

- ask about our wine flights -

6 oz | 9 oz | bottle

sparkling

- mercat, brut cava**
spain, nv 13 | 19 | 43
- schramsberg, 'mirabelle' brut**
california, nv 14 | 20 | 52
- j vineyards, brut rosé**
russian river, nv 19 | 28 | 75
- delamonte 'le mensil' brut champagne**
france, nv 23 | 33 | 90

white

- rombauer, chardonnay**
carneros, 2021 17 | 25 | 65
- j moreau & fils, 'gloire de chablis'**
chablis, france, 2021 14 | 20 | 52
- duckhorn vineyards, sauv blanc**
north coast, california, 2022 13 | 19 | 50
- domaine du clos, rousseley l'escale, sauv blanc**
france, 2020 12 | 17 | 45
- bodega garzon, 'reserve', albarino**
uruguay, 2021 12 | 17 | 45
- tenuta le colonne, vermentino**
costa toscana, italy, 2020 12 | 17 | 47
- st. michael-eppan, 'fallwind', pinot grigio**
italy, 2021 14 | 20 | 55
- morlet, 'la proportion doree', white blend**
sonoma county, 2019 34 | 49 | 135

rosé

- stolpman 'love you bunches'**
central coast, 2022 12 | 17 | 45
- chateau d'esclans, 'whispering angel'**
côtes de provence, france, 2022 13 | 19 | 50

pinot noir

- vaughn duffy**
russian river, 2019 17 | 25 | 67
- belle glos, clark and telephone**
santa maria valley, 2021 21 | 30 | 80
- twomey**
anderson valley, 2020 22 | 32 | 85

cabernet sauvignon

- ancient peaks 'santa margarita ranch'**
paso robles, 2020 13 | 19 | 51
- post & beam by far niente**
napa valley, 2021 21 | 30 | 80
- caymus vineyards**
napa valley, 2021 23 | 33 | 90
- silver oak cellars**
alexander valley, 2018 32 | 46 | 125

other reds

- poggio landi, rosso di montalcino**
tuscany, italy, 2018 13 | 19 | 50
- saldo by the prisoner, zinfandel**
california, nv 16 | 23 | 60
- scarpetta, sangiovese**
tuscany, 2020 11 | 16 | 41

red blends

- the prisoner**
california, 2021 19 | 28 | 75
- leviathan**
california, 2021 17 | 25 | 65
- shafer, 'td-9'**
napa valley, 2018 26 | 38 | 100

by the bottle

- almanac**, 'love hazy' dry-hopped ipa | 13 (16oz)
- paulaner**, hefeweizen | 7
- stem cider**, pear-apple | 7 (16oz)

seasonal cocktails* 16 ea

the huntress

jcb gin, lillet rosé, flora luna wildflower syrup, flora luna citrus basil bitters, lime

strawberry fields

calistoga star brandy, aperol, flora luna wildflower syrup, flora luna citrus basil bitters, lemon

mercantile bourbon bramble

durrant & booth kentucky bourbon, averna amaro, flora luna botanical syrup, flora luna honey aromatic bitters, lemon

traveling elixir

durrant & booth kentucky bourbon, amaro nonino, cherry herring, flora luna cherry vanilla bitters

* a seasonal partnership between bounty hunter, boisset spirits, and flora luna apothecary

BOUNTY  HUNTER

WOOD-FIRED GRILL

WALNUT CREEK, CALIFORNIA

classic cocktails 15 ea

bounty hunter old fashioned

buffalo trace bourbon, angostura bitters, orange

bounty hunter thomas's sazerac

sazerac kentucky rye, herbsaint, peychaud's bitters

bounty hunter margarita

corazon 'single estate' blanco tequila, triple-sec, house-made egg white sour mix

bounty hunter planter's punch

meyer's original dark rum, velvet falernum, angostura bitters, passion fruit, lime, pineapple

