRIED CHICKEN SANDWICH** CHIPOTLE BBQ, FONTINA CHEESE, TOMATO, FRIED SHALLOTS, PICKLES, LETTUCE 17.95
SUGGESTED PAIRING: MV ROEDERER ESTATE, BRUT ROSE', ANDERSON VALLEY - 16
- GRILLED CHICKEN SANDWICH** CHICKEN BREAST, BUTTER LETTUCE, RED ONION, TOMATO, AVOCADO, BACON, & REMOULADE 17.95
SUGGESTED PAIRING: 2019 DIEVOLE, "DU ARBIE" ROSATO - 11
- THE REUBENESQUE SANDWICH** PASTRAMI, RYE BREAD, WITH SAUERKRAUT, 1000 ISLAND, AND GRUYERE CHEESE 17.95
SUGGESTED PAIRING: 2020 TWOMEY, SAUVIGNON BLANC, NAPA/SONOMA - 15
- THE BOUNTY BURGER** SNAKE RIVER FARMS WAGYU BEEF, AGED WHITE CHEDDAR, B&B PICKLES, GRILLED RED ONION, 1000 ISLAND. 19.95
BACON +3.00 / AVOCADO +2.00
SUGGESTED PAIRING: 2018 VINEYARD 29, 'CRU,' CABERNET SAUVIGNON - 25
- PRIME RIB FRENCH DIP** THINLY SHAVED PRIME RIB, AU JUS, AND HORSERADISH CREAM 21.95
SUGGESTED PAIRING: MARGERUM, 'M5,' RHONE BLEND, SANTA BARBARA - 17
- WOOD FIRE GRILLED VEGGIE PLATTER** ASK YOUR SERVER FOR DETAILS 18.95
SUGGESTED PAIRING: 2020 TWOMEY, SAUVIGNON BLANC, NAPA/SONOMA - 15
- SHRIMP & CHEESY GRITS** SAUTEED CAJUN SHRIMP, STONE GROUND GRITS, SPICY CREAM SAUCE 18.95
SUGGESTED PAIRING: 2019 FAR NIENDE, 'POST & BEAM,' CHARDONNAY, NAPA - 16
- THE BEER CAN CHICKEN** OUR FAMOUS, WHOLE CHICKEN GENEROUSLY RUBBED WITH HOUSE MADE CAJUN SPICE BLEND 34.95
SUGGESTED PAIRING: 2019 BELLE GLOS, "DAIRYMAN,' PINOT NOIR, RUSSIAN RIVER - 20
- PAN SEARED DAY BOAT SCALLOPS** MARBLE POTATOES, CAJUN CREAMED CORN, WATERCRESS, CHERRY VINAIGRETTE 36.95
SUGGESTED PAIRING: 2018 SHAFER VINEYARDS, 'RED SHOULDER RANCH,' CHARDONNAY, NAPA - 25
- SNAKE RIVER WAGYU NY STEAK** RED WINE REDUCTION, SPRING ONION PUREE, PANCETTA, MUSHROOMS, FAVA BEANS 48.95
SUGGESTED PAIRING: 2018 JOSEPH PHELPS, CABERNET SAUVIGNON, NAPA - 35
- SMOKIN' ST. LOUIS CUT RIBS** HALF OR FULL RACK, SERVED WITH COLE SLAW AND FRENCH FRIES 23.95 / 37.95
SUGGESTED PAIRING: 2019 CHAPPELLET, 'MOUNTAIN CUVÉE,' PROPRIETARY RED, NAPA - 18
- BBQ COMBINATION PLATE** YOUR CHOICE OF PULLED PORK, SMOKED BEEF BRISKET, ST. LOUIS RIBS, SHREDDED BEER CAN CHICKEN, OR FRIED CHICKEN. SERVED WITH COLESLAW AND BH CORNBREAD. PLEASE, NO DOUBLE ORDERS OF RIBS. THANK YOU!
ONE MEAT 19.95 / TWO MEATS 28.95 / THREE MEATS 37.95

SIDES

- BH CORNBREAD 4.95 COLE SLAW 5.95 MAC N' CHEESE 8.95 FRENCH FRIES 6.95
SAUTEED SUMMER BEANS 7.95 CAJUN CREAMED CORN 7.95 ROASTED MARBLE POTATOES 7.95

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*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.