

6 oz | 9 oz | bottle

- ask about our wine flights -

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
tuscan, italy, 2018 13 | 19 | 50
saldo by the prisoner, zinfandel
california, nv 16 | 23 | 60
scarpetta, sangiovese
tuscan, 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



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

starters

royal miyagi oysters* | 4 ea
cocktail sauce, lemon, cabernet
mignonette (gf)

p.e.i. mussels | 19
smoked tomato broth, chardonnay,
chorizo, chili, grilled bread

simple green salad | 13
fennel, radish, goat cheese, lemon
vinaigrette, grilled bread (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

veg

roasted potatoes | 9
garlic aioli, chili condiment, green
onion (v) (gf)

roasted artichokes | 15
housemade remoulade sauce (v) (gf)

soup du jour | 13
please inquire

deep fried deviled eggs | 13
crispy panko with guinness infused egg yolk,
topped with bacon

reuben egg roll | 17
a re-imagined classic reuben sandwich 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)

ahi poké tacos* | 19
maui style poké with wasabi crème fraîche

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)

mains

wood-smoked, st. louis pork ribs | 25
half rack, coleslaw, housemade cornbread, trio of sauces

wood-smoked, black peppered beef brisket | 29
housemade coleslaw, french fries

wood-smoked meat trio | 55
beef brisket, st. louis ribs & hand-pulled chicken, coleslaw, cornbread

wood-smoked, prime rib french dip & fries | 23
french roll, served with au jus & horseradish cream
add grilled onion +2, gruyère cheese +3

shrimp & grits | 28
creamy grits, creole sauce, toasted bread

james beard blended burger & fries | 24
grilled patty made with wood ear mushroom, cremini mushroom,
chorizo, angus beef, angus brisket topped with gruyère cheese,
banh mi pickled veggies, guacamole, chipotle aioli

bounty hunter double cheeseburger & fries | 22
white cheddar, lettuce, tomato, caramelized onion, special sauce, dill pickle |
add toppings +3 each: bacon, mushrooms, avocado

fried chicken sandwich & fries | 19
lettuce, red onion, tomato, avocado, remoulade, on brioche bun

blta sandwich & fries | 19
hobbs smoked bacon, romaine lettuce, tomato, avocado, served on sourdough,
substitute veggie bacon +2

bounty hunter tacos | 15
locally made tortillas, avocado, slaw, housemade taco sauce, cojita cheese,
pickled onion | choice of smoked beef brisket, pork carnitas, or grilled shrimp

sides

small caesar | 8

small green salad | 8

smashed potato | 8

housemade cornbread | 8

coleslaw | 7

french fries | 8

lunch

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