french 75

scapegrace 'black' premium dry gin, sparkling wine, lemon

beer

on draft 8 ea

- ghost town**, hazy ipa, oakland
- cooperage**, west coast ipa, santa rosa
- oakland united beerworks**, pilsner, oakland
- weihenstephaner**, helles lager, germany

soup du jour | 13*please inquire***royal miyagi oysters*** | 4 ea*cocktail sauce, lemon, cabernet mignonette (gf)***p.e.i. mussels** | 19*smoked tomato broth, chardonnay, chorizo, chili, grilled baguette***simple green salad** | 13*fennel, radish, goat cheese, lemon vinaigrette, grilled baguette (v)***roasted beet salad** | 15*goat cheese, pickled onion, crispy shallots frisée, arugula (v)***wedge salad** | 15*little gem lettuce, blue cheese, tomato confit, egg, pickled onion, bacon, crispy shallots***caesar salad** | 15*shaved pecorino, garlic croutons (v)
add bacon +3, chicken breast +8,
shrimp +10, salmon +14***smoked salmon salad** | 20*fennel, arugula, cucumber, radish, avocado, lemon, cotija cheese***charcuterie** | 22*selection of cured meats & cheeses, marcona almonds, olives, green apple***roasted potatoes** | 9*garlic aioli, chili condiment, green onion (v) (gf)***roasted artichokes** | 15*housemade remoulade sauce (v) (gf)***bounty hunter tacos** | 15*locally made tortillas, avocado, slaw, pork-infused taco sauce, cojita cheese, pickled onion | choice of smoked beef brisket, pork carnitas, or grilled shrimp***ahi poké tacos*** | 19*maui style poké | avocado | wasabi crème fraîche***deep fried deviled eggs** | 13*crispy panko with guinness-infused egg yolk, topped with bacon***reuben egg roll** | 17*a re-imagined classic reuben with a guinness-infused country mustard dip***philly cheesesteak egg roll** | 17*three-cheese guinness sauce, onions, peppers***monterey calamari** | 18*housemade remoulade, cocktail sauce***lamb & beef meatballs** | 18*cucumber-dill yogurt, pickled onion, mint, black olive, chili oil (gf)***french fries** | 8*fancy salt (v)
truffled +3, cheese sauce +3, bacon +3***medley of crisps** | 8*potato & yam, fancy salt, chipotle aioli***crispy brussels sprouts & shallots** | 13*raspberry vinaigrette, lemon zest (v)***fresh fish of the day** | MP*please inquire***wood-smoked prime rib** | 59*smashed potatoes, vegetable of the day, au jus***new york strip** | 65*usda prime, 'exploded' baked potato, bacon, green onion, red wine butter, spinach (gf)***wood-smoked meat trio** | 55*beef brisket, st. louis ribs & hand-pulled smoked chicken, coleslaw, cornbread***wood-smoked, black pepper beef brisket** | 29*housemade coleslaw, french fries***wood-smoked st. louis pork ribs** | 25*half rack with housemade dry rub, coleslaw, cornbread, trio of sauces***wood-smoked chicken** | 32*half chicken, brown butter sunchoke, spinach, wild mushroom ragu***black truffle risotto** | 28*roasted wild mushrooms, pecorino cheese, chives***shrimp & grits** | 28*creamy grits, creole sauce, toasted baguette***james beard blended burger & fries** | 24*grilled patty made with a blend of wood ear and cremini mushrooms, chorizo, angus beef, angus brisket, topped with gruyère cheese, sauteed mushrooms, onions, roasted peppers, pickled vegetables, guacamole, chipotle aioli***bounty hunter double cheeseburger & fries** | 22*white cheddar, mixed greens, tomato, caramelized onions, special sauce, dill pickle, brioche bun | add toppings +3 each: bacon, mushrooms, avocado***small caesar** | 8**small green salad** | 8**coleslaw** | 7**smashed potatoes** | 8**housemade cornbread** | 8**'exploded' potato** | 9**mac 'n cheese** | 10

v: vegetarian | gf: gluten-free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, this item contains such ingredients