

- ask about our wine flights -

6 oz | 9 oz | bottle

sparkling

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

white

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

rosé

stolpman 'love you bunches' <i>central coast, 2022</i>	12 17 45
chateau d'esclans, 'whispering angel' <i>côtes de provence, france, 2022</i>	13 19 50

pinot noir

vaughn duffy <i>russian river, 2019</i>	17 25 67
belle glos, clark and telephone <i>santa maria valley, 2021</i>	21 30 80
twomey <i>anderson valley, 2020</i>	22 32 85

cabernet sauvignon

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

other reds

poggio landi, rosso di montalcino <i>tuscany, italy, 2018</i>	13 19 50
saldo by the prisoner, zinfandel <i>california, nv</i>	16 23 60
scarpetta, sangiovese <i>tuscany, 2020</i>	11 16 41

red blends

the prisoner <i>california, 2021</i>	19 28 75
leviathan <i>california, 2021</i>	17 25 65
shafer, 'td-9' <i>napa valley, 2018</i>	26 38 100

by the bottle

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

on draft 8 ea

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

beer

brunch cocktails 15 ea

bounty hunter bloody mary
wheatley 'craft distilled' vodka, tomato juice, worcestershire sauce, black pepper, celery salt, tabasco, lemon juice

bounty hunter brunch martini
a bright combination of tanqueray london dry gin, orange liqueur, lemon juice, orange marmalade

mimosa
sparkling wine, choice of juice

aperol spritz
aperol, prosecco, soda

french 75
scapegrace 'black' premium dry gin, sparkling wine, lemon



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

espresso martini
ketel one vodka, kahlúa, liquor 43, espresso, coffee bean

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

farm fresh, organic eggs

eggs benedict | 20

smoked bacon or avocado over english muffin topped with spinach and guinness-infused hollandaise | served with smoked potatoes

- substitute smoked beef brisket or smoked salmon +3 ea

omelette | 18

smoked bacon, tomatoes, spinach, red onions, and avocado served with smoked potatoes

- substitute smoked beef brisket or smoked salmon +3 ea

two eggs any style | 16

smoked bacon or avocado, served with smoked potatoes

- substitute smoked beef brisket or smoked salmon +3 ea, st.louis ribs +5

breakfast wrap | 17

eggs, smoked bacon, smoked potatoes, avocado, tomatoes, red onion, jack cheese, mushrooms, spicy sauce, crème fraîche

- substitute smoked beef brisket or smoked salmon +3 ea

housemade biscuit & gravy w/egg | 19

scratch-made biscuit smothered in brisket-infused gravy served with one egg any style and smoked potatoes

something sweet

meyer lemon ricotta pancakes | 17

topped with fresh berry coulis, whipped cream, and powdered sugar

bounty hunter waffle | 17

topped with fresh berry coulis, whipped cream, and powdered sugar | add crispy buttermilk chicken +8

brioche french toast | 17

topped with fresh berry coulis, whipped cream, and powdered sugar

sides

smoked beef brisket | 8

smoked salmon | 8

st. louis ribs | 8

smoked bacon | 5

seasonal fruit bowl | 8

greek yogurt | 8

french fries | 8

green salad | 8

caesar salad | 8

starters

royal miyagi oysters* | 4 ea

cocktail sauce, lemon, cabernet mignonette (gf)

smoked salmon salad | 24

fennel, arugula, cucumber, radish, avocado, lemon, cotija cheese

caesar salad | 15

shaved pecorino, garlic croutons (v)

add bacon +3, chicken breast +8,

shrimp +10, salmon +14

wedge salad | 15

little gem lettuce, blue cheese, tomato

confit, egg, pickled onion, bacon, crispy

shallots

ahi poké tacos* | 19

maui style poké with wasabi crème

fraîche on crispy wonton

bounty hunter tacos | 15

locally made tortillas, avocado, pork-infused taco

sauce, cojita cheese, pickled onion | choice of

smoked beef brisket, pork carnitas, or grilled

shrimp

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

charcuterie | 22

selection of cured meats & cheeses,

marcona almonds, olives, green apple

mains

wood-smoked meat trio | 55

beef brisket, st. louis ribs & hand-pulled smoked chicken, coleslaw, cornbread

wood-smoked st. louis pork ribs | 29

half rack with housemade dry rub, coleslaw, cornbread, trio of sauces

prime rib french dip & fries | 23

french roll, served with au jus & horseradish cream | add grilled onion +2, gruyere cheese +3

shrimp & grits | 28

creamy grits, creole sauce, toasted

baguette

james beard blended burger & fries | 24

grilled patty made with wood ear and cremini mushrooms, chorizo, angus beef, angus

brisket | topped with gruyère cheese, sauteed mushrooms, onions, roasted peppers, pickled vegetables, guacamole, chipotle aioli

bh double cheeseburger & fries | 22

two grilled angus beef patties, two slices of white cheddar, caramelized onions, lettuce, tomato, special sauce | dill pickle

add toppings +3 each: hobbs smoked bacon, mushrooms, avocado, fried egg

blta sandwich & fries | 19

smoked bacon, mixed greens, tomato, avocado, served on sourdough bread

substitute veggie bacon +2

